

# limani party set menu

## three courses \$62.50pp

( Antipasto Platter, Main and Dessert, minimum two people )

( pre booking only )

### entree

#### limani antipasto platter

keftedes, prosciutto, salami, chorizo, haloumi, spanakopita, dolmades, arancini balls, feta, olives, tzatziki, taramasalata & sourdough

### choice of mains

#### barramundi fillet GF LF (HUMPTY DOO NORTHERN TERRITORY)

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

#### fish & chips

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

#### veal scallopine GF

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

#### 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 & parmessan

### choice of desserts

#### vanilla bean panna cotta

served with mango coulis, toasted coconut & short crispbread

#### individual pavlova GF

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

#### toblerone pate GF

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

#### vanilla bean panna cotta

served with mango coulis, toasted coconut & short crispbread

#### baklava

served with greek yoghurt, honey & crushed almonds

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