

START ME UP

Garlic & Oregano Bread (GF & DF OPTION)	5
Jalapeño Polenta Chip Cubes (GF)	10
with roasted red pepper aioli	
Limes Calamari (GF OPTION)	12
Albany squid, spice dusted with a lemon-dill sauce	
Crocodile Meatballs (GF)	13
mash, redcurrant jelly, pickled cucumber, dill cream, lemon myrtle	
Soup of the Day (GFO)	DP

LOVE ME TENDER - INCLUDES A SAUCE & A SPUDS N STUFF

Blackbrooke Scotch Fillet 280g (GF/ DF)	29
Borden Beef 8 hour Cross Rib (GF/DF)	23
Roasted Mt Barker Chicken Breast (GF/ DF)	25
Mt Barker Crispy Skin Pork Belly (GF/ DF)	25
Local Oven Roasted Spiced Lamb Rump (GF/ DF)	27
Fresh Local Pan Fried Fish of the Day (GF/DF)	29
Beer Braised Lamb Sausages (DF)	19

SAUCES FOR COURSES

Rosemary and Red Wine Jus (GF/ DF)
Creamy Garlic and Feta (GF)
Chicken Gravy (DF)
Salsa Verde (GF/DF)
Chimichurri (GF/ DF)
Denver Style BBQ (GF/DF)
Tomato Based Creole (GF)
Homemade Tartare sauce (GF/ DF)
Lemon and Tarragon Béarnaise (GF)

SPUDS N' STUFF

Garlic and Bay scented Potato Mash (GF)
Seasoned Steakhouse Chips (GF/DF OPTION)
Roasted Pumpkin Puree (GF /DF)
Celeriac Fondant (GF)
Parsnip Puree (GF)

YES WE CATER FOR SPECIAL DIETARY NEEDS.

PLEASE DON'T HESITATE TO ASK FOR ASSISTANCE FROM YOUR WAITPERSON.

BEST OF THE FARM

Braised Red Cabbage (GF)	5
Orange Roasted Baby Carrots with Hazelnuts and Feta (GF)	6
Lemon Dressed Coal Grilled Asparagus (GF / DF)	6
Garlic Fried Broccolini (GF/ DF)	6
Herb buttered champignons (GF)	6
Turmeric Spiced Cauliflower Steak with Beetroot Hummus (GF/DF)	6
Rocket, Caramelised Pear, Walnut, Feta and Honey Mustard Dressing (GF / DF)	6
Crispy Iceberg with a Blue Cheese Dressing (GF)	5

PASTA MASTER

Limes Carbonara	26
sauté bacon, mushrooms, spring onion, garlic in a creamy al dente pasta with a lime chilli twist	
Creole Prawn	28
sauté Aussie prawns in a buttery lightly spiced tomato based Creole sauce with al dente pasta	

LIMES 'CLASSICS

Spiced Aubergine Moussaka (GF)	39
char grilled eggplant, local fish, mussels, scallops & prawns in mornay sauce, Asian pesto sautéed tomato	
Seafood Arroz Caldos	39
prawn, scallops, local fish & mussels, rustic broth, Spanish rice, fennel, sugar snaps, crouton with a garlic saffron rouille	
Local Shark (GF & DF OPTION)	30
beer battered, steakhouse chips, cucumber-pickled onion salad, tartare	

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LITTLE 'UNS

Bangers & Mash with onion gravy	14
Fish, Chips and Salad (GF OPTION / DF)	12
Lasagne & Salad	12
Kids Pasta	12
chicken, sundried tomato & vegetable OR a light carbonara	
Kids Dessert	8
icecream sundae with nuts & a topping of your choice (caramel, spearmint, vanilla, chocolate, strawberry)	

SWEET ENDING

Knickerbocker Glory Surprise (GF OPTION)	15
Spiced Poached Apples	15
sweet puff layers, anglaise, raspberry gel, bourbon brown sugar ice cream, mixed nut & oat crumble	
Crème Catalana (GF)	15
orange, lemon and cinnamon scented brulee, chai spiced rhubarb, orange & ginger gels	
A Touch of Sweetness gourmet handcrafted sweets (TBA)	10

CHEESE PLEASE

Served with various accompaniments (**GF OPTION**)

1 piece	15
2 pieces	25
3 pieces	35

South Cape Brie – Australia: cow's milk, clean soft and creamy, nutty crust.

Queijo Sao Miguel - Portugal: hard cured, hand made from cows milk.

Nottingham Stilton - England: cow's milk, deep, lingering and complex.

Queso Manchego - Spain: 100% Manchego ewes milk, firm, compact, buttery
flavour.

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