



## 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.

Kevin Macneal, Esperance Honey & Bee Pollen.  
Sheila & Philip Marshall, Torbay  
Jen, Mount Barker Olive Oil.

Soumelidis Family Great Southern Seafoods.

Stan, Royale Patisserie 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: 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

<b>House Cut Potato Chips</b>	(GF, DF) <b>9</b>
smoked garlic and lime aioli or honey mustard mayo	
<b>Jalapeño Polenta Chip Cubes</b>	(GF) <b>10</b>
with roasted red pepper aioli	
<b>Korean Style Glazed Chicken Wings (5)</b>	(GF, DF) <b>11</b>
<b>Crumbed Lamb Cutlet</b>	(DF) <b>14</b>
pistachio yoghurt, minted peas	
<b>Limes Calamari</b>	(DF) <b>12</b>
Albany squid, spice dusted with a lemon-dill sauce	
<b>Crocodile Meatballs</b>	(GF) <b>13</b>
mash, redcurrant jelly, pickled cucumber, dill cream, lemon myrtle	
<b>Duck, Chicken &amp; Lemon Thyme Terrine</b>	<b>12</b>
Manjimup pickled walnuts & thyme crostini	
<b>Mixed Variety Local Mushrooms on Welsh Rarebit Toast</b>	<b>14</b>
mushroom cappuccino, truffle oil	
<b>Coal Grilled Octopus</b>	(GF, DF) <b>14</b>
confit congo potato, chermoula, romesco sauce	
<b>Traditional Filipino Coal Grilled Chicken Kebab</b>	(GF, DF) <b>16</b>
with rice and adobo sauce	
<b>Grilled Emu Chorizo</b>	<b>16</b>
olives, marinated feta, fresh baked ciabatta	
<b>Crispy Skin Pork Belly</b>	(GF) <b>16</b>
grilled boudin noir, radish remoulade, smoked apple caramel	
<b>Aussie Prawns</b>	(GFO) <b>16</b>
creole sauce, fresh bread, thyme toast	
<b>Soup of the Day</b>	(GFO) <b>DP</b>

## ON THE SIDE

<b>Garlic &amp; Oregano Bread</b>	<b>5</b>
<b>Seasonal Wok Vegetables</b>	(GF) <b>8</b>
<b>Garden Salad</b>	(GF) <b>8</b>
<b>Caesar Salad</b>	(GFO) <b>12</b>
<b>Baby Leaf Salad</b>	(GFO) <b>12</b>
hummus, chick peas, pepitas, sugar snaps, feta, honey yoghurt & curry oil	

## FILL ME UP

<b>Limes Carbonara</b>	<b>26</b>
sauté bacon, mushrooms, spring onion, garlic in creamy al dente pasta with a lime and chilli twist	
<b>Local Shark</b>	(GFO) <b>33</b>
beer battered, steakhouse chips, cucumber-pickled onion salad, homemade gribiche sauce	
<b>20 Hour Cross Rib Steak</b>	(GF) <b>36</b>
garlic scented potato, wok fried vegetables, denver sauce, café de paris butter	
<b>Vegetarian Tasting Plate</b>	(GF) <b>36</b>
Roasted pumpkin puree, smoked courgette and baby spinach salad. Confit congo potato, lemon dressed coal grilled cos, marinated pepper & toasted corn salsa. Roasted portobello mushroom filled with tomato, cheese & herbs on heirloom carrot puree.	
<b>Duck Leg Torchon</b>	(GF, DF) <b>38</b>
roasted pumpkin puree, smoked courgette and baby spinach salad , quince gastrique	
<b>Great Southern Lamb Rump</b>	(GF) <b>38</b>
heirloom carrot puree, roasted portobello mushroom filled with tomato, cheese and herbs, pickled baby carrots, salsa verde	
<b>Mount Barker Chicken Breast</b>	(GF) <b>38</b>
manchego potato, lemon dressed coal grilled cos, marinated pepper and toasted corn salsa	
<b>Princi Berkshire Pork Scotch</b>	(GF) <b>38</b>
slow cooked Chinese master glaze, fried rice croquette, slaw, plum butter	
<b>Spiced Aubergine Moussaka</b>	(GF) <b>39</b>
char grilled eggplant, local fish, mussels, scallops & prawns in mornay sauce, asian pesto sautéed tomato	
<b>Limes Seafood Arroz Caldos</b>	(GFO) <b>39</b>
prawns, scallops, local fish & mussels, rustic broth, Spanish rice, fennel, sugar snaps, crouton with a saffron-garlic rouille	
<b>Panfried Fish of the Day</b>	(GFO) <b>42</b>
tempura oyster mushrooms, garlic fried broccolini, oyster butter glaze, crispy szechuan black bean	
<b>Black Brooke Scotch Fillet 280g with</b>	
steakhouse chips and port rosemary jus	(GF) <b>38</b>
<b>OR</b> steakhouse chips and creamy garlic WA prawns	(GF) <b>48</b>

## LITTLE 'UNS

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

## SWEET ENDING

<b>Knickerbocker Glory Surprise</b>	<b>15</b>
<b>Spiced Poached Apples</b>	<b>15</b>
sweet puff layers, anglaise, raspberry gel, bourbon brown sugar ice cream, mixed nut & oat crumble	
<b>Crème Catalana</b>	<b>15</b>
orange, lemon and cinnamon scented brulee, chai spiced plum, orange & ginger gels	
<b>Banana Bavarois</b>	<b>16</b>
almond shortbread crumb, strawberry sorbet, lime gel, aero white chocolate, banana milk foam	
<b>A Touch of Sweetness</b>	(GFO) <b>10</b>
gourmet handcrafted sweets	

## SOMETHING CHEESY

Served with various accompaniments	(GFO)
	1 piece <b>15</b>
	2 pieces <b>25</b>
	3 pieces <b>35</b>

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

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

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

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

milky, creamy velvety texture at its peak ripeness.