



Happy FATHER'S DAY

Happy Father's Day to the man who taught me
everything I know and continues to inspire me
every day. Love you, Dad

LIMANI SEAFOOD RESTAURANT

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

PREMIUM SYDNEY OYSTERS 29 - ½ DOZ, 54 1 DOZ

rock with mignonette dressing GF LF / mornay / kilpatrick LF

FRESH QLD TIGER PRAWNS GF LF WITHOUT SAUCE 28 - ½ DOZ, 52 1 DOZ

peeled tiger prawns with fresh lemon & marie rose sauce

SEARED SCALLOPS GF 27

seared in curry lemon grass oil, cauliflower puree with roasted walnuts

CRISPY SQUID RINGS 24

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

BURRATA BEETROOT 22

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

MAINS

TASTING PLATE 54 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

EYE-FILLET 52

grilled & served with t potato , dutch carrots, and jus

BARRAMUNDI FILLET 39 GF LF (HUMPTY DOO NORTHERN TERRITORY)

grilled and served with romesco sauce, roasted sweet potato, asparagus and grilled fennel & pebre

SALMON FILLET 39 GF (TASMANIA)

grilled crispy skin fillet served with roasted rosemary , poulet basquaise ratatouille & creamy lemon caper jus

FISH & CHIPS 34

beer battered fillets served with chips, salad & homemade tartare sauce

MUSHROOM RISOTTO 32 V COOKED IN PORCHINI STOCK, GRANA PADANO, TRUFFLE OIL

CHICKEN SCALLOPINE 36 GF

served with roasted sweet potato, dutch carrots, green beans with wild mushroom sauce

CHILDREN MEALS

grilled barramundi 26 served with chips, salad & tomato sauce

italian style meat balls 22 cooked in rich basil tomato sauce

fish & chips 22 served with chips, salad & tomato sauce

crumbed chicken tenderloins 19 served with chips, salad & tomato sauce

spaghetti pasta 19 with napolitana sauce & parmesan

DESSERTS

TOBLERONE PATE GF 18

served with caramel sauce, chocolate bark, peanuts, berries & hokey pokey icecream

INDIVIDUAL PAVLOVA GF 17

with strawberries, passionfruit sauce, mixed berry sauce, chantilly cream & chocolate swirls

LEMON MERINGUE 17

served with raspberry coulis

APPLE & PRUNE CRUMBLE 17

served warm with almond meal crumble & hokey pokey ice -cream

*BYO CAKE OR WINE - CHARGE \$6 PER PERSON. SERVED WITH CREAM & GARNISH.
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*



Happy hour is a delightful opportunity to unwind and enjoy discounted beverages and snacks at your favorite local spot. Running from Fri - Sun, 3-5PM, this offers a perfect break to transition from the hustle of the day to a more relaxed evening. Whether you're catching up with friends or simply treating yourself, we provide a welcoming atmosphere and encourage socializing. Try out new cocktails or savor classic appetizers, all while enjoying the company and ambiance.

Gift Certificates Available at the Reception
Whole Lobster Special \$65 Sunday* and Monday Dinners

Limani's tranquil and unique setting promises to take to you to another time and place as you relax and unwind while enjoying fine food, great service and magnificent view.

Our accomplished chefs have combined creativity and experience to introduce to you a choice of modern and traditional seafood in addition to some modern Australian dishes.

We Hope You Enjoy Your Experience.