



WELCOME

At Lime 303 Restaurant we aim to source the freshest seasonal ingredients produced locally within the Great Southern Region of Western Australia. We would like to acknowledge the following local people for their tireless efforts to supply & deliver their produce direct to our door.

Andrew & Jocelyn Bathgate, Bathgate Farm Cuthbert.
Andre & Amanda, Eden Gate Estate.
Jenny, Torbay.

Al Blakers, Manjimup Truffles.
Jen, Mount Barker Olive Oil.

Soumelidis Family Great Southern Seafoods.

Stan, Royale Patisserie Albany.

Sam & Rhiannon, Bredco Albany.

Fletcher International, Narrikup.

Gareth of Ocean Foods International.

Mount Barker Chicken

Princi Butchers

Butterfield Beef, Borden

Albany Farm Fresh Eggs

Jason & Tiana, Meadow Springs Free Range Eggs, Mount Barker.

YES

We do cater for Special Dietary Needs.

Please inform your waitperson and don't hesitate to ask for assistance

Daily price (DP)

Vegetarian (V)

Dairy free (DF)

Gluten free (GF)

Gluten free option available (GFO)

ENJOY OUR SERVICES DAILY

Bar Food: from 4:30 pm.

Dinner: from 5:30 pm.

Buffet Breakfast: Monday - Friday 6.30 am to 9.30 am.

Saturday & Sunday 7.30 am to 10 am.

Smart Dress Standard

Licensed - No BYO.

RESERVATIONS WELCOME

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GRAZING TOGETHER

Pomme Frites	(GF, DF)	9
smoked garlic and lime aioli or honey mustard mayo		
Jalapeño Polenta Chip Cubes	(GF)	10
with roasted red pepper aioli		
Korean Style Glazed Chicken Wings (5)	(GF)	11
Serrano Jamon 50g w bread and EVOO		12
Limes Calamari		12
Albany squid, spice dusted with a lemon-dill sauce		
Swedish Meatballs	(GF)	12
mash, redcurrant jelly, pickled cucumber, dill cream		
Rabbit, Chicken & Lemon Thyme Terrine		12
Manjimup pickled walnuts & thyme crostini		
Salmon Rillettes		14
wakame salad, togorashi spiced crostini, pickled cucumber, caviar		
Great Southern Lamb Cutlet		15
herb crumb, pistachio yoghurt, minted peas		
Traditional Indonesian Coal Grilled Sate Chicken Kebab	(GF)	15
with rice and peanut sauce		
Grilled Emu Chorizo		16
olives, marinated feta, fresh baked ciabatta		
Cocotte of Pork Belly	(GF)	16
roasted baby vegetables, butternut puree, sage		
Scallops (2)		16
split pea mash, parmesan broth, smoked duck fat and sorrel crispbread		
Fromage a trois	(GF)	23
haloumi chips, cauliflower cheese sauce, goats cheese bonbons truffled honey, pickled fennel		
Soup of the Day	(GFO)	DP

ON THE SIDE

Garlic & Oregano Bread	5
Seasonal Wok Vegetables	(GF) 8
Garden Salad	(GF) 8
Caesar Salad	(GFO) 12
Baby Leaf Salad	(GFO) 12
roast winter vegetable, sour dough croutons, vincotto glaze	

FILL ME UP

Limes Carbonara		26
sauté bacon, mushrooms, spring onion, garlic in creamy al dente pasta with a lime and chilli twist		
Local Shark	(GFO)	33
beer battered, housecut potato chips, cucumber-pickled onion salad, homemade gribiche sauce		
20 Hour Cross Rib Steak	(GF)	36
garlic scented potato, wok fried vegetables, denver sauce and café de paris butter		
Vegetarian Tasting Plate	(GFO)	38
Roasted seasonal vegetables, seed & nut dressing. Pumpkin Risotto, coal grilled broccolini, mushroom and truffle. Cauliflower-fennel puree, orange and beetroot salad, curry oil.		
Confit Duck Leg	(GF)	38
with smoked pork sausage and white bean cassoulet, orange salad, curry oil		
Great Southern Lamb Shank persian style	(GF)	38
potato mash, orange & hazelnut baby carrots and beans, feta		
Spiced Aubergine Moussaka	(GF)	39
char grilled eggplant, local fish, mussels, scallops & prawns in mornay sauce, asian pesto sautéed tomato		
Limes Seafood Arroz Caldos	(GFO)	39
prawns, scallops, local fish & mussels, rustic broth, spanish rice, fennel, sugar snaps, crouton with a saffron-garlic rouille		
Mount Barker Chicken Breast	(GF)	40
lemon risotto, wood fired broccolini, mushrooms, truffle cappuccino		
Linley Valley Pork Cutlet	(GF)	40
country fried potato, waldorf salad, creamy mustard & tarragon sauce		
Panfried Fish of the Day	(GF)	42
cauliflower-fennel puree, roasted cauli, buttered beet & carrot salad, pickled walnut gel		
Black Brooke Scotch Fillet 280g with	(GF)	
cheesy bacon loaded fries and port rosemary jus		38
OR		
cheesy bacon loaded fries and creamy garlic WA prawns		48

SWEET ENDING

Honey Poached Pear		15
rhubarb-plum consommé, deep fried custard, white choc coated pecan & cream cheese icecream		
Quindanning Pudding		15
amaretto anglaise, vanilla bean icecream, ginger crumb		
Knickerbocker Glory Surprise		15
Chocolate Mandarin Tart		16
honeycomb, poached mandarin, hazelnut icecream		
A Touch of Sweetness	(GFO)	10
gourmet handcrafted sweets		

SOMETHING CHEESY

Served with various accompaniments.	(GFO)	
	1 piece	15
	2 pieces	25
	3 pieces	35

Gillot Brie, France: unpasteurized cow's milk, clean with a soft, creamy paste.

Cantel Petit, France: uncooked cow's milk cheese, twice pressed.

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

d'Argental Brebirousse, France: ewe's milk brie style cheese.

Milky, creamy velvety texture at its peak ripeness.

LITTLE 'UNS

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