



“M-O-T-H-E-R

“M” is for the million things she gave me,

“O” means only that she’s growing old,

“T” is for the tears she shed to save me,

“H” is for her heart of purest gold;

“E” is for her eyes, with love-light shining,

“R” means right, and right she’ll always be,

Put them all together, they spell “MOTHER,”

A word that means the world to me.”

— Howard Johnson



MOTHER’S DAY MENU

LIMANI SEAFOOD RESTAURANT

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ENTREES

Premium sydney rock oysters – ½ doz

with mignonette dressing *GF V* / natural, mornay, or
kilpatrick *V*

Australian tiger prawns *GF* if without sauce - ½ doz

with fresh lemon & marie rose sauce

Burrata

roasted & marinated beets with burrata, heirloom
tomatoes, crushed pistachios, with basil oil &
balsamic reduction

squid *GF LF*

loligo squid with lime aioli, szechuan chilli pepper,
coriander and fried garlic

seafood chowder Vol-au-vant 22

crispy kale & fennel salsa

MAIN COURSES

sirloin frites

grain fed riverine sirloin, cornihon, rocket parmesan,
dianne sauce, sweet potato frites

salmon fillet

grilled crispy skin fillet served with roasted rosemary
chats, bell pepper relish, lemon, caper valute

slow cooked lamb shanks

roasted chats potatoes, carrots and seasonal greens
in a rich red wine sauce

seafood paella

cocktail of seafood cooked in prawn stock and
saffron infused rice

chicken cacciatore

onion, bell pepper, mushrooms, olives in an italian
red sauce, crispy sweet potatoes, seasonal greens

confit mushroom risotto *V*

trio of wild mushroom cooked in porcini stock, grana
padano

SIGNATURE DISH

Limani Seafood Platter for two 220 for three 330 for four 440
with a complimentary bottle of sparkling wine

natural half rock lobster, crumbled crab chelae, tiger prawns, trio of sydney rock oysters (natural/mornay/kilpatrick), smoked salmon, baby octopus, scallops, grilled barramundi, grilled salmon, bbq king prawns, battered flathead, salt & pepper squid, chips, garden salad & trio of dipping sauces

CHILDRENS MEALS

battered flathead

served with chips, salad & tomato sauce

crumbed chicken tenderloins

served with chips, salad & tomato sauce

italian style meatballs

cooked in rich basil tomato sauce and
served on a bed of spaghetti

desserts

lemon meringue

served with raspberry coulis, ice-cream

individual pavlova GF

served with seasonal fruits, passionfruit
sauce, mixed berry sauce, chantilly cream
& chocolate swirls (G)

chocolate mudcake

served with butterscotch sauce,
berry coulis, crushed chocolate
wafers, ice-cream

fruit plate GF LF V VEGAN

selection of seasonal fruits

BYO - charge \$6 per person for cakeage/cockage.

All prices include GST. 10% surcharge applies on Sundays & 15% on Public Holidays

Credit Card Fee 1.5% mastercard/ visa/ amex

GF: GLUTEN FREE LF: LACTOSE FREE. Other options available, ask your serving staff.