

## Starters

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| Garlic and Oregano Bread   | \$7  |
| Jalapeno Polenta Chip Cubes (GF)<br>with roasted red pepper sauce  | \$14 |
| Steakhouse Chips (GF option)<br>with smoked garlic and lime aioli  | \$9  |
| Limes Calamari (GF option)<br>buttermilk marinated squid, multigrain flour<br>dusted and fried with a lemon and dill sauce | \$16 |
| Garlic Prawn Crepe<br>creamy garlic, feta and wilted spinach sauce   | \$24 |
| Korean Style Pork Belly (GF)<br>pickled mango slaw, coconut-lime dressing, crispy<br>wonton shards                         | \$26 |
| Soup of the day  | DP   |

## Mains

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| Local Shark (GF option)<br>beer battered, steakhouse chips, salad and tartare  | \$36 |
| Fish of the Day (GF)<br>pan fried, served on skordalia potato, beetroot gel,<br>turmeric butter sauce and a shaved fennel salad  | \$45 |
| Grilled Lamb Short Loin (GF)<br>on a warmed mediterranean style black rice salad,<br>smokey baba ganoush and a herbed lemon yoghurt  | \$45 |
| Japanese Donburi Sticky Pork Belly (GF)<br>on fragrant rice with a pickled veg salad and<br>togarashi spiced crispy lotus root   | \$42 |
| Fresh Green Chicken Curry (GF)<br>on rice with cucumber riata and coriander  | \$33 |
| Crispy Skin Mt Barker Chicken Breast<br>on parsnip gnocchi, fresh greens, wagyu chorizo<br>cream cheese and a green gazpacho sauce   | \$44 |
| Chicken Parmigiana<br>with chips and salad   | \$36 |
| Plant Based Crumbed Schnitzel (VEG, VEGAN)<br>with chips, salad and sugo   | \$34 |
| Grilled Scotch (GF option)<br>fillet with a choice of chips and salad or mash and<br>vegetables - add a sauce - rosemary port jus or<br>creamy garlic and feta or green peppercorn jus | \$48 |
| Surf and Turf Option<br>add creamy garlic prawns to your steak   | \$16 |

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| Seafood Arroz Caldos (GF option)<br>prawn, scallops, local fish and mussels, rustic broth,<br>Spanish rice, fennel, sugar snaps, crouton with a<br>garlic saffron rouille   | \$45 |
| Spiced Aubergine Moussaka (GF)<br>char grilled eggplant, local fish, mussels, scallops and<br>prawns in mornay sauce with Asian pesto sautéed tomato  | \$42 |
| Vege Patch (VEG - VEGAN option)<br>Mediterranean cauliflower steak with red pepper salsa,<br>warm black rice salad with smokey baba ganoush and<br>herbed yoghurt, parsnip gnocchi, green gazpacho, grilled<br>greens and a shaved fennel salad | \$36 |

## Pasta

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| Limes Carbonara<br>sauté bacon, mushrooms, spring onion, garlic<br>in a creamy al dente pasta with a lime chilli twist | \$29 |
| Creole Prawn<br>sauté Aussie prawns in a buttery lightly spiced tomato<br>based creole sauce with al dente pasta       | \$39 |

## Little Ones

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| Bangers and Mash with Peas and Onion Gravy   | \$18 |
| Fish, Chips and Salad  | \$16 |
| Lasagna, Chips and Salad   | \$20 |
| Nuggets and Chips  | \$14 |
| Kids Pasta<br>chicken, tomato and vegetable OR A light carbonara   | \$16 |
| Kids Dessert<br>icecream sundae with nuts & a topping of your choice<br>(caramel, spearmint, vanilla, chocolate, strawberry) | \$10 |

## Dessert

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| Strawberry Tart (GF)<br>with a white chocolate parfait, basil mousse and lime gel                                   | \$18 |
| Frangelico- Chai Custard Mille Feuille<br>with honeycomb dolce, mango-passionfruit gel and<br>Eden Gate blueberries | \$18 |
| Warm Chocolate Pudding<br>with mint anglaise, aero chocolate and white choc-mint<br>icecream                        | \$18 |
| Cheese of the Day<br>served with various accompaniments   | \$17 |

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