

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

house smoked ocean trout pate GF OPTION
cream cheese, gerkins, homemade pickled beetroot & radish with soy linseed toast

five spice squid GF LF
baby coriander, cucumber salad, thai dressing & red capsicum aioli

sticky pork belly GF LF
red wine braised, crispy vermicelli noodles & braised red cabbage

raw tri colour beetroot salad v
snow pea tendrils, smoked goats cheese & raspberry walnut vinaigrette

choice of main

barramundi fillet GF (NORTHERN TERRITORY)
grilled, eggplant, brussel sprouts, roasted baby onions, horseradish aioli & potato crisp

salmon fillet (TASMANIA)
seared, served with pan fried prawn stuffed risotto cake, pea tendrils, radish salad, burnt orange vinaigrette & red capsicum coulis (cooked medium)

220g beef eye fillet GF
portabello mushroom, fried buttermilk onion ring, baby turnip, potato puree, tomato & caper butter & jus (cooked medium)

traditional greek lamb
baked lamb & potatoes with lemon & oregano served with tomato beans

spinach, feta & ricotta cheese ravioli v
with roasted pumpkin, cherry tomatoes, spinach, brown butter, roasted pinenuts & lemon

choice of dessert

mixed berry panna cotta
with berry coulis, chantilly & chocolate bark

passionfruit tart
with raspberry coulis & candied orange zest & chantilly cream

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

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