

breads & starters toasted sourdough bread 12 with garlic butter three dips 18 served with tzatziki, taramasalata, beetroot hummus & toasted pita bread entrees - seafood premium sydney rock oysters ½ dozen dozen natural with ponzo dressing GF LF or mornay or killpatrick LF 28 52 fresh gld tiger prawns LF GF WITHOUT SAUCE ½ dozen dozen peeled tiger prawns with fresh lemon & marie rose sauce 26 50 hot smoked trout salad GF LF 26 served with mixed leaves, baby cucumbers, avocado & horseradish goddess dressing baby octopus gf Lf WITHOUT FETA 23 grilled with feta, spanish onion, cherry tomato & lemon oregano vinaigrette squid GFLF 23 pineapple cut squid with slaw & lemon aioli saganaki prawns gewithout sourdough 26 cooked & served in sizzle pot with feta, garlic, rustic tomato sauce & toasted sourdough entrees - non seafood & vegetarian lamb souvlaki GF 24 served with tomato cucumber salsa, tzaziki & lemon zucchini flowers v 24 tempura battered, filled with ricotta & chives served with apple salsa burrata v gf without sourdough 22 with tomatoes, rocket, balsamic, basil dill oil & sourdough toast children meals grilled barramundi served with chips, salad & tomato sauce 26 grilled veal scaloppine served with chips, salad & tomato sauce 21 battered fish served with chips, salad & tomato sauce 21 crumbed chicken tenderloins served with chips, salad & tomato sauce 19 mini cheese burger with chips, salad & tomato sauce 19 spaghetti pasta with napolitana sauce & parmesan 19

a la carte



signature dish - limani seafood platter (minimum two people)

natural half rock lobster, blue swimmer crab, tiger prawns, trio of sydney rock oysters, smoked salmon, baby octopus, qld scallops, grilled barramundi, grilled salmon, bbq		210	
king prawns, salt & pepper squid, chips, salad & home made dipping sauces	ioi tillee	315	
mains - seafood			
barramundi fillet GF LF (HUMPTY DOO NORTHERN TERRITORY) grilled, served with celleriac, caper, dill remoulade, sweet potato batons, shaved asparagus & zest lemon gremolata dressing	ty	39	
salmon fillet GF (TASMANIA) grilled, crispy skin fillet served with roasted rosemary chats, poulet basquaise ratatouille & creamy caper jus	y lemon	39	
fish & chips beer battered fillets served with chips, salad & home made tartare sauce		34	
spaghetti marinara selection of fresh seafood, tossed with fresh chilli, garlic, tomato ragu & salsa verde		46	
bbq qld king prawns grilled fresh qld bbq prawns served with salmoriglio dressing, rocket & chips		48	
whole rock lobster (610g - 740g) traditional lobster served natural, mornay or thermidor served with chips & salad		75	
mains - non seafood & vegetarian			
220g beef eye fillet GF grilled & served with sage potato rosti, shaved asparagus, cafe de paris butter, baby sorrel & red w - add two bbq qld king prawns extra 16	vine jus	49	
traditional greek lamb GF LF baked lamb shoulder, in rustic tomato sauce, roasted chats & green beans		36	
chicken maryland GF confit & roasted with sweet potato batons, green beans & creamy sauce vierge		34	
ravioli $_{\vee}$ filled with butternut pumpkin, goats cheese & sage with spinach rose sauce & topped with toaste nuts & parmessan	ed pine	30	щ
sides			
chips LF tomato sauce & sea salt		12	α
greek salad GFV mesclun leaves, kalamata olives, feta, tomatoes, capsicum, cucumber, spanish onion, oregano & virgin olive oil vinaigrette		18	A
citrus salad GFV citrus segments, fennel, cherry tomatoes, mixed leaves & balsamic & dijon dressing		16	
garden salad gf Lf V VEGAN		16	
roasted chat potatoes with aioli GF LF V		15	
mixed greens with extra virgin olive oil GF LF V		15	
All prices include GST. 10% surchage applies on Sundays & 15% Public Holiday	'S		1