

LINKS

NYE

NEW YEAR'S EVE MENU

Adults \$49pp | Kids (12 and under) \$28.50pp

Carvery

Roast pork, gravy, apple sauce LG
Mint and garlic rubbed lamb leg LG/DF

Salads

Pepper and lime squid, cos lettuce,
chilli jam LG/DF
Potato, fennel, ham, mustard, mayonnaise LG
Greek salad LG
Coleslaw LG/DF
Charred corn, cherry tomatoes, red onion, basil,
cider vinegar dressing LG/DF
Prawn, risoni, capsicum, avocado,
tomato, rocket DF
Sourdough, crackers, pickled vegetables,
herbed cream cheese
Whole prawns, cocktail sauce, lemon
Mussels, sweet chilli

Hot Dishes

Zucchini, ricotta and basil pasta V
Char siu chicken drumsticks DF
Roast potato LG/DF
Pumpkin, Moroccan spice, yoghurt LG/V
Steamed greens LG/DF
BBQ beef brisket,
Caramelised onion, thyme LG/DF
Lemon pepper squid LG/DF
Herbed steamed rice LG/DF
Cheeseburger sliders and chips
Mushroom, capsicum
and halloumi skewers LG/V

Hot Dessert

Jam donuts with silver sugar

Dessert

Vanilla pannacotta, strawberry sparkling gel
White chocolate and raspberry cakesicles
Pavlova roll, spun sugar, fresh berries LG
Loaded white chocolate rocky road
Lemon mousse Bombe Alaska LG
100s and 1000s confetti cake LG
Chocolate almond brownie LG
Glitter dipped fortune cookies
Chocolate coated strawberries
Neapolitan mousse LG
Apricot cheesecake
Raspberry meringue tarts
Sugar cookies
Cheese with crackers & quince paste

LG - low gluten V - vegetarian DF - dairy 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

NYE

DESSERT BUFFET

\$20pp | Bookings from 9pm

Vanilla pannacotta, strawberry sparkling gel

White chocolate and raspberry cakesicles

Pavlova roll, spun sugar, fresh berries LG

Loaded white chocolate rocky road

Lemon mousse Bombe Alaska LG

100s and 1000s confetti cake LG

Chocolate almond brownie LG

Glitter dipped fortune cookies

Chocolate coated strawberries

Neapolitan mousse LG

Apricot cheesecake

Raspberry meringue tarts

Sugar cookies

Cheese with crackers & quince paste

LG (Low Gluten)

Menus are subject to change.

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