

Starters

Garlic and oregano bread	\$6.00
Jalapeno polenta chip cubes (GF) with roasted red pepper sauce	\$12.00
Steakhouse chips (GF option) with smoked garlic and lime aioli	\$8.00
Limes Calamari (GF option) Albany squid, spice dusted with a lemon and dill sauce	\$14.00
Garlic prawn crepe (GF option) creamy garlic, feta and wilted spinach sauce	\$20.00
Local Futari 9+ Waygu beef Rostbiff (GF) seared with balsamic, smoked parsnip puree, radish cream, bay leaf	\$22.00
Soup of the day	DP

Mains

Local Shark (GF option) beer battered, steakhouse chips, salad and tartare	\$34.00
Roasted Lamb Rump (GF) on roasted pumpkin puree with asparagus, orange buttered baby carrots and rosemary port jus	\$38.00
Chinese Sticky Pork Belly (GF) in master stock glaze on rice with a fresh sprout salad, peanuts and chilli	\$35.00
Fresh Green Chicken Curry (GF) on rice with cucumber raita and coriander	\$30.00
Crispy Skin Mt Barker Chicken Breast (GF) on celeriac puree, touchwood shitake mushrooms, truffled fennel remoulade, cress	\$39.00
Chicken Parmigiana with chips and salad	\$34.00
Grilled Scotch (GF option) fillet with a choice of chips and salad or mash and vegetables - add a sauce red wine and rosemary port jus or creamy garlic and feta or chicken gravy	\$44.00
Surf and Turf Option add creamy garlic prawns to your steak	\$15.00

Seafood Arroz Caldos (GF option) \$39.00
prawn, scallops, local fish and mussels, rustic broth,
Spanish rice, fennel, sugar snaps, crouton with a garlic
saffron rouille

Spiced Aubergine Moussaka (GF) \$39.00
char grilled eggplant, local fish, mussels, scallops and
prawns in mornay sauce with Asian pesto sautéed tomato

Vege Patch (GF - VEG - VEGAN) \$27.00
turmeric spiced cauliflower, beetroot hummus, baby
carrots, rosemary potatoes, asparagus with vegetarian
oyster sauce and roasted fennel

Pasta

Limes Carbonara sauté bacon, mushrooms, spring onion, garlic in a creamy al dente pasta with a lime chilli twist	\$26.00
Creole Prawn sauté Aussie prawns in a buttery lightly spiced tomato based Creole sauce with al dente pasta	\$34.00
Braised Duck Ragout slow braised duck in sugo, red wine and fennel topped with gremolata and parmesan	\$33.00
Lasagna served with salad	\$22.00

Little Ones

Bangers and Mash with Gravy	\$14.00
Fish, Chips and Salad	\$12.00
Nuggets and Chips	\$12.00
Kids Pasta chicken, tomato and vegetable OR A light carbonara	\$12.00
Kids Dessert icecream sundae with nuts & a topping of your choice (caramel, spearmint, vanilla, chocolate, strawberry)	\$8.00

Dessert

Chocolate Tart (GF) filled with berry compote, hazelnut mousse and praline	\$16.00
Steamed Fig and Ginger Pudding served with butterscotch, anglaise and vanilla icecream	\$15.00
Spiced Rum Poached Pear deep fried chocolate custard ball, toasted oat ice cream, walnut crumble and orange syrup	\$16.00

Yes, we cater for special dietary needs. Please do not hesitate to ask our friendly staff.