

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, apple sauce & gravy LG

SALADS

Seafood salad, pasta, dill, baby spinach,
curried dressing DF

Potato salad, mint, red onion, cherry tomatoes,
yoghurt dressing LG

Garlic roasted sweet potato, semi dried tomatoes,
artichokes, red pepper pesto LG

Coleslaw LG DF

Greek salad LG

Roasted beetroot, pumpkin seeds, rocket,
honey balsamic dressing LG DF

Crackers, sourdough, cheddar, French onion dip

HOT DISHES

Lamb ragu, tomato and sage pasta

Calamari in sticky Korean BBQ sauce LG DF

Steamed greens LG DF

Roasted chat potatoes LG DF

Butter chicken drumsticks LG

Fish and chips LG DF

Coconut steamed rice LG

HOT DESSERT

Apple & blackberry crumble

DESSERT

Lamington mousse LG

Lemon sponge cakes

Passionfruit trifles

Pavlova rolls LG

Peppermint brownie LG

Meringue cookies

Pistachio cheesecake

Raspberry and almond tarts

Hedgehog slice

Cherry Ripe slice

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.