

# Limani a la carte

SEAFOOD RESTAURANT

## bread & starters

garlic & herb focaccia bread served with tzatziki, taramasalata & black olive tapenade	14
housemade marinated olives with grissini	10

## entrees - seafood

	½ dozen	dozen
premium sydney rock oysters natural with eschalot vinaigrette <sup>GF LF</sup> or mornay or killpatrick <sup>LF</sup>	20	36
bbq octopus <sup>LF</sup> grilled with chimichuri & fried zucchini flower		18
confit salmon & prawns <sup>GF</sup> toasted quinoa, rocket, avocado cream, lemon vinaigrette & edible flowers		20
crispy fried squid <sup>GF LF</sup> with sauce vierge, fried eschallots & chipotle aioli		18
garlic prawns served in sizzle pot with side of bread		20
qld scallops in shell with pernod sauce & herb crumb		20
hiramasa kingfish sashimi <sup>GF</sup> with marscapone, grapefruit & target pickled beetroot		20
ploughmans platter (minimum two people) smoked salmon, oysters, tiger prawns, cured meat, ham terrine, soy linseed toast, parmesan crisp & mediterranean pickles		44

## entrees - non seafood & vegetarian

crispy skin pork belly <sup>GF LF</sup> with plum chutney & saffron poached pears	18
arancini <sup>V</sup> saffron infused with aioli & parmesan	14

duck liver pate gerkins & soy linseed toast	15
--	----

## children meals

grilled barramundi served with potato mash & vegetables <sup>GF LF</sup>	20
grilled veal scaloppine served with potato mash & vegetables <sup>GF LF</sup>	16
battered fish served with chips, salad & tomato sauce	16
crumbed chicken tenderloins served with chips, salad & tomato sauce	16
spaghetti pasta with napolitana sauce & 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 rock lobster, tiger prawns, trio of sydney rock oysters, smoked salmon, crab, baby octopus, qld scallops, grilled barramundi, grilled salmon, bbq king prawns, salt & pepper squid, calamari rings, chips, salad, home made dipping sauces & followed by a fruit plate & fruit sorbet

for two 175  
for three 260

## mains - seafood

**barramundi fillet** GF LF (NORTHERN TERRITORY) 35  
grilled, with chorizo, tuscan kale, garlic white bean puree & chipotle

**salmon fillet** (TASMANIA) 35  
seared smoked paprika rubbed fillet with mascapone, cherry tomato salad, kipfler potatoes & tomatillo salsa

**mulloway fillet** GF LF 35  
grilled, with garlic mixed mushrooms, grilled asparagus, chives & lemon dressing

**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, scallops, blue swimmer crab, grilled squid served with chips & dipping sauces

**whole rock lobster (500g - 600g)** 60  
traditional lobster served natural, mornay or thermidor served with chips & salad

## mains - non seafood, vegetarian & vegan

**220g beef eye fillet** GF 38  
sour cream & chive mash potato, dutch carrots, grilled corn & balsamic jus - add two bbq qld king prawns extra 12

**traditional greek lamb** GF LF 34  
baked lamb with rustic tomato sauce, green beans & fondant potatoes

**green pea risotto cake** V 26  
with pea puree, roasted kumera, baby pea shoots, baby bocconcini & roasted cherry tomato

**sweet potato & chickpea salad** V VEGAN 26  
with cherry tomato, pepitas, spanish onion, lemon cumin dressing & baby coriander

## 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

**grilled corn on the cob**, aioli & parmessan cheese 12

**heirloom tomatoes** V baby bocconcini, baby basil & balsmic vinaigrette 14