

# three course set menu \$64pp

(Choice of Entree, Main and Dessert)

**Limani**  
SEAFOOD RESTAURANT

## choice of entree

half dozen natural sydney rock oysters GF LF (PORT STEPHENS)  
with eschalot vinaigrette

confit salmon & prawns GF  
toasted quinoa, rocket, avocado cream, lemon vinaigrette & edible flowers

crispy fried squid GF LF  
with sauce vierge, fried eschallots & chipotle aioli

crispy skin pork belly GF LF  
with plum chutney & poached pears

arancini V  
saffron infused with aioli & parmesan

## choice of main

barramundi fillet GF LF (NORTHERN TERRITORY)  
grilled, with chorizo, tuscan kale, garlic white bean puree & chipotle

salmon fillet (TASMANIA)  
seared smoked paprika rubbed fillet with mascapone, cherry tomato salad, kipfler potatoes & tomatillo salsa (cooked medium)

220g beef eye fillet GF  
sour cream & chive mash potato, dutch carrots, grilled corn & balsamic jus (cooked medium)

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

sweet potato & chickpea salad V VEGAN  
with cherry tomato, pepitas, spanish onion, lemon cumin dressing & baby coriander

## choice of dessert

panna cotta  
with mimosa gelee, grand marnier whipped cream & orange chocolate bark

passionfruit tart  
with mango, meringue crumb & chantilly cream

individual pavlova GF  
with kiwi, berries, passionfruit sauce, chantilly cream & chocolate swirls

sticky date pudding  
with candied walnuts, butterscotch sauce & vanilla bean gelato

toblerone pate GF  
served with caramel sauce, hokey pokey gelato & peanut praline

Set Menu voids any discount offer to entire table.

All prices include GST.

10% surcharge applies on Sundays & Public Holidays

GF: GLUTEN FREE LF: LACTOSE FREE V: VEGETARIAN

THREE COURSE SET