

Limani

SEAFOOD RESTAURANT

a la carte

bread

garlic & parsley butter served with toasted turkish bread	7
three dips tzaziki, balsamic olive oil & taramasalata served with toasted turkish bread	9
woodfired sourdough roll served with soft butter	3

entrees

oysters natural GF LF with trio of dipping sauces, tangy asian dressing, champagne vinaigrette & tomato eschallot	<i>1/2 dozen</i> 18 <i>dozen</i> 28
hot tasting plate grilled octopus, scallops in shell with skordalia, lemon parsley butter & mornay oysters	21
garlic prawns tossed through aldenete egg pasta with fresh basil, cream & baby tomato's	20
salt & pepper squid served with a pad thai noodle salad, crushed peanuts, corriander, mint, chillies & satay dressing	19
seared sashimi tuna LF sesame seed crusted served chilled, red radish salad, apple wasabi sorbet & soy ginger dressing	20
crispy pork belly GF on parsnip puree & apple balsamic sauce	19
fettuccine V with pesto sauce, oven dried cherry tomato's, olives, shaved parmesan & baby herbs	16

sides

bowl of thick cut chips LF aioli & sea salt	<i>small</i> 6 <i>large</i> 9
greek salad GF feta, olives, capsicum, tomato, cos lettuce, spanish onion, olive oil & oregano vinaigrette dressing	9 14
rocket & witlof salad GF fresh pear, blue cheese, pine nuts & burnt orange & vanilla bean vinaigrette	9 14
asparagus & beans GF LF with lemon oil, roasted almonds, sea salt & cracked pepper	9 14

children (all served with chips, salad & tomato sauce)

battered fish	15
grilled barramundi	15
chicken schnitzel	15
crumbed calamari	15
ice cream with strawberry, caramel or chocolate sauce	5

All prices include GST. 10% surcharge on Sundays and Public Holidays. 2% Surcharge on Amex and Diners Club

A LA CARTE

GF: GLUTEN FREE LF: LACTOSE FREE V: VEGETARIAN

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mains

crispy skin ocean trout fillet GF LF	33
on steamed jasmine rice with wok tossed vegetables & mildly spiced thai style coconut curry sauce	
grilled barramundi fillet	32
served on honey roasted butternut pumpkin, steamed greens with chardonnay & dill cream sauce	
john dory fillets	36
grilled served on sautéed cherry tomato's, red capsicum, kipfler potatoes, green leaves with tangy lemon parsley & oregano butter sauce	
whole fish of the day GF <i>(without chips)</i>	MP
oven grilled & served with a side of steamed mediterranean leaves, chips & extra virgin olive oil & lemon	
grilled LF GF <i>(without chips)</i> or champagne battered LF fish & chips	29
coleslaw salad with lemon & dill mayonnaise	
lobster mornay <i>(lobster whole size 700g)</i>	<i>half</i> 55
cooked and served in the classical way, duchess potato & steamed beans	
	<i>whole</i> 85
eye fillet steak GF	35
on roast garlic & parsley mash, red wine glaze & caramelised brown onions, cooked to your liking	
slow cooked lamb shoulder GF	34
served on creamy potatoes with bacon & shallots, traditional greek tomato sauce	
twice cooked duck GF	38
celeriac puree, sauteed spinach & sour cherry reduction	
vegetable & bocconcini tart v	25
roasted fillo tart, tomato coulis & herb oil	
limani seafood platter <i>(minimum two people)</i>	<i>for two</i> 150
half lobster, blue swimmer crab, fresh prawns, grilled barramundi fillet, grilled ocean trout fillet, crumbed prawn cutlets, squid, scallops, natural oysters, fresh water scampi, smoked salmon, octopus vinaigrette, seared sashimi tuna, chips, lemon, seasonal fruits & home made dipping sauces	
	<i>for three</i> 225

glossary

tzaziki	yoghurt, cucumber, garlic & vinegar	pannacotta	italian for cooked cream, milk & cream set with gelatine & infused with a flavour
taramasalata	bread dip made with salted cod roe & oil	baklava	layers of filo pastry, with assorted nuts, spices & lemon syrup
skordalia	greek garlic & potato puree	quince paste	jam of roasted quince fruit & sugar syrup
aioli	garlic mayonnaise	lavosh	a thin crisp bread
infusion	flavoured with herbs or spices, eg herb oil		

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