

## 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 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 fennel risotto and an orange-cress salad	\$45
Grilled Lamb Short Loin (GF) carrot puree, batata hara potatoes, aubergine caviar and dukkah, rosehip orange glaze	\$46
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 ricotta gnocchi, pistachio pea mint sauce and green goddess dressed market peas	\$45
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

Seafood Arroz Caldos (GF option) prawn, scallops, local fish and mussels, rustic broth, Spanish rice, fennel, sugar snaps, crouton with a garlic saffron rouille	\$45
Spiced Aubergine Moussaka (GF) char grilled eggplant, local fish, mussels, scallops and prawns in mornay sauce with Asian pesto sautéed tomato	\$42
Vege Patch (VEG - VEGAN option) cauliflower steak with chimichurri carrot puree, batata hara potatoes, aubergine caviar and dukkah, ricotta gnocchi, pistachio pea mint sauce, green goddess dressed market peas	\$36

## Pasta

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

## 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 chicken, tomato and vegetable OR A light carbonara	\$16
Kids Dessert icecream sundae with nuts & a topping of your choice (caramel, spearmint, vanilla, chocolate, strawberry)	\$10

## Dessert

Japanese Lemon Cheesecake (GF) with cinnamon sorbet, white chocolate crumb and lemon syrup	\$18
Strawberry Chocolate Tart (GF option) with macerated strawberries, chocolate basil mousse, brownie and strawberry vanilla gel	\$18
Mango Parfait (GF option) with macadamia financier, mango cremeux, pineapple and miso slick, coconut-kaffir lime icecream	\$18
Cheese of the Day served with various accompaniments	\$17

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