

# Limani a la carte

SEAFOOD RESTAURANT

## breads & starters

### garlic & parsley butter

served with toasted turkish bread

12

### three dips

taramasalata, tzatziki, extra virgin olive oil & balsamic with toasted turkish bread

15

## entrees - seafood

### sydney rock oysters (PORT STEPHENS)

½ dozen dozen

natural with eschalot vinaigrette GF LF or mornay or killpatrick LF

22

36

### smoked salmon roulade & prawns GF

filled with cream cheese & asparagus spears, topped with fresh prawns & baby herbs

22

### salt & pepper squid GF LF

deep fried squid served with spicy tomato, olive, caper sauce & rocket leaves

20

### octopus GF

grilled, served with beetroot hummus, feta & gremolata dressing

20

### garlic prawns GF WITHOUT BREAD

served in sizzle pot & bread

21

### bass strait scallops GF

grilled, served with grilled corn & roasted capsicum salsa & sumac spice

21

## entrees - non seafood & vegetarian

### duck liver parfait

with sour cherry chutney & toasted bread

18

### twice cooked pork belly GF

served with spiced tomato relish, grilled spanish onions & pickled fennel

20

### arancini balls

sundried tomato with aioli

18

### beetroot & goats cheese salad V GF

roasted beetroot, goats cheese, candied walnuts, mesclun leaves & balsamic vinaigrette

18

## sides

### chips LF tomato sauce & sea salt

10

### greek salad GF cos lettuce, kalamata olives, feta, tomatoes, capsicum, cucumber,

spanish onion & oregano virgin olive oil vinaigrette

15

### leaf salad GF mixed leaves with sundried tomatoes, grana padano & dressed in balsamic

olive oil

12

### seasonal vegetables GF LF with extra virgin olive oil

15

All prices include GST.

10% surcharge applies on Sundays & Public Holidays

GF: GLUTEN FREE LF: LACTOSE FREE V: VEGETARIAN

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# a la carte

## limani seafood platter *(minimum two people)*

natural half western australian rock lobster, fresh prawns, trio of sydney rock oysters, smoked salmon, baby octopus, grilled bass strait scallops, grilled barramundi, grilled salmon, bbq king prawns, moreton bay bug, salt & pepper squid, chips, greek salad, home made dipping sauces & followed by seasonal fruit plate

for two 170  
for three 255

## mains - seafood

### barramundi fillet GF LF (NORTHERN TERRITORY)

grilled, served with white bean puree skordalia, grilled marinated zucchini salad, oregano & red wine vinaigrette

36

### crispy skin salmon fillet GF (TASMANIA)

grilled, served with sauteed chat potatoes, greens, sicilian caponata & roasted tomato sauce

35

### market fillet 'en papillote' (limited availability)

oven baked fillets in baking paper ask your waiter for accompaniments (25 minute cooking time)

MP

### fish & chips

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

29

### spaghetti marinara

selection of fresh seafood, tossed with fresh chilli, garlic, tomato ragu & salsa verde

38

### bbq queensland king prawns

grilled with mild chilli butter, spicy rouille sauce, chips & salad

48

### western australian whole rock lobster (400g - 450g)

traditional lobster served natural, mornay or thermidor served with chips & salad

65

## mains - non seafood & vegetarian

### 220g beef eye fillet GF

served with creamed leeks, potato gratin, roasted baby onions, green beans & shiraz jus  
- add two bbq qld king prawns extra 10

38

### traditional greek lamb LF

braised lamb shoulder served with crushed potatoes, greens & tomato cinnamon sauce

34

### rigatoni pasta V

with rustic tomato sauce, greens, buffalo mozzarella & basil pesto

28

## children meals

grilled barramundi served with crushed potatoes & greens GF

16

grilled veal fillet served with crushed potatoes & greens GF

16

battered fish served with chips, salad & tomato sauce

16

crumbed calamari rings served with chips, salad & tomato sauce

16

crumbed chicken tenderloins served with chips, salad & tomato sauce

16

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