



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

Simone Felton Vegetable Farm

Kevin Macneal, Esperance Honey & Bee Pollen

Sheila & Philip Marshall, Torbay

Jen Warburton, 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

Cambray Cheese Nannup

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 5:00 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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START ME UP

Garlic & Oregano Bread (GF & DF option)	5
Jalapeño Polenta Chip Cubes (GF) with roasted red pepper aioli	10
Limes Calamari (GF option) Albany squid, spice dusted with a lemon-dill sauce	12
Crumbed Lamb Cutlet (DF) pistachio yoghurt, minted peas	13
Soup of the Day (GFO)	DP

LOVE ME TENDER - INCLUDES A SAUCE

Blackbrooke Scotch Fillet 280g (GF/ DF)	29
Borden Beef 8 hour Cross Rib (GF/DF)	23
Roasted Mt Barker Chicken Breast (GF/ DF)	25
Mt Barker Crispy Skin Pork Belly (GF/ DF)	25
Local Oven Roasted Spiced Lamb Rump (GF/ DF)	27
Fresh Local Pan Fried Fish of the Day (GF/DF)	29
Beer Braised Lamb Sausages (DF)	19

SAUCES FOR COURSES

Rosemary and Port Wine Jus (GF/ DF)
Creamy Garlic and Feta (GF)
Chicken Gravy (DF)
Salsa Verde (GF/DF)
Chimichurri (GF/ DF)
Denver Style BBQ (GF/DF)
Tomato Based Creole (GF)
Homemade Tartare sauce (GF/ DF)
Lemon and Tarragon Béarnaise (GF)

SPUDS N' STUFF

Garlic and Bay scented Potato Mash (GF)	4
Seasoned Steakhouse Chips (GF/DF option)	4
Carrot and Honey Puree (GF)	4
Lemon Thyme Risotto (GF)	5

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BEST OF THE FARM

Orange Roasted Baby Carrots with Hazelnuts and Feta (GF)	6
Green Beans with Mushroom Oyster Sauce, Crispy Black Bean (GF)	6
Garlic Fried Broccolini (GF/ DF)	6
Herb buttered champignons (GF)	6
Turmeric Spiced Cauliflower Steak with Beetroot Hummus (GF/DF)	6
Rocket, Marinated Peppers, Pinenut, Parmesan, Black Garlic Vinegrette (GF/DF option)	6
Crispy Iceberg with a Blue Cheese Dressing (GF)	5
Braised Red Cabbage with Star Anise	5
Courgette Rounds with Lemon Dressed Olive Oil (GF/DF)	6

PASTA MASTER

Limes Carbonara	26
sauté bacon, mushrooms, spring onion, garlic in a creamy al dente pasta with a lime chilli twist	
Creole Prawn	28
sauté Aussie prawns in a buttery lightly spiced tomato based Creole sauce with al dente pasta	

LIMES 'CLASSICS

Spiced Aubergine Moussaka (GF)	39
char grilled eggplant, local fish, mussels, scallops & prawns in mornay sauce, Asian pesto sautéed tomato	
Seafood Arroz Caldos	39
prawn, scallops, local fish & mussels, rustic broth, Spanish rice, fennel, sugar snaps, crouton with a garlic saffron rouille	
Local Shark (GF & DF option)	30
beer battered, steakhouse chips, cucumber-pickled onion salad, tartare	

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LITTLE 'UNS

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

SWEET ENDING

Knickerbocker Glory Surprise (GF option)	15
Coconut and Pineapple	15
warm coconut pudding, confit pineapple, spiced rum anglaise, mango lime and kaya sorbet	
Strawberry Hazelnut Tart	15
dark chocolate tart filled with Frangelico choc mousse, macerated strawberries and hazelnut dacquoise	
A Touch of Sweetness gourmet handcrafted sweets (TBA)	10

CHEESE PLEASE

Served with various accompaniments (GF option)

1 piece	15
2 pieces	25
3 pieces	35

Cambray Cream Brie – Local: cow's milk, traditionally made, soft outside with slightly firmer centre.

Cambray Cumin Gouda - Local: cow's milk, 6 months, smooth, supple and buttery, melts in the mouth.

Cambray Blackwood Blue - Local: cow's milk, light tangy, sweet buttery.

Cambray Farmhouse - Local: 100% ewe's milk, 18 months, rich sweet and nutty.

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