

Lime 303 Takeaway Menu

Cal 98457200 to place your order

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 wanton 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) \$43

on horseradish cream potato, roasted baby carrots, leek fondue tartlet and a honey balsamic glaze

Spiced Aubergine Moussaka (GF) \$44

char grilled eggplant, local fish, mussels, scallops and prawns in mornay sauce with Asian pesto sautéed tomato

Vege Patch (VEG – VEGAN option) \$38

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

Limes Beef Burger \$24

Aussie style with pickled cucumber and chips

Pasta

Limes Carbonara \$31

sauté bacon, mushrooms, spring onion, garlic

in a creamy al dente pasta with a lime chilli twist

Creole Prawn \$40

sauté Aussie prawns in a buttery lightly spiced tomato

based creole sauce with al dente pasta

Little Ones

Bangers and Mash with Peas and Onion Gravy \$22

Fish, Chips and Salad \$19

Lasagna, Chips and Salad \$22

Nuggets and Chips \$16

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)

Dessert

Strawberry Fields \$19

strawberries 3 ways with toasted hay icecream, white chocolate-malt crumble, honey custard mousse and lavender

Sticky Fig & Ginger Pudding \$19

served with crème anglaise, butterscotch sauce and vanilla icecream

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.