

Starters

Garlic and Oregano Bread	\$8
Jalapeno Polenta Chip Cubes (GF) with roasted red pepper sauce	\$15
Steakhouse Chips (GF option) with smoked garlic and lime aioli	\$10
Limes Calamari (GF option) buttermilk marinated squid, multigrain flour dusted and fried with a lemon and dill sauce	\$17
Garlic Prawn Crepe creamy garlic, feta and wilted spinach sauce	\$25
Japanese Style Pork Belly (GF) mushroom duxelles, wasabi cream, pickled vegetables and furikake	\$27
Soup of the day	DP

Mains

Local Shark (GF option) beer battered, steakhouse chips, salad and tartare	\$38
Fish of the Day (GF) pan fried then finished with semillon, served on cauliflower skordalia, prince of orange potato, black garlic emulsion and cress	\$47
Grilled Lamb Short Loin (GF) carrot puree, batata hara potatoes, aubergine caviar and dukkah, rosehip orange glaze	\$48
Sri Lankan Style Venison Curry (GF) on rice with cucumber raita and coriander	\$39
Fresh Green Chicken Curry (GF) on rice with cucumber raita and coriander	\$35
Crispy Skin Mt Barker Chicken Breast (GF) on celeriac puree, sauté mushrooms, Manjimup truffles, warm green bean and white bean salad with honey mustard vinaigrette	\$47
Chicken Parmigiana with chips and salad	\$38
Plant Based Crumbed Schnitzel (VEG, VEGAN) with chips, salad and sugo	\$36
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	\$49
Surf and Turf Option add creamy garlic prawns to your steak	\$17

Linley Valley Pork Cutlet (GF option) on horseradish cream potato, roasted baby carrots, leek fondue tartlet and a honey balsamic glaze	\$43
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Seafood Arroz Caldos (GF option) prawn, scallops, local fish and mussels, rustic broth, Spanish rice, fennel, sugar snaps, crouton with a garlic saffron rouille	\$47
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Spiced Aubergine Moussaka (GF) char grilled eggplant, local fish, mussels, scallops and prawns in mornay sauce with Asian pesto sautéed tomato	\$44
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Vege Patch (VEG – VEGAN option) cauliflower steak with herbed vegan cheese bechamel carrot puree, batata hara potatoes, aubergine caviar and dukkah, celeriac puree, warm bean salad with honey mustard and sauté mushrooms, truffle	\$38
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Pasta

Limes Carbonara sauteé bacon, mushrooms, spring onion, garlic in a creamy al dente pasta with a lime chilli twist	\$31
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Creole Prawn sauteé Aussie prawns in a buttery lightly spiced tomato based creole sauce with al dente pasta	\$40
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Little Ones

Bangers and Mash with Peas and Onion Gravy	\$19
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Fish, Chips and Salad	\$16
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Lasagna, Chips and Salad	\$20
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Nuggets and Chips	\$14
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Kids Pasta chicken, tomato and vegetable OR A light carbonara	\$16
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Kids Dessert icecream sundae with nuts & a topping of your choice (caramel, spearmint, vanilla, chocolate, strawberry)	\$10
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Dessert

Crispy Vanilla Choux with honey mascarpone cream, cinnamon apples, oat crumble and custard icecream	\$19
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Warmed Chocolate Sponge (GF option) with lightly toasted meringue, warmed salted caramel sauce, raspberry gel and choc-hazelnut cremeux	\$19
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Almond Cream Cannoli crisp pastry filled with silky almond cream, paired with Cointreau jelly, orange coulis and browned butter icecream	\$19
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Cheese of the Day served with various accompaniments	\$18
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Yes, we cater for special dietary needs. Please do not hesitate to ask our friendly staff.