



LINKS Christmas

IN JULY

LUNCH Daily

Price \$29.50 Adult | \$19.50 Child (12 & under) | Monday to Friday

Price \$32 Adult | \$19.50 Child (12 & under) | Saturday to Sunday

Soup of the day ^{GF}

Carvery:

Roast turkey, with gravy & cranberry sauce ^{LG}

Salads:

Prawn cocktail, lemon & dill ^{LG DF}

Potato, herbed sour cream, peas,
celery, capsicum ^{LG}

Turkey Caesar salad

Coleslaw ^{LG DF}

Quinoa, spinach, cherry tomato,
almonds, basil vinaigrette ^{DF}

Roasted beetroot, mandarin,
pomegranate, rocket ^{LG DF}

Sourdough, crackers, salmon rilette,
semi-dried tomato dip, olives

Shaved leg ham & mustards ^{LG DF}

Hot Dishes:

Creamy ham, sage & brie gnocchi

Apricot chicken ^{LG DF}

Roast potatoes ^{LG DF}

Roast pumpkin with honey, fetta, pepitas ^{LG}

Steamed greens ^{LG DF}

Beef & horseradish braise ^{LG}

Kerala style calamari ^{LG DF}

Basil & chilli scented rice ^{LG DF}

Hot dessert:

Plum pudding & custard

Dessert:

Choc mint coconut truffles

White chocolate &
cranberry blondie ^{LG}

Pecan tarts

Chocolate pavlova roll
with Maltesers

Ginger slice

Strawberry tiramisu
cheesecake

Trifle

Bombe Alaska lemon mousse ^{LG}

Chocolate almond brownie ^{LG}

Black forest cupcakes

Candy cane shortbread

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

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.



LINKS Christmas

IN JULY

DINNER

Thursday - Saturday

Thursday, Friday & Saturday night only

Price \$49 Adult | \$28.50 Child (12 & Under)

Soup of the day ^{GF}

Carvery:

Roast turkey, with gravy & cranberry sauce ^{LG}

Glazed leg ham, mustards ^{LG}

Salads:

Prawn cocktail, lemon & dill ^{LG DF}

Potato, herbed sour cream, peas,
celery, capsicum ^{LG}

Turkey Caesar salad

Coleslaw ^{LG DF}

Quinoa, spinach, cherry tomato,
almonds, basil vinaigrette ^{DF}

Roasted beetroot, mandarin,
pomegranate, rocket ^{LG DF}

Sourdough, crackers, salmon rilette,
semi-dried tomato dip, olives

Shaved leg ham & mustards ^{LG DF}

Whole prawns, lemon

Mussels, lime & ginger dressing

Hot Dishes:

Creamy ham, sage & brie gnocchi

Apricot chicken ^{LG DF}

Roast potatoes ^{LG DF}

Roast pumpkin with honey, fetta, pepitas ^{LG}

Steamed greens ^{LG DF}

Beef & horseradish braise ^{LG}

Kerala style calamari ^{LG DF}

Basil & chilli scented rice ^{LG DF}

Cioppino, flat bread

Fried chicken, bacon & maple sliders

Hot dessert:

Plum pudding & custard

Dessert:

Choc mint coconut truffles

White chocolate &
cranberry blondie ^{LG}

Pecan tarts

Chocolate pavlova roll
with Maltesers

Ginger slice

Strawberry tiramisu
cheesecake

Trifle

Bombe Alaska lemon mousse ^{LG}

Chocolate almond brownie ^{LG}

Black forest cupcakes

Candy cane shortbread

Chocolate almond brownie ^{LG}

Cheese with crackers & quince paste

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