

# Limani a la carte

SEAFOOD RESTAURANT

## bread & starters

garlic bread 10  
toasted sourdough cob

three dips 15  
served with tzatziki, taramasalata, black olive tapenade & toasted pita bread

## entrees - seafood

premium sydney rock oysters ½ dozen dozen

natural with mignonette <sup>GF LF</sup> or mornay or killpatrick <sup>LF</sup> 22 42

baby octopus <sup>GF</sup> 19  
grilled with creamy smoked capsicum puree, marinated artichoke & feta

frutti de mare for one <sup>GF</sup> 24  
tiger prawns, house cured gravlax, scallop ceviche, wakame salad & horseradish cocktail sauce

salt & pepper squid <sup>GF LF</sup> 20  
with asian coleslaw, cracked black pepper vinaigrette & lime aioli

garlic prawns 22  
served in sizzle pot with side of bread

hiramasa kingfish sashimi 22  
fennel dressing, orange, watermelon radish & baby herbs

## entrees - non seafood & vegetarian

duck liver pate 19  
house made, dried fruit, sourdough crisp

baked sheeps milk feta <sup>V</sup> 16  
mediterranean pickles & pita bread

## children meals

grilled barramundi served with gratin potato & vegetables <sup>GF</sup> 20

grilled veal scaloppine served with gratin potato & vegetables <sup>GF</sup> 18

battered fish served with chips, salad & tomato sauce 18

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

spaghetti pasta with napolitana sauce & parmesan 18

A LA CARTE

All prices include GST. 10% surcharge applies on Sundays & 12.5% Public Holidays

GF: GLUTEN FREE LF: LACTOSE FREE V: VEGETARIAN

# a la carte

## signature dish - limani seafood platter (minimum two people)

natural half rock lobster, tiger prawns, trio of sydney rock oysters, smoked salmon, crab, baby octopus, qld scallops, grilled barramundi, grilled salmon, bbq king prawns, salt & pepper squid, calamari rings, fish cakes, chips, salad, home made dipping sauces	for two	180
	for three	270

### mains - seafood

**barramundi fillet** GF LF (NORTHERN TERRITORY) 36  
cajonata, roasted dutch carrots & chili skordalia

**salmon fillet** GF (TASMANIA) 36  
seared, served mixed vegetable salad of yellow and green zucchini, roasted corn, baby tomato, red onion, fennel and apple cider vinaigrette, parsley oil

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

**spaghetti marinara** 40  
selection of fresh seafood, slipper lobster, tossed with fresh chilli, garlic, tomato ragu & salsa verde

**hot tasting plate** 46  
grilled bbq prawns, salt and pepper squid, grilled octopus and scallops, with chips and garden salad

**whole rock lobster (500g - 600g)** 65  
traditional lobster served natural, mornay, thermidor or garlic butter served with chips & salad

### mains - non seafood, vegetarian & vegan

**220g beef eye fillet** GF 40  
with roasted mixed mushroom, peppercorn jus, chat potato, asparagus - add two bbq qld king prawns extra 12

**traditional greek lamb** GF LF 34  
baked lamb with rustic tomato sauce, green beans & fondant potatoes

**tuscan chicken** GF 36  
mixed mushrooms, spinach, sundried tomato, basil & marsala cream

**artichoke ravioli** V 28  
with lemon brown butter, tomato, fresh herbs and grana padano

### 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 16

**endive salad** GF grape, sugar peas, shallot, mint, goat cheese, apple cider vinaigrette 16

**roasted chat potatoes** with garlic aioli 12

**mixed greens** with extra virgin olive oil 12