# Links <br> BUFFET DINNER MENU 

Available Thursday - Saturday from 5.30pm<br>\$49 Adults | \$28.5 Kids (12 and Under)

## SOUP OF THE DAY Łg

## CARVERY

Roast pork LG, DF
Slow roasted garlic \&
rosemary lamb LG, DF

## SALADS

Seafood, fennel, celery, tomato, pickled onion, capsicum, avocado dressing DF LG
Sweet potato, roasted red onion, sage, herbed sour cream VLG
Potato, egg, bacon, dijonaise, spinach LGDF Coleslaw LG DF V

Greek salad, tomato, cucumber, olives, red onion, capsicum, fetta vLG
Beetroot, candied walnuts, fetta, rocket, balsamic LG V
Bread board, salami, semi-dried tomatoes, olives, garlic butter
Whole prawns, cocktail sauce LG DF
Mussels with Thai-style dressing LG DF

## HOT DISHES

Mexican-style braised beef LG DF
Honey mustard chicken drumsticks LG
Creamy parmesan and corn pasta $v$
Garlic roasted chat potatoes LG DF V
Steamed greens LG DF
Sweet and sour barramundi LG DF
Garlic fried rice LG
Beef schnitzel, mushroom sauce, fries
Salt and pepper calamar, chilli jam LG DF

## HOT DESSERT

Passionfruit pudding

## DESSERT

White chocolate mud cake with raspberry buttercream
Tiramisu cheesecake
Mini apple crumble tarts
Oreo mousse
Salted caramel brownie LG
Ferrero Rocher profiteroles
'Fairy Bread' melting moments
Mango jelly slice
Apricot and coconut slice
Pavlova roll, berry compote LG
Cheese selection, quince paste, crackers

> LG - low gluten V - vegetarian DF - free from dairy DF - dairy free LF - lactose free

