

# LIMANI



# MENU

# LIMANI SEAFOOD RESTAURANT

## STARTERS

### Garlic Bread – 12

oven baked Ciabatta loaf

### Three dips (pita bread \$6) – 18

served with tzatziki, taramasalata, olive tapanade

### Assorted olives - 12

Ciabatta loaf, olive oil, boneless chicken breasts, lettuce and garlic clove with mayonnaise

### Burrata 22

crushed walnuts, feta, balsamic glaze

### seafood chowder Vol-au-vant 22

crispy kale & salsa

## ENTREES

### Premium sydney rock oysters – ½ doz 29 doz 54

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

### Australian tiger prawns *GF LF WITHOUT SAUCE* - ½ doz 28 doz 52

with fresh lemon & marie rose sauce

### baby octopus *GF LF WITHOUT FETA* 24

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

### squid *GF LF* 24

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

### saganaki prawns – 28

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

## MAIN COURSES

### sirloin frites – 44

grain fed riverine sirloin , cornchone, rocket parmasson, dianne sauce

### barramundi fillet 44

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

### salmon fillet 44

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

### chicken cacciatore

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

### whole tropical lobster western australia

traditional lobster served natural, garlic, mornay or thermidor served with chips & salad grilled & served with truffle mash potato, asparagus, dutch carrots, café de paris butter and red wine jus (add two

### seafood paella

cocktail of seafood cooked in prawn stock and saffron infused rice

### mini seafood platter

freshly grilled bbq prawns, scallops, grilled baby octopus, battered flathead, crab claw, oysters, tiger prawns, oregano vinaigrette, house salad, chips

### slow cooked lamb shanks 44

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

### Grilled filet mignon – 21

Mashed potatoes, broccolini, rosemary, red wine demi glace sauce and shallots

### bbq qld king prawns

Italian pasta, grilled chicken, cheese, bacon, peas, carbonara with sauce

### fish & chips

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

### prawn linguini

confit mushroom risotto

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## SIGNATURE DISH

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### **Limani Seafood Platter**    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

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## SIDES

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### **chips**

with tomato sauce & sea salt

### **greek salad**

esclun leaves, kalamata olives, feta, tomatoes, capsicum, cucumber, spanish onion, oregano & virgin olive oil vinaigrette

### **garden salad** GF LF V

assorted greens

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## CHILDRENS MEALS

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### **battered fish 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**

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

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.

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## desserts

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### lemon meringue 18

served with raspberry coulis

### individual pavlova GF 18

with strawberries, passionfruit sauce,  
mixed berry sauce, chantilly cream  
& chocolate swirls

### apple & prune crumble 18

served warm with almond meal  
crumble & hokey pokey ice -cream

### toblerone pate GF 18

served with caramel sauce, chocolate  
bark, peanuts, berries & hokey pokey  
icecream

### chocolate mudcake 18

served with butterscotch sauce,  
berricoulil coulis, crushed chocolate  
wafers

### fruit plate GF LF V VEGAN 14

selection of seasonal fruits

### cheese plate for two 32

trio of cheeses served with quince  
paste, apple & lavosh

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## Coffees 5.5

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*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 8

with vanilla bean ice-cream

add your favourite liqueur 9

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## teas 5

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

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## liqueur coffees 15

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irish Uamison irish whisky)  
jamaican (tia maria)  
baileys (baileys irish cream)  
roman (galliano)  
mexican (kahlua )

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## dessert wines

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dinner muscato greece **per glass 10**  
**per bottle 36**

galway pipe port **per glass 14**

penfolds father 10 year old

port **per glass 10**

hennessy vsop or martell **per glass 20**

vsop medallion **per glass 20**

Tim Adams **per glass 14**

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