

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 turkey with gravy & cranberry sauce LG
Glazed leg ham LG

SALADS

Seafood salad, tomato, spring onion,
lemon pepper dressing LG
Potato, semi-dried tomatoes, peas, rocket,
mustard dressing GF/DF
Coleslaw LG/DF/V
Pumpkin, caramelised onion, baby
spinach, hazelnuts, spiced olive oil LG
Pasta, turkey, cranberry, red onion, celery,
sour cream
Shaved leg ham & mustards LG DF
Bread board, garlic butter, olives V

HOT DISHES

Burnt butter, sage and parmesan gnocchi V
Orange and ginger chicken drumsticks LG DF
Roast beetroot, carrot, onion LG DF
Chat potatoes LG DF V
Steamed greens LG DF
Beef stroganoff LG
Fragrant rice LG
Calamari with red pepper, tomato
and oregano LG DF
Lobster roll with chips

HOT DESSERT

Plum pudding & custard

DESSERT

Bombe Alaska trifle
Christmas fudge LG
White Christmas mousse shots
Red velvet brownies
Orange and cranberry shortbread
Rocky Road cheesecake
Pavlova roll with fresh berries LG
Raspberry slice
Coconut ice LG
Petite pumpkin pie
Cheese board

LG – low gluten V – vegetarian DF – free from dairy 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.