

a la carte

bread & accompaniments

garlic & parsley butter	10
served with toasted turkish bread	
three dips	12
served with toasted turkish bread	
side of bread	4
toasted turkish bread served with soft butter	
selection of fine olives & mediterranean pickles LF	12
served with oven dried crustini's	

entrees

natural sydney rock oysters	<i>1/2 dozen</i> 18
with tangy asian dressing GF LF or mornay or killpatrick	<i>dozen</i> 34
chilled tasting plate GF LF	19
antarctic red king crab, tasmanian smoked salmon & gold coast tiger prawns	
salt & pepper squid LF GF	18
with fresh lime & citrus satay dressing	
traditional garlic prawns GF WITHOUT BREAD	19
served in sizzle pot with lemon & turkish bread	
seared scallops GF	19
served on pea puree, carrot butter emulsion & crisp prosciutto	
twice cooked pork belly GF	19
with horseradish parsnip puree & baked apple	
oven baked portobello mushroom V GF	17
filled with roma tomato & herb ragout, topped with three cheeses & served on crisp polenta, pesto oil & rocket	

children

battered fish & chips with salad & tomato sauce	16
crumbed calamari & chips with salad & tomato sauce	16
grilled chicken breast & chips with salad & tomato sauce	16
grilled steak fillet & chips with salad & tomato sauce	16

All prices include GST.

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mains

whole fish of the day		MP
barramundi fillet ^{GF}		34
grilled & served with toasted hazelnuts, corn puree, broccolini, radicchio & hazelnut dressing		
salmon fillet ^{GF}		34
grilled, served with bacon & chive duchess potato, kale & a tarragon caper emulsion		
fish & chips		30
beer battered john dory fillets served with thick cut chips, greek salad & tartare sauce		
lobster	<i>half</i>	55
traditional lobster served natural, mornay or thermidor		
	<i>whole</i>	85
beef eye fillet & king prawns ^{GF}	<i>with prawns</i>	39
grilled, served with potato galette, aioli, roast tomato & red wine jus		
	<i>without prawns</i>	35
cornfed chicken supreme ^{GF LF}		30
marinated & roasted, served with roast pumpkin, steamed greens & jus		
traditional greek lamb		33
braised lamb shoulder with tomato cinnamon sauce, garlic mash & greens		
vegetarian ravioli of the day ^v		28
limani seafood platter (<i>minimum two people</i>)	<i>for two</i>	150
half lobster, antarctic red king crab, fresh prawns, trio oysters, grilled fish & a selection of fresh seafood, chips, lemon, home made dipping sauces & followed by seasonal fruit plate		
	<i>for three</i>	225

sides

thick cut chips ^{LF}	<i>small</i>	6	<i>large</i>	10
aioli & sea salt				
greek salad ^{GF}		9		14
cos lettuce, olives, fetta, tomatoes, capsicum, cucumber, spanish onion & oregano virgin olive oil vinaigrette				
rocket salad ^{GF}		9		14
shaved pecorino, witlof, pear & white balsamic dressing				
cauliflower "en gratin" ^{GF}		9		14
with basil pesto				
green beans ^{GF}		9		14
with shaved almonds & herb butter				

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