

two course set menu \$65pp

(Mezze Platter & Main, minimum two people)

(pre booking only)

entree

limani mezze platters

fresh prawns, smoked tasmanian salmon, baby octopus vinaigrette, squid, keftedes, prosciutto, salami, chorizo, spanakopita, dolmades, arancini balls, marinated vegetables, feta, olives, tzatziki, taramasalata & sourdough

choice of main

barramundi fillet GF LF (HUMPTY DOO NORTHERN TERRITORY)

grilled, served with celleriac, caper, dill remoulade, sweet potato batons, shaved asparagus & zesty lemon gremolata dressing

salmon fillet GF (TASMANIA)

grilled, crispy skin fillet served with roasted rosemary chats, poulet basquaise ratatouille & creamy lemon caper jus (cooked medium)

220g beef eye fillet GF

grilled & served with sage potato rosti, shaved asparagus, cafe de paris butter, baby sorrel & red wine jus (cooked medium)

traditional greek lamb GF LF

baked lamb shoulder, in rustic tomato sauce, roasted chats & green beans

chicken maryland GF

confit & roasted with sweet potato batons, green beans & creamy sauce vierge

ravioli V

filled with butternut pumpkin, goats cheese & sage with spinach rose sauce & topped with toasted pine nuts & parmesan

TWO COURSE SET

Set Menu voids any discount offer to entire table.

All prices include GST. 10% surcharge applies on Sundays & 15% Public Holidays
Credit Card Fee 1.5% mastercard / visa 2.5% amex