

LIMANI SEAFOOD RESTAURANT



**MELBOURNE CUP
DAY**

BREADS & STARTERS

garlic bread 12

cobb-stone baked sourdough with garlic butter

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

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*

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

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

CONFIT MUSHROOM RISOTTO 32 *V* cooked in porcini stock, grana padano, truffle oil

CHICKEN SCALLOPINE 36 *GF*

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

SIDES

CHIPS 12

WITH TOMATO SAUCE & SEA SALT

GREEK SALAD 18

MESCLUN LEAVES, KALAMATA OLIVES, FETA, TOMATOES, CAPSICUM, CUCUMBER, SPANISH ONION, OREGANO
& VIRGIN OLIVE OIL VINAIGRETTE

ROSEMARY CRISPY KIPFLER POTATOES 15

MIXED GREENS 15

WITH EXTRA VIRGIN OLIVE OIL

DESSERTS

INDIVIDUAL PAVLOVA GF 17

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

APPLE & PRUNE CRUMBLE 17

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

TOBLERONE PATE 18

served with caramel sauce, chocolate bark, peanuts, berries, & hokey pokey ice-cream

MARSBAR CHEESCAKE 18

served with caramel coulis, chocolate wafers, nuts

FRUIT PLATE 14

selection of seasonal fruits

CHEESE PLATE FOR TWO 28

trio of cheeses served with quince paste, apple & lavosh

*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 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