

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) (M) buttermilk marinated squid, multigrain flour dusted and fried with a lemon and dill sauce	\$17
Garlic Prawn Crepe (I) creamy garlic, feta and wilted spinach sauce	\$25
Crispy Skin Pork Belly (GF) Asian inspired braised red cabbage, smoked apple caramel and creamed white bean	\$27
Soup of the day	DP

Mains

Local Shark (GF option) (A) beer battered, steakhouse chips, salad and tartare	\$38
Pan Fried Fish of the Day (GF) (A) on spring onion risotto, orange cress salad and beurre blanc	DP
Grilled Lamb Short Loin (GF) Jerusalem artichoke lyonnaise, honey glazed baby carrots, spinach chimichurri 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
Crispy Skin Mt Barker Chicken Breast (GF) celeriac fondant, charred brussels, roasted cauliflower, cashew and truffle "yoghurt"	\$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 (I) add creamy garlic prawns to your steak	\$17
Linley Valley Pork Cutlet (GF option) on country style fried potato dressed with sundried tomato and mustard, broccolini, cheese and honey balsamic glaze	\$43

Seafood Arroz Caldos (GF option) (M) prawn, scallops, local fish and mussels, rustic broth, Spanish rice, fennel, sugar snaps, crouton with a garlic saffron rouille	\$48
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Spiced Aubergine Moussaka (GF) (M) char grilled eggplant, local fish, mussels, scallops and prawns in mornay sauce with Asian pesto sautéed tomato	\$45
Vege Patch (VEG - VEGAN option) (GF) grilled broccolini with black garlic oil. Jerusalem artichoke lyonnaise, honey glazed baby carrots, spinach chimichurri, celeriac fondant, charred brussels, roasted cauliflower, cashew and truffle "yoghurt"	\$38

Pasta

Limes Carbonara sauté bacon, mushrooms, spring onion, garlic in a creamy al dente pasta with a lime chilli twist	\$33
Creole Prawn (I) sauté prawns in a buttery lightly spiced tomato based creole sauce with al dente pasta	\$40

Little Ones

Bangers and Mash with Peas and Onion Gravy	\$22
Fish, Chips and Salad (A)	\$19
Lasagna, Chips and Salad	\$22
Nuggets and Chips	\$16
Kids Pasta chicken, tomato and vegetable OR A light carbonara	\$18
Kids Dessert icecream sundae with nuts & a topping of your choice (caramel, spearmint, vanilla, chocolate, strawberry)	\$12

Dessert

Spiced Poached Pear and Vanilla Mousse Dome with orange liqueur sauce and pistachio crumb	\$19
Dark Earth silky dark chocolate tart, burnt bush honey caramel, olive oil icecream and wattleseed cocoa soil	\$19
Pumpkin Spice Tres Leches (GF option) sponge soaked in spiced milk custard, mascarpone coffee cream, maple glazed butternut and pepita brittle	\$19
Cheese of the Day served with various accompaniments	\$18

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

Seafood Origin Table: Australian (A) Imported (I) Mixed Origin (M)