Starters

Garlic and Oregano Bread $8

Jalapeno Polenta Chip Cubes (GF) $15
with roasted red pepper sauce

Steakhouse Chips (GF option) $10
with smoked garlic and lime aioli

Limes Calamari (M) (GF option) $17
buttermilk marinated squid, multigrain flour dusted and fried with a lemon and dill sauce

Garlic Prawn Crepe (M) $25
creamy garlic, feta and wilted spinach sauce

Pulled Confit Duck (GF) $27
on parsnip puree, pickled mango salad and a passionfruit gastrique

Soup of the day DP

Mains

Local Shark (A) (GF option) $38
beer battered, steakhouse chips, salad and tartare

Pan Fried Fish of the Day (A)(GF) DP
on turmeric, lime & coconut potato, macadamia sambal, beurre blanc and an avocado cress salad

Grilled Lamb Short Loin (GF) $48
on potato & parsnip lyonnaise, honey glazed baby carrots, spinach chimichurri and bordelaise glaze

Sri Lankan Style Venison Curry (GF) $39
on rice with cucumber raita and coriander

Fresh Thai Green Chicken Curry (GF) $35
on rice with cucumber raita and coriander

Crispy Skin Mt Barker Chicken Breast (GF) $48
panisse, beans, green goddess style cashew and preserved lemon sauce, crisp pancetta

Chicken Parmigiana $38
with chips and salad

Plant Based Crumbed Schnitzel (VEG, VEGAN) $36
with chips, salad and sugo

Grilled Scotch (GF option) $48
fillet with a choice of chips and salad or mash and vegetables.
Add Sauce $4.5
rosemary port jus, green peppercorn jus, creamy garlic and feta, or mushroom

Surf and Turf Option (M) $17
add creamy garlic prawns to your steak

Chinese Sticky Pork Belly (GF option) $45
in master stock glaze, fragrant jasmine rice, pickled vegetable and bean sprout salad, chilli peanuts

Seafood Arroz Caldos (M) (GF option) $48
prawn, scallops, local fish and mussels, rustic broth, Spanish rice, fennel, sugar snaps, crouton with a garlic saffron rouille

Spiced Aubergine Moussaka (M) (GF) $45
char grilled eggplant, local fish, mussels, scallops and prawns in mornay sauce with Asian pesto sautéed tomato

Vege Patch (VEG – VEGAN option) (GF) $38
grilled broccolini with black garlic oil. Potato & parsnip lyonnaise, honey glazed baby carrots, spinach chimichurri. Panisse, beans, green goddess style cashew and preserved lemon sauce, parmesan crisp

Pasta

Limes Carbonara $33
sauté bacon, mushrooms, spring onion, garlic in a creamy al dente pasta with a lime chilli twist

Creole Prawns (M) $40
sauté 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 (A) $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

Bruleed Mango and White Chocolate Tart (GF option) $19
Galliano slick, honeydew-mango compote, passionfruit icecream and Szechwan choc shard

Coconut Parfait "Pina Colada" (GF) $19
Malibu gel, pineapple flower, lime sorbet and gingernut crumble

Strawberry Fields $19
Strawberries 3 ways with toasted hay icecream, white chocolate-malt crumble, basil diplomat and lavender syrup

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