

Limani a la carte

SEAFOOD RESTAURANT

bread & starters

garlic bread 10
toasted sourdough cob

three dips 15
served with tzatziki, taramasalata, black olive tapenade & toasted pita bread

entrees - seafood

premium sydney rock oysters ½ dozen dozen

natural with mignonette GF LF or mornay or killpatrick LF 22 42

baby octopus GF 19
grilled with creamy smoked capsicum puree, marinated artichoke & feta

frutti de mare for one GF 24
tiger prawns, house cured gravlax, scallop ceviche, wakame salad & horseradish cocktail sauce

salt & pepper squid GF LF 20
with asian colesaw, cracked black pepper vinaigrette & lime aioli

garlic prawns 22
served in sizzle pot with side of bread

entrees - non seafood & vegetarian

duck liver pate 19
house made, dried fruit, onion jam & sourdough crisp

baked sheeps milk feta v 16
mediterranean pickles & pita bread

children meals

grilled barramundi served with chat potatoes & vegetables GF 20

grilled veal scaloppine served with chat potatoes & vegetables GF 18

battered fish served with chips, salad & tomato sauce 18

crumbed chicken tenderloins served with chips, salad & tomato sauce 18

spaghetti pasta with napolitana sauce & parmesan 18

A LA CARTE

All prices include GST. 10% surcharge applies on Sundays & 12.5% Public Holidays

GF: GLUTEN FREE LF: LACTOSE FREE V: VEGETARIAN

a la carte

signature dish - limani seafood platter (minimum two people)

natural half rock lobster, tiger prawns, trio of sydney rock oysters, smoked salmon, crab, baby octopus, qld scallops, grilled barramundi, grilled salmon, bbq king prawns, salt & pepper squid, fish cakes, chips, salad, home made dipping sauces	for two	180
	for three	270

mains - seafood

barramundi fillet GF LF (NORTHERN TERRITORY) 36
cajonata, roasted dutch carrots & chili skordalia

salmon fillet GF (TASMANIA) 36
seared, served with crispy polenta, green beans, lobster veloute & flying fish roe

fish & chips 32
beer battered fillets served with chips, salad & home made tartare sauce

spaghetti marinara 40
selection of fresh seafood, slipper lobster, tossed with fresh chilli, garlic, tomato ragu & salsa verde

hot tasting plate 46
grilled bbq prawns, salt and pepper squid, grilled octopus and scallops, with chips and garden salad

whole rock lobster (500g - 600g) 65
traditional lobster served natural, mornay, thermidor or garlic butter served with chips & salad

mains - non seafood, vegetarian & vegan

220g beef eye fillet GF 40
with roasted mixed mushroom, peppercorn jus, chat potatoes, asparagus - add two bbq qld king prawns extra 12

traditional greek lamb GF LF 34
baked lamb with rustic tomato sauce, green beans & chat potatoes

chicken kiev GF 36
mixed mushrooms, sundried tomato & mild spiced spinach puree

ricotta ravioli V 28
with artichoke, sundried tomatoes, lemon brown butter, tomato, fresh herbs, grana padano & pangrattato

sides

chips LF tomato sauce & sea salt 10

greek salad GF mesclun leaves, kalamata olives, feta, tomatoes, capsicum, cucumber, spanish onion, oregano & virgin olive oil vinaigrette 16

beetroot salad GF roasted beetroot, goats cheese, rocket, toasted walnuts & champagne vinaigrette 16

roasted chat potatoes with garlic aioli 12

mixed greens with extra virgin olive oil 12