

Breads & Starters

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

Entrees - Seafood

premium sydney rock oysters	½ dozen	dozen
rock with mignonette dressing ^{GF LF} / mornay / kilpatrick ^{LF}		
	28	52
fresh qld tiger prawns ^{GF LF WITHOUT SAUCE}	½ dozen	dozen
peeled tiger prawns with fresh lemon & marie rose sauce		
	26	50
seared qld scallops ^{GF}		26
seared in curry lemon grass oil, cauliflower puree with roasted walnuts		
baby octopus ^{GF LF WITHOUT FETA}		23
grilled baby octopus with spanish onion, cherry tomato, lemon oregano vinaigrette		
squid ^{GF LF}		23
lollo squid with lime aioli, szechuan chilli pepper, coriander and fried garlic		
saganaki prawns ^{GF WITHOUT SOURDOUGH (PAIRED AMAZING WITH A GLASS OF MERLOT)}		26
cooked and served in sizzle pot with rustic tomato sauce, feta garlic, garlic shallots & toasted bread		
boston style mussel pot ^{GF}		28
south australian mussel cooked with white wine, garlic, chilli, parsley and cherry tomato		

Entrees - Non-Seafood & Vegetarian

zucchini flowers ^v		24
tempura battered, filled with ricotta & chives served with salsa		
assorted mix olives ^v		18
warm marinated mix olives served with pita bread		

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
	for three	315

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 chats, 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, tomato ragu & salsa verde		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		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 <small>GF</small>		
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 <small>GF LF</small>		
baked lamb shoulder in rustic tomato sauce, roasted chat potatoes and green beans		36
confit duck leg <small>GF</small>		
served with roasted sweet potato, dutch carrots, green beans with wild mushroom sauce		36
ravioli <small>V</small>		
filled with butternut pumpkin, goat cheese & sage with spinach rose sauce & topped with toasted pine nuts & parmesan		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
roasted chat 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