

## breads & starters

	garlic & herb focaccia bread served with tzaziki, taramasalata & balsamic olive oil		12
	housemade marinated olives with grissini		10
	entrees - seafood		
	premium sydney rock oysters	½ dozen	doze
	natural with eschalot vinaigrette GF LF or mornay or killpatrick LF	20	36
	fresh queensland king prawns GF LF with horseradish cocktail sauce	20	36
	house smoked ocean trout pate GF OPTION cream cheese, gerkins, homemade pickled beetroot & radish with soy linseed toast		20
	salt & pepper squid GF LF chipotle aioli, corriander, mint salad, spiced chilli powder & lime		18
	garlic prawns served in sizzle pot with side of bread		20
	baked scallops GF toasted fennel butter, fennel & tomato salsa		20
	hiramasa kingfish sashimi citrus segment, watermelon radish, beetroot, mascarpone & fennel dressing		20
	entrees - non seafood & vegetarian		
	crispy pork belly GF LF pineapple chutney, chili & coriander & seared pineapple		18
	raw tri colour beetroot salad v snow pea tentrils, smoked goats cheese & raspberry walnut vinaigrette		17
丑	limani antipasto platter (minimum two people) baby octopus vinaigrette, keftedes, prosciutto, salami, spanakopita, dolmades, arancini balls, feta, olives, tzatziki, taramasalata, black olive pesto & grissinis		38
	children meals		
$\triangleleft$	grilled barramundi served with potato mash & vegetables GF LF		16
U	grilled veal scallopine served with potato mash & vegetables GF LF		16
_	battered fish served with chips, salad & tomato sauce		16
$\triangleleft$	crumbed chicken tenderloins served with chips, salad & tomato sauce		16
	pasta with napolitana sauce & parmesan		16
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## a la carte



## signature dish - limani seafood platter (minimum two people)

signature distriminant searood platter (minimum two people)		
natural half western australian rock lobster, qld king 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	175 265	
mains - seafood		
barramundi fillet GF (NORTHERN TERRITORY) grilled, eggplant, confit fennel, roasted baby onions, horseradish aioli & potato crisp	35	
salmon fillet GF LF (TASMANIA) grilled, leeks, crispy pancetta, spinach, cherry tomatoes, garlic with white wine steamed clams & gremolata	36	
snapper fillet & scallops GF (SOUTH AUSTRALIA) grilled, fennel & rocket salad, spanish onion, feta, mandarin segments with honey mustard vinaigrette	40	
fish & chips beer battered fillets served with chips, salad & home made tartare sauce	29	
fettuccine marinara selection of fresh seafood, tossed with fresh chilli, garlic, tomato ragu & salsa verde	38	
hot tasting plate grilled bbq prawns, moreton bay bug with garlic butter, baked scallops, grilled octopus served with chimichurri dipping sauce, lemon & chips	44	
western australian whole rock lobster (500g - 600g) traditional lobster served natural, mornay or thermidor served with chips & salad	70	
mains - non seafood & vegetarian		
220g beef eye fillet GF creamy potato mash, swiss brown mushrooms, grilled asparagus, baby carrot, taragon butter & jus - add two bbq qld king prawns extra 12	J 38	
traditional greek lamb GF LF baked lamb & potatoes with lemon & oregano served with tomato beans	34	111
chicken kiev stuffed with spinach & goats cheese, creamy polenta, kalamata & green olives, marinated roma tomato, caperberries & burnt lemon	33	
pumpkin & goats cheese ravioli v with roasted pumpkin, cherry tomatoes, spinach, brown butter, roasted walnuts & lemon	28	A
sides		O
chips LF tomato sauce & sea salt	10	<b>(</b>
greek salad GF cos lettuce, kalamata olives, feta, tomatoes, capsicum, cucumber, spanish onion, oregano & virgin olive oil vinaigrette	15	1
creamy mash	9	
broccollini with brown butter	12	1