

LINKS

BUFFET LUNCH MENU

Available Monday – Friday from 12pm
\$29.5 Adults | \$19.5 Kids (12 and Under)

Available Saturday and Sunday from 12pm
\$32 Adults | \$19.5 Kids (12 and Under)

SOUP OF THE DAY LG

CARVERY

Roast pork LG, DF

SALADS

Seafood, corn, celery, capsicum,
dill, lime mayonnaise DF

Thai-style noodles, coriander, carrot, red cabbage,
spring onion, sesame, peanuts DF V LG

Potato, red onion, celery, chives, sour cream LG V

Coleslaw LG DF V

Rice, semi-dried tomatoes, olives, pancetta, basil,
parsley, lemon dressing DF LG

Rocket, pear, parmesan,
pine nuts, balsamic DF V

Roast pumpkin, spinach, feta,
red pepper pesto LG V

HOT DISHES

Spiced fried calamari,
turmeric mayonnaise LG DF

Honey sesame chicken drumsticks LG DF

Mac 'n cheese V

Garlic-roasted chat potatoes LG DF V

Steamed greens LG DF

Beef satay LG

Coconut rice LG

HOT DESSERT

Peach and blueberry cobbler

DESSERT

Raspberry pannacotta LG

Mocha brownie LG

Chocolate meringue nests, cream, mint crisps,
chocolate sauce LG

Bakewell cherry tarts

Oreo cheesecake

Honey and almond slice

Ginger melting moments

Pavlova roll, fresh berries LG

Mini jelly cakes

Passionfruit mousse LG

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.

Please note that due to seasonal availabilities, items are subject to change.