

Room Service Menu

Starters

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

Mains

Local Shark (GF option) beer battered, steakhouse chips, salad and tartare	\$36
Fish of the Day (GF) pan fried then finished with Semillon, served on roasted butternut puree, bruschetta salsa and spiced crispy chick peas	\$45
Grilled Lamb Short Loin (GF) celeriac puree, herbed new potatoes, waldorf style salad, charred brussels, port glaze	\$45
Japanese Donburi Sticky Pork Belly (GF) on fragrant rice with a pickled veg salad and togarashi spiced crispy lotus root	\$42
Fresh Green Chicken Curry (GF) on rice with cucumber raita and coriander	\$33
Crispy Skin Mt Barker Chicken Breast on parsnip gnocchi, fresh greens, wagyu chorizo cream cheese and a green gazpacho sauce	\$44
Chicken Parmigiana with chips and salad	\$36
Plant Based Crumbed Schnitzel (VEG, VEGAN) with chips, salad and sugo	\$34
Grilled Scotch (GF option) fillet with a choice of chips and salad or mash and vegetables - add a sauce - rosemary port jus or creamy garlic and feta or green peppercorn jus	\$48
Surf and Turf Option add creamy garlic prawns to your steak	\$16

Dial 3 to place your order

Spiced Aubergine Moussaka (GF) \$42
char grilled eggplant, local fish, mussels, scallops and
prawns in mornay sauce with Asian pesto sautéed tomato

Vege Patch (VEG – VEGAN option) \$36
Mediterranean cauliflower steak with bruschetta salsa,
celeriac puree, herbed new potatoes, waldorf style salad,
parsnip gnocchi, green gazpacho, grilled greens, charred
brussels

Limes Beef Burger \$23
Aussie style with pickled cucumber and chips

Pasta

Limes Carbonara \$29
sauté bacon, mushrooms, spring onion, garlic
in a creamy al dente pasta with a lime chilli twist

Creole Prawn \$39
sauté Aussie prawns in a buttery lightly spiced tomato
based Creole sauce with al dente pasta

Little Ones

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 \$16
chicken, tomato and vegetable OR A light carbonara

Kids Dessert \$10
icecream sundae with nuts & a topping of your choice
(caramel, spearmint, vanilla, chocolate, strawberry)

Dessert

Japanese Lemon Cheesecake \$18
with cinnamon sorbet, white chocolate crumb and
lemon syrup

Frangelico- Chai Custard Mille Feuille \$18
with honeycomb dolce, mango-passionfruit gel and
blueberries

Belgian Chocolate Tart \$18
with orange icecream, choc-pistachio meringue and
orange compote

Sticky Fig & Ginger Pudding \$18
served with crème anglaise, butterscotch sauce
and vanilla icecream

Cheese of the Day \$17
served with various accompaniments

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