

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
Korean Style Pork Belly (GF) pickled mango slaw, coconut-lime dressing, crispy wonton shards	\$27
Soup of the day	DP

Mains

Local Shark (GF option) beer battered, steakhouse chips, salad and tartare	\$38
Fish of the Day (GF) on a warmed potato crush with egg, dill, caper, miso lemon sauce and a shaved fennel-orange salad	\$47
Grilled Lamb Short Loin (GF) on a lemon-thyme pearl barley risotto with star anise scented confit beetroot and bordelaise 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
Confit Mt Barker Chicken Thigh (GF) with Moroccan spices, on parsnip puree, green beans, chermoula yoghurt and a preserved lemon jus	\$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) roasted cauliflower steak with middle eastern spices lemon-thyme pearl barley risotto with star anise scented beetroot confit and orange fennel salad parsnip puree, green beans and chermoula yoghurt	\$38
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Pasta

Limes Carbonara sauté bacon, mushrooms, spring onion, garlic in a creamy al dente pasta with a lime chilli twist	\$31
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Creole Prawn sauté 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	\$22
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Fish, Chips and Salad	\$19
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Lasagna, Chips and Salad	\$22
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Nuggets and Chips	\$16
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Kids Pasta chicken, tomato and vegetable OR A light carbonara	\$18
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Kids Dessert icecream sundae with nuts & a topping of your choice (caramel, spearmint, vanilla, chocolate, strawberry)	\$12
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Dessert

Strawberry Fields strawberries 3 ways with toasted hay icecream, white chocolate-malt crumble, honey custard mousse and lavender	\$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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Kafir lime and Coconut Pannacotta (GF option) with pineapple sorbet, miso mango caramel and coconut tuille	\$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.