

valentines dinner \$85 per person

valentines seafood platter for two (Pre order only limited amount available)

or

3 course set menu (vegetarian meals also available)

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

salt & pepper squid GF LF
chipotle aioli, coriander, mint salad, spiced chilli powder & lime

crispy pork belly GF LF
pineapple chutney, chili & coriander & seared pineapple

choice of main

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

salmon fillet GF LF (TASMANIA)
grilled, leeks, pancetta, spinach, tomatoes, garlic with white wine steamed clams & gremolata (cooked medium)

220g beef eye fillet GF
creamy potato mash, swiss brown mushrooms, grilled asparagus, baby carrot, tarragon butter & jus (cooked medium)

chicken Kiev
stuffed with spinach & goats cheese, creamy polenta, kalamata & green olives, marinated roma tomato, caperberries & burnt lemon

choice of dessert

coconut panna cotta
with lychees, caramelized pineapple, candied rhubarb, shortbread crumbs & lychee gel

passionfruit tart
with raspberry coulis & candied lemon praline & chantilly cream

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

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

happy valentines day from all the staff
at limani seafood restaurant

drink specials

baileys espresso martini

absolut vanilla vodka, baileys irish cream, kahlua and
espresso shot \$18

villa teresa
organic
prosecco nv
veneto italy

Glass: \$11
Bottle: \$44

palate has a fine creamy
bead complemented by
green apple and citrus
flavours and a zesty
persistent finish

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