

LIMANI



MENU

LIMANI SEAFOOD RESTAURANT

STARTERS

Garlic Bread – 12

oven baked Ciabatta loaf

Three dips – 18

served with tzatziki, taramasalata, olive tapanade and pita bread

Assorted olives - 12

warm marinated mix olives served with pita bread

Burrata 22

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

saganaki prawns (M) – 28

GF without sourdough -cooked and served in sizzle pot with rustic tomato sauce, feta, garlic shallots & toasted bread

MAIN COURSES

sirloin frites – 44

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

barramundi fillet (A) 42

dukah crusted, crispy sweet potato, served with seasonal greens, fennel salsa, romesco

salmon fillet (A) 42

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

chicken cacciatore 32

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

whole tropical lobster (A) 76

traditional lobster served natural, garlic, mornay or thermidor served with chips & salad

ENTREES

Premium sydney rock oysters (A) – ½ doz 29 doz 54

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

Australian tiger prawns (A) *GF if without sauce* - ½ doz 28 doz 52

with fresh lemon & marie rose sauce

baby octopus (M) *GF LF if without feta* 24

grilled baby octopus with spanish onion, cherry tomato, lemon oregano vinaigrette

squid (M) *GF LF* 24

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

tasting plate (M) 54

freshly grilled bbq prawns, grilled baby octopus, battered flathead, crab chela, oysters, tiger prawns, house salad, chips

slow cooked lamb shanks 44

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

confit mushroom risotto *V* 32

trio of wild mushroom cooked in porcini stock, grana padano

battered flathead (M) 34

house battered flathead fillets served with chips, salad & homemade tartare sauce

SIGNATURE DISH

Limani Seafood Platter (M) for two 220 for three 330 for four 440

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

SIDES

chips 12

with tomato sauce & aioli

greek salad 18

mesculun leaves, kalamata olives, feta, tomatoes, capsicum, cucumber, spanish onion, authentic greek dressing

mixed greens GF LF V 16

with extra virgin olive oil and sea-salt

rosemary chats potato 16

with aioli

CHILDRENS MEALS

battered flathead (M) 22

served with chips, salad & tomato sauce

crumbed chicken tenderloins 22

served with chips, salad & tomato sauce

pasta 22

with napolitana sauce & parmesan

italian style meatballs 22

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

desserts

lemon meringue 18

served with raspberry coulis, ice-cream

individual pavlova GF 18

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

vanilla bean panna cotta 18

served with mango coulis, toasted coconut & chocolate swirls (G)

toblerone pate GF 18

served with caramel sauce, chocolate bark, granulated peanuts, hokey pokey ice-cream (G)

chocolate mudcake 18

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

fruit plate GF LF V VEGAN

for two 16 for four 30

selection of seasonal fruits

cheese plate for two 32

trio of cheeses served with quince paste, seasonal fruits, nuts & crackers

Coffees 6

served with full cream, lite, soy or almond milk

cappuccino, cafe latte, flat white, short black, long black, mocha, macchiato, hot chocolate, piccolo latte, chai latte

affagato 12

with vanilla bean ice-cream

add your favourite liqueur 15

teas 5

english breakfast, earl grey, green, chamomile, peppermint, lemon & ginger

liqueur coffees 15

jamison
tia maria
baileys
sambuca
kahlua

dessert wines

dinner muscato **GLS 10 BTL 36**
penfolds tawny **GLS 12**
hennessy vsop or martell **GLS 20**
Tim Adams **GLS14 BTL 40**
kay brothers **GLS 15**

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

country-of-origin information - Australian (A), Imported (I), or of Mixed origin (M)

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