

Breads & Starters

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

Entrees - Seafood

premium sydney rock oysters rock with mignonette dressing GFLF / mornay / kilpatrick LF	½ dozen 29	dozen 54
fresh qld tiger prawns GF LF WITHOUT SAUCE peeled tiger prawns with fresh lemon & marie rose sauce	½ dozen 27	dozen 52
seared qld scallops GF seared in curry lemon grass oil, cauliflower puree with roasted walnuts		27
baby octopus GF LF WITHOUT FETA grilled baby octopus with spanish onion, cherry tomato, lemon oregano vinaigrette		24
squid GFLF loligo squid with lime aioli, szechuan chilli pepper, coriander and fried garlic		24
saganaki prawns GEWITHOUT 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

zucchini flowers v tempura battered, filled with ricotta & chives served with salsa	25
assorted mix olives v warm marinated mix olives served with pita bread	19

Children's Meals

grilled barramundi served with chips, salad & tomato sauce	26
grilled veal scaloppine served with chips, salad & tomato sauce	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	210 315
Mains - Seafood		
barramundi fillet GF LF (HUMPTY DOO NORTHERN TERRITORY) grilled and served with romesco sauce, roasted sweet potato, asparagus and grilled fennel & pebre		39
salmon fillet GF (TASMANIA) grilled crispy skin fillet served with roasted rosemary chats, poulet basquaise ratatouille & creamy lemon of	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, tomato ragu & salsa verde		46
tasting plate GF WITHOUT CHIPS (PAIRED AMAZING WITH A GLASS OF RIESLING) freshly grilled bbq prawns, scallops, grilled baby octopus, moreton bay bug lemon, oregano vinaigrette, house salad, chips		52
whole rock lobster (610g - 740g) traditional lobster served natural, garlic, mornay or thermidor served with chips & salad		75
Non-Seafood and Vegetarian		
beef sirloin 250g GF grilled & served with truffle mash potato, asparagus, dutch carrots, café de paris butter and red wine jus (add two bbq qld king prawns extra 16 or half lobster extra 26)		49
traditional greek lamb GF LF baked lamb shoulder in rutic tomato sauce, roasted chat potatoes and green beans		36
confit duck leg GF served with roasted sweet potato, dutch carrots, green beans with wild mushroom sauce		36
ravioli v filled with butternut pumpkin, goat cheese & sage with spinach rose sauce & topped with toasted pine nuts & parmessan		32
Sides		12
chips LF with tomato sauce & sea salt		12
greek salad GFV mesclun leaves, kalamata olives, feta, tomatoes, capsicum, cucumber, spanish onion, oregano & virgin olive oil vinaigrette		18
garden salad GF LF V		16
roasted chat potatoes GF LF V with aioli		15
mixed greens GF LF V with extra virgin olive oil		15