

## Starters

Garlic and Oregano Bread	\$8	Linley Valley Pork Cutlet (GF option)	\$43
Jalapeno Polenta Chip Cubes (GF) with roasted red pepper sauce	\$15	on horseradish cream potato, roasted baby carrots, leek fondue tartlet and a honey balsamic glaze	
Steakhouse Chips (GF option) with smoked garlic and lime aioli	\$10	Seafood Arroz Caldos (GF option)	\$47
Limes Calamari (GF option) buttermilk marinated squid, multigrain flour dusted and fried with a lemon and dill sauce	\$17	prawn, scallops, local fish and mussels, rustic broth, Spanish rice, fennel, sugar snaps, crouton with a garlic saffron rouille	
Garlic Prawn Crepe creamy garlic, feta and wilted spinach sauce	\$25	Spiced Aubergine Moussaka (GF)	\$44
Korean Style Pork Belly (GF) pickled mango slaw, coconut-lime dressing, crispy wanton shards	\$27	char grilled eggplant, local fish, mussels, scallops and prawns in mornay sauce with Asian pesto sautéed tomato	
Soup of the day	DP	Vege Patch (VEG – VEGAN option)	\$38

## Mains

Local Shark (GF option) beer battered, steakhouse chips, salad and tartare	\$38	Limes Carbonara	\$31
Fish of the Day (GF) on a warmed potato crush with egg, dill, caper, miso lemon sauce and a shaved fennel-orange salad	\$47	sauté bacon, mushrooms, spring onion, garlic in a creamy al dente pasta with a lime chilli twist	
Grilled Lamb Short Loin (GF) on a lemon-thyme pearl barley risotto with star anise scented confit beetroot and bordelaise glaze	\$48	Creole Prawn	\$40
Sri Lankan Style Venison Curry (GF) on rice with cucumber raita and coriander	\$39	sauté Aussie prawns in a buttery lightly spiced tomato based creole sauce with al dente pasta	
Fresh Green Chicken Curry (GF) on rice with cucumber raita and coriander	\$35	<b>Little Ones</b>	
Confit Mt Barker Chicken Thigh (GF) with Moroccan spices, on parsnip puree, green beans, chermoula yoghurt and a preserved lemon jus	\$47	Bangers and Mash with Peas and Onion Gravy	\$22
Chicken Parmigiana with chips and salad	\$38	Fish, Chips and Salad	\$19
Plant Based Crumbed Schnitzel (VEG, VEGAN) with chips, salad and sugo	\$36	Lasagna, Chips and Salad	\$22
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	Nuggets and Chips	\$16
Surf and Turf Option add creamy garlic prawns to your steak	\$17	Kids Pasta	\$18
		chicken, tomato and vegetable OR A light carbonara	
		Kids Dessert	\$12
		icecream sundae with nuts & a topping of your choice (caramel, spearmint, vanilla, chocolate, strawberry)	
		<b>Dessert</b>	
		Strawberry Fields	\$19
		strawberries 3 ways with toasted hay icecream, white chocolate-malt crumble, honey custard mousse and lavender	
		Warmed Chocolate Sponge (GF option)	\$19
		with lightly toasted meringue, warmed salted caramel sauce, raspberry gel and choc-hazelnut cremeux	
		Kafir lime and Coconut Pannacotta (GF option)	\$19
		with pineapple sorbet, miso mango caramel and coconut tuille	
		Cheese of the Day	\$18
		served with various accompaniments	

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