

Breads & Starters

garlic bread	12
cobb-stone baked sourdough with garlic butter	
three dips (extra bread for \$6)	18
served with tzatziki, taramasalata, tapenade	

Entrees - Seafood

premium sydney pacific oysters	½ dozen	dozen
rock with mignonette dressing GF LF / mornay / kilpatrick LF	29	54
fresh qld tiger prawns GF LF WITHOUT SAUCE	½ dozen	dozen
peeled tiger prawns with fresh lemon & marie rose sauce	28	52
seared tasmanian scallops GF		27
seared in curry lemon grass oil, cauliflower puree with roasted walnuts		
baby octopus GF LF WITHOUT FETA		24
grilled baby octopus with spanish onion, cherry tomato, lemon oregano vinaigrette		
crispy squid rings GF LF		24
loligo squid with lime aioli, szechuan chilli pepper, coriander and fried garlic		
saganaki garlic prawns GF WITHOUT SOURDOUGH (PAIRED AMAZING WITH A GLASS OF MERLOT) cooked and served in sizzle pot with rustic tomato sauce, feta garlic, garlic shallots & toasted bread		27

Entrees - Non-Seafood & Vegetarian

burrata beetroot v	22
roasted & merinated beets with burrata, heirloom tomatoes, crushed pistachios, with basil oil & balsamic reduction	
assorted mix olives v	19
warm marinated mix olives served with pita bread	

Children's Meals

grilled barramundi served with chips, salad & tomato sauce	26
italian style meat balls cooked in rich basil tomato sauce and served on a bed of spaghetti	22
battered fish served with chips, salad & tomato sauce	22
crumbed chicken tenderloins served with chips, salad & tomato sauce	19
spaghetti pasta with napolitana sauce & parmesan	19

Signature Dish - Limani Seafood Platter (minimum two people)

natural half rock lobster, moreton bay bug, tiger prawns, trio of sydney rock oysters, smoked salmon, baby octopus, qld scallops, grilled barramundi, grilled salmon, bbq king prawns, battered fish, salt & pepper squid, chips, salad & homemade dipping sauces	for two	220
	for three	325

Mains - Seafood

barramundi fillet <small>GF LF (HUMPTY DOO NORTHERN TERRITORY)</small> grilled and served with romesco sauce, roasted sweet potato, asparagus and grilled fennel & pebre	39
salmon fillet <small>GF (TASMANIA)</small> grilled crispy skin fillet served with roasted rosemary kipfler , poulet basquaise ratatouille & creamy lemon caper jus	39
fish & chips beer battered fillets served with chips, salad & homemade tartare sauce	34
spaghetti marinara selection of fresh seafood, tossed with fresh chilli, garlic, rich tomato ragu sauce	46
tasting plate <small>GF WITHOUT CHIPS (PAIRED AMAZING WITH A GLASS OF RIESLING)</small> freshly grilled bbq prawns, scallops, grilled baby octopus, moreton bay bug lemon, oregano vinaigrette, house salad, chips	54
whole tropical lobster traditional lobster served natural, garlic, mornay or thermidor served with chips & salad	75

Non-Seafood and Vegetarian

eye-fillet <small>GF</small> grilled & served with kipfler potatoes, dutch carrots, and mushroom jus (add two bbq qld king prawns extra 16 or half lobster extra 26)	52
traditional greek lamb shanks <small>GF LF</small> baked lamb in rutic tomato sauce, roasted mash potatoes and seasonal veges	36
chicken scallopine <small>GF</small> served with roasted sweet potato, dutch carrots, green beans with wild mushroom sauce	36
confit mushroom risotto <small>V</small> cooked in porcini stock, grana padano, truffle oil	32

Sides

chips <small>LF</small> with tomato sauce & sea salt	12
greek salad <small>GF V</small> mesclun leaves, kalamata olives, feta, tomatoes, capsicum, cucumber, spanish onion, oregano & virgin olive oil vinaigrette	18
garden salad <small>GF LF V</small>	16
Rosemary crispy kipfler potatoes <small>GF LF V</small> with aioli	15
mixed greens <small>GF LF V</small> with extra virgin olive oil	15

All prices include GST. 10% surcharge applies on Sundays & 15% Public Holidays
Credit Card Fee 1.5% mastercard / visa / amex
GF: GLUTEN FREE LF: LACTOSE FREE V: VEGETARIAN