

LINKS

BUFFET DINNER MENU

Available Thursday – Saturday from 5.30pm

\$49 Adults | \$28.5 Kids (12 and Under)

SOUP OF THE DAY LG

CARVERY

Roast pork, apple sauce & gravy LG

Roast lamb with garlic & rosemary LG

SALADS

Seafood salad, wasabi mayonnaise,
celery, spring onion LG DF

Curried potato, peas, spinach, egg & bacon LG

Chickpea, red onion, capsicum,
fetta, mint & lemon dressing LG

Coleslaw LG DF

Garden salad, vinaigrette DF

Roasted beetroot, baby carrot & radish LG DF

Sourdough, herbed cream cheese,
garlic butter, balsamic & olive oil

Whole prawns, lemon

Mussels with sweet chilli

HOT DISHES

Cheesy pasta bake with ricotta & spinach

Beef Bourguignon LG DF

Potato bake LG

Steamed greens LG DF

Roasted chat potatoes LG DF

Lemon pepper drumsticks LG

Ginger floured calamari LG DF

Savoury sticky rice LG

Chicken tonkatsu with chips

Prawn curry

HOT DESSERT

Chocolate malt pudding

DESSERT

Custard tarts

Black forest trifle

Lemon & poppyseed cake

Pavlova rolls LG

Peanut butter brownie LG

Blackberry cheesecake

Iced VoVo biscuits

Jaffa mousse

Caramel mud cake

Chocolate coconut slice

Cheese with crackers & quince paste

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.