

# LIMANI



# MENU

# LIMANI SEAFOOD RESTAURANT

## STARTERS

### Garlic Bread – 12

oven baked Ciabatta loaf

### Three dips – 18

served with tzatziki, taramasalata, olive tapanade and pita bread

### Assorted olives - 12

warm marinated mix olives served with pita bread

### Burrata 22

roasted & marinated beets with burrata, heirloom tomatoes, crushed pistachios, with basil oil & balsamic reduction

### seafood chowder Vol-au-vant 22

crispy kale & fennel salsa

## ENTREES

### Premium sydney rock oysters – ½ doz 29 doz 54

with mignonette dressing *GF V* / natural, mornay, or kilpatrick *V*

### Australian tiger prawns *GF* if without sauce - ½ doz 28 doz 52

with fresh lemon & marie rose sauce

### baby octopus *GF LF* if without feta 24

grilled baby octopus with spanish onion, cherry tomato, lemon oregano vinaigrette

### squid *GF LF* 24

loligo squid with lime aioli, szechuan chilli pepper, coriander and fried garlic

### saganaki prawns – 28

*GF* without sourdough -cooked and served in sizzle pot with rustic tomato sauce, feta, garlic shallots & toasted bread

## MAIN COURSES

### sirloin frites – 44

grain fed riverine sirloin, cornihon, rocket parmesan, dienne sauce, sweet potato frites

### barramundi fillet 42

dukah crusted, crispy sweet potato, served with seasonal greens, fennel salsa, romesco

### salmon fillet 42

grilled crispy skin fillet served with roasted rosemary chats, bell pepper relish, lemon, caper valute

### chicken cacciatore 32

onion, bell pepper, mushrooms, olives in an italian red sauce, crispy sweet potatoes, seasonal greens

### whole tropical lobster western australia 76

traditional lobster served natural, garlic, mornay or thermidor served with chips & salad

### mini seafood platter 54

freshly grilled bbq prawns, grilled baby octopus, battered flathead, crab chela, oysters, tiger prawns, house salad, chips

### slow cooked lamb shanks 44

roasted chats potatoes, carrots and seasonal greens in a rich red wine sauce

### seafood paella 46

cocktail of seafood cooked in prawn stock and saffron infused rice

### battered flathead 34

house battered flathead fillets served with chips, salad & homemade tartare sauce

### confit mushroom risotto *V* 32

trio of wild mushroom cooked in porcini stock, grana padano

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## SIGNATURE DISH

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**Limani Seafood Platter** for two 220 for three 330 for four 440

natural half rock lobster, crumbled crab chelae, tiger prawns, trio of sydney rock oysters (natural/mornay/kilpatrik), smoked salmon, baby octopus, scallops, grilled barramundi, grilled salmon, bbq king prawns, battered flathead, salt & pepper squid, chips, garden salad & trio of dipping sauces

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## SIDES

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**chips 12**

with tomato sauce & aioli

**greek salad 18**

mesculun leaves, kalamata olives, feta, tomatoes, capsicum, cucumber, spanish onion, authentic greek dressing

**mixed greens GF LF V 16**

with extra virgin olive oil and sea-salt

**rosemary chats potato 16**

with aioli

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## CHILDRENS MEALS

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**battered flathead 22**

served with chips, salad & tomato sauce

**crumbed chicken tenderloins 22**

served with chips, salad & tomato sauce

**pasta 22**

with napolitana sauce & parmesan

**italian style meatballs 22**

cooked in rich basil tomato sauce and served on a bed of spaghetti

BYO - charge \$6 per person for cakeage/cockage.

All prices include GST. 10% surcharge applies on Sundays & 15% on Public Holidays

Credit Card Fee 1.5% mastercard/ visa/ amex

GF: GLUTEN FREE LF: LACTOSE FREE. Other options available, ask your serving staff.

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**desserts**

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**lemon meringue 18**

served with raspberry coulis, ice-cream

**individual pavlova GF 18**

served with seasonal fruits, passionfruit  
sauce,  
mixed berry sauce, chantilly cream  
& chocolate swirls (G)

**apple & prune crumble 22**

served warm with almond meal  
crumble, maraschino cherry & hokey pokey  
ice-cream (G)

**toblerone pate GF 18**

served with caramel sauce, chocolate  
bark, granulated peanuts, hokey pokey  
ice-cream (G)

**chocolate mudcake 18**

served with butterscotch sauce,  
berry coulis, crushed chocolate  
wafers, ice-cream

**fruit plate GF LF V VEGAN**

**for two 16 for four 30**

selection of seasonal fruits

**cheese plate for two 32**

trio of cheeses served with quince  
paste, seasonal fruits, nuts & crackers

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**Coffees 6**

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*served with full cream, lite,  
soy or almond milk*

cappuccino, cafe latte, flat white,  
short black , long black, mocha,  
macchiato, hot chocolate,  
piccolo latte, chai latte

**affagato 12**

with vanilla bean ice-cream

add your favourite liqueur 15

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**teas 5**

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english breakfast, earl grey,  
green, chamomile, peppermint,  
lemon & ginger

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**liqueur coffees 15**

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jamison  
tia maria  
baileys  
sambuca  
kahlua

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**dessert wines**

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dinner muscato **GLS 10 BTL 36**  
penfolds tawny **GLS 12**  
hennessy vsop or martell **GLS 20**  
Tim Adams **GLS14 BTL 40**  
kay brothers **GLS 15**

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