

## a la carte

### bread & accompaniments

<b>garlic &amp; parsley butter</b>	8
served with toasted turkish bread	
<b>three dips</b>	10
served with toasted turkish bread	
<b>woodfired sourdough roll</b>	3
served with soft butter	
<b>selection of fine olives &amp; mediterranean pickles</b> LF	12
served with oven dried crustini's	

### entrees

<b>natural sydney rock oysters</b>	<i>1/2 dozen</i> 18
with trio of dipping sauces, tangy asian dressing, champagne vinaigrette & tomato eschallot GF LF or mornay style or killpatrick	<i>dozen</i> 30
<b>seared scallops</b> GF	<i>Entree</i> 19
on sweet corn puree, prosciutto chard, chilli lobster oil & salmon pearls	<i>Main</i> 33
<b>salt &amp; pepper squid</b> LF GF	<i>Entree</i> 18
on mixed garden salad with citrus satay dressing, coriander, mint & mild chillies	<i>Main</i> 32
<b>traditional garlic prawns</b> GF WITHOUT BREAD	<i>Entree</i> 18
served in sizzle pot with lemon & turkish bread	<i>Main</i> 32
<b>crisp pork belly</b> GF	<i>Entree</i> 18
on buttered parsnips & apple glaze	<i>Main</i> 32
<b>oven baked portobello mushroom</b> V GF	<i>Entree</i> 17
filled with roma tomato & herb ragout, topped with two cheeses & served on crispy grilled polenta, rocket leaves & pesto oil	<i>Main</i> 25
<b>ravioli</b> V	<i>Entree</i> 17
pumkin, gorgonzola, spinach & pine nuts with a rustic tomato capsicum sauce & fried basil leaves	<i>Main</i> 25

### children

<b>battered fish &amp; chips</b> with salad & tomato sauce	15
<b>crumbed calamari &amp; chips</b> with salad & tomato sauce	15
<b>grilled chicken breast</b> with mash, greens & jus	15
<b>grilled veal fillet</b> with mash, greens & jus	15

All prices include GST. 10% surcharge on Sundays and Public Holidays.

## a la carte

### mains

<b>grilled barramundi fillet</b> <small>GF</small>		33
served on fine mediterranean style vegetables with lemon butter sauce & fried kipfler potato ribbons		
<b>crispy skin salmon</b> <small>GF</small>		33
pan fried fillet wrapped in prosciutto, green pea puree, crushed potatoes & carrot butter emulsion		
<b>hiramasa kingfish fillet</b> <small>GF</small>		34
grilled, with a salad of red radish, fennel, oranges, mint, fetta & honey mustard dressing		
<b>jew fish fillet</b>		34
oven baked served on scallop mouse ravioloni surrounded by prawn bisque & micro herbs		
<b>lobster mornay</b> ( <i>lobster whole size 700g</i> )	<i>half</i>	55
traditional grilled lobster served with greek salad & chips		
	<i>whole</i>	85
<b>beef eye fillet &amp; king prawn</b> <small>GF</small>	<i>with prawn</i>	38
grilled, served with confit garlic mash, sauteed spinach, citrus mayonnaise & cabernet jus		
	<i>without prawn</i>	34
<b>slow cooked lamb shoulder</b>		32
greek style tomato braised served on crushed chat potatoes with bacon, shallots, cream & spinach		
<b>limani seafood platter</b> ( <i>minimum two people</i> )	<i>for two</i>	150
half lobster, blue swimmer 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

battered fish & chips & corn fed chicken breast also available on request please ask your waiter

### sides and condiments

	<i>small</i>	<i>large</i>
<b>thick cut chips</b> <small>GF LF</small>	6	9
aioli & sea salt		
<b>greek salad</b> <small>GF</small>	8	14
cos lettuce, olives, fetta, tomatoes, capsicum, cucumber, spanish onion & oregano virgin olive oil vinaigrette		
<b>rocket salad</b> <small>GF</small>	8	14
with caramelized apple, gorgonzola, toasted pinenuts & apple balsamic vinaigrette		
<b>seasonal vegetables</b> <small>GF</small>	8	14
served with herb butter		

*All prices include GST. 10% surcharge on Sundays and Public Holidays.*

A LA CARTE

GF: GLUTEN FREE LF: LACTOSE FREE V: VEGETARIAN

A LA CARTE