

Limani a la carte

SEAFOOD RESTAURANT

bread & starters

garlic & herb focaccia bread served with tzaziki, taramasalata & balsamic olive oil	12
housemade marinated olives with grissini	10

entrees - seafood

	½ dozen	dozen
premium sydney rock oysters natural with eschalot vinaigrette <small>GF LF</small> or mornay or killpatrick <small>LF</small>	20	36
house smoked ocean trout pate <small>GF OPTION</small> cream cheese, gerkins, homemade pickled beetroot & radish with soy linseed toast		20
five spice squid <small>GF LF</small> baby coriander, cucumber salad, thai dressing & red capsicum aioli		18
garlic prawns served in sizzle pot with side of bread		20
seared scallops <small>GF</small> corn puree, brussel sprouts & diced bacon		20
grilled octopus salad salt roasted golden beetroot, feta, baby rocket & lemon vinaigrette		20
cold seafood plate (minimum two people) smoked salmon, oysters, tiger prawns, ocean trout pate, soy linseed toast & preserved lemon jam		38

entrees - non seafood & vegetarian

cured meats <small>GF LF</small> prosciutto, bresaola, salami, mixed olives, herb focaccia bread & hummus		18
sticky pork belly <small>GF LF</small> red wine braised, crispy vermicelli noodles & braised red cabbage		18
raw tri colour beetroot salad <small>V</small> snow pea tendrils, smoked goats cheese & raspberry walnut vinaigrette		17
baked camembert <small>V</small> diced apricots, hazelnuts, honey & sourdough crisp		17
children meals		
grilled barramundi served with potato mash & vegetables <small>GF LF</small>		20
grilled veal scallopine served with potato mash & vegetables <small>GF LF</small>		16
battered fish served with chips, salad & tomato sauce		16
crumbed chicken tenderloins served with chips, carrot sticks & ranch sauce		16
spaghetti pasta with meatballs & parmesan		16
mac & cheese with meatballs & parmesan		16

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

GF: GLUTEN FREE LF: LACTOSE FREE V: VEGETARIAN

A LA CARTE

a la carte

signature dish - limani seafood platter (minimum two people)

natural half western australian rock lobster, tiger prawns, trio of sydney rock oysters, smoked salmon, blue swimmer crab, baby octopus, baked scallops, grilled barramundi, grilled salmon, bbq king prawns, morton bay bug, salt & pepper squid, chips, salad, home made dipping sauces & followed by a fruit plate & fruit sorbet

for two 175
for three 260

mains - seafood

barramundi fillet GF (NORTHERN TERRITORY) 35
grilled, eggplant, brussel sprouts, roasted baby onions, horseradish aioli & potato crisp

salmon fillet (TASMANIA) 36
seared, served with pan fried prawn stuffed risotto cake, pea tendrils, radish salad, burnt orange vinaigrette & red capsicum coulis

deep sea perch en papilot (limited availability & 25min cooking time) 36
baked in paper bag with israeli cous cous, artichoke, kalamata olives, fennel, zuchinni & chilli served with rouille dipping sauce

fish & chips 29
beer battered fillets served with chips, salad & home made tartare sauce

spaghetti marinara 38
selection of fresh seafood, tossed with fresh chilli, garlic, tomato ragu & salsa verde

hot tasting plate 44
grilled bbq prawns, chilli moreton bay bugs, baked mornay scallops, squid served with mediterranean cous cous & citrus aioli

western australian whole rock lobster (500g - 600g) 70
traditional lobster served natural, mornay or thermidor served with chips & salad

mains - non seafood & vegetarian

220g beef eye fillet GF 38
portabello mushroom, fried buttermilk onion ring, baby turnip, potato puree, tomato & caper butter & jus - add two bbq qld king prawns extra 12

traditional greek lamb GF LF 34
baked lamb & potatoes with lemon & oregano served with tomato beans

slow cooked beef cheeks 33
roast carrots, braised leeks & creamy polenta with red wine gravy

spinach, feta & ricotta cheese ravioli V 28
with roasted pumpkin, cherry tomatoes, spinach, brown butter, roasted pinenuts & lemon

sides

chips LF tomato sauce & sea salt 10

greek salad GF cos lettuce, kalamata olives, feta, tomatoes, capsicum, cucumber, spanish onion, oregano & virgin olive oil vinaigrette 15

creamy mash 9

broccolini with brown butter 12