Limáni a la carte

SEAFOOD RESTAURANT

A LA CARTE

breads & starters

garlic bread 12
toasted sourdough cob

three dips 16
served with tzatziki, taramasalata, black olive tapenade & toasted pita bread

entrees - seafood

premium sydney rock oysters	½ dozen	dozen
natural with mignonette GF LF or mornay or killpatrick LF	28	49

smoked salmon & prawn tian GF LF 25
queensland tiger prawns, smoked salmon, potato salad, dijon mayonnaise & shallots

baby octopus GF 22
grilled with sundried tomato pesto & pine nuts

squid GF LF 22
pineapple cut squid, chilli swirls, micro herbs & lime aioli

garlic prawns 25
served in sizzle pot with side of bread

entrees - non seafood & vegetarian

ploughmans plate 22
proscuitto, salami, pancetta, pickles, sourdough toast & balsamic vinegar

pork belly GF LF 23
served with apple fennel rocket salad & orange apple chutney

sweet potato croquettes V 19
with chipotle aioli & baby herbs

children meals

grilled barramundi served with chips, salad & tomato sauce 24

grilled veal scaloppine served with chips, salad & tomato sauce 20

battered fish served with chips, salad & tomato sauce 20

crumbed chicken tenderloins served with chips, salad & tomato sauce 18

spaghetti pasta with napolitana sauce & parmesan 18

All prices include GST. 10% surchage applies on Sundays & 15% Public Holidays
Credit Card Fee 1.5%

GF: GLUTEN FREE LF: LACTOSE FREE V: VEGETARIAN

a la carte

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signature dish - limani seafood platter (minimum two people)

natural half rock lobster, blue swimmer crab, tiger prawns, trio of sydney rock oysters, smoked salmon, crab, baby octopus, qld scallops, grilled barramundi, grilled salmon, bbq king prawns, salt & pepper squid, , chips, salad & home made dipping sauces

for two 199
for three 289

mains - seafood

barramundi fillet GF LF (NORTHERN TERRITORY) 38
grilled, served with broccolini, roasted kipflers, edamamme & tomato fondue

salmon fillet (TASMANIA) 38
seared, served with parsnip puree, fresh peas, snow peas, roasted shallots & crispy parsnip chips

fish & chips 32
beer battered fillets served with chips, salad & home made tartare sauce

spaghetti marinara 44
selection of fresh seafood, tossed with fresh chilli, garlic, tomato ragu & salsa verde

tasting plate 48
grilled bbq prawns, crumbed soft shell crab, grilled octopus, scallops, with chips & garden salad

whole rock lobster (500g - 600g) 69
traditional lobster served natural, mornay or thermidor served with chips & salad

mains - non seafood, vegetarian & vegan

220g scotch fillet GF LF 48
roasted baby carrots, kipfler potatoes, portobello mushroom & red wine jus - add two bbq qld king prawns extra 16

traditional greek lamb 36
baked lamb shoulder, in rustic tomato sauce, potatoe puree & green beans

mushroom risotto V 30
with roasted portobello mushrooms, grana padano & pangrattato

sides

chips LF tomato sauce & sea salt 10

greek salad GF mesclun leaves, kalamata olives, feta, tomatoes, capsicum, cucumber, spanish onion, oregano & virgin olive oil vinaigrette 18

garden salad GF LF 16

roasted kipfler potatoes with aioli 12

mixed greens with extra virgin olive oil 12

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