

lime

café • bar • restaurant

Welcome to *Lime* restaurant.

Here at *Lime* we are committed to providing you with an exceptional dining experience.

Our menu offers new and exciting dishes, as well as some favourite comfort foods that we all know and love, prepared and served by our dedicated team.

We appreciate that everybody has their own needs and requirements, so feel free to use our menu as a guide and create your own tantalising dishes.



Entrées

Fresh tasmanian oysters natural - priced individually	3.00
Bouillabaisse – the famous mediterranean seafood stew, ours has moreton bay bugs, prawns, scallops and fish spiced with a touch of chilli and rouille	23.90
Soup.....see today's chef's specials 	11.90
Tuna and salmon tartare with citrus flavours, avocado cream and chive oil	18.90
Squid ink risotto with grilled john dory and sea urchin butter	19.90
Vegetable and ricotta terrine with pickled shitake mushrooms, beetroot foam and parmesan crisps 	17.90
Veal ragout tossed with olives, papardelle pasta and grana padano shavings 	18.90
Caesar salad with baby cos lettuce, crispy kaiser fleisch, croutons 	17.90
anchovies and hard boiled egg	19.90
- with grilled chicken	
Beef carpaccio with seared japanese scallops, served with a herbed french dressing	18.90
Salad of roasted baby beets with goats cheese and smoked rainbow trout 	18.90

 - Indicates dishes which are or can be made vegetarian

All prices are inclusive of GST
\$2.50 pp surcharge applicable on Public Holidays

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Main Courses



300gm beef sirloin marinated in thyme grilled and served with fresh herb and horseradish gremolata and macaroni gratin	36.90
Olive crusted lamb rump oven roasted and served with potato gnocchi, tossed in sage butter and roasted baby vegetables	38.90
Bouillabaisse – the famous mediterranean seafood stew, ours has moreton bay bugs, prawns, scallops and fish spiced with a touch of chilli and rouille	34.90
Grilled kangaroo loin served with a chanterelles mushroom sauce, silky mash potato and spiced caramelized peach	35.90
Confit of atlantic salmon with melon compote and sauce vierge	33.90
Peppered pork tenderloin medallions with glazed apple, crispy polenta and a cinnamon spiced cider jus	34.90
Breast of chicken filled with prosciutto wrapped prawn, oven baked and served with mushroom risotto and a spicy chorizo sauce	33.90
Veal ragout tossed with olives, papardelle pasta and grana padano shavings	28.90

Sides

Garlic or herb cobb loaf	7.90
Fries	8.90
Steamed vegetables or mixed salad	8.90



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Desserts

Vanilla panna cotta, passionfruit, strawberry and mint jelly mosaic, mint dust and spiced rhubarb	15.90
Seven layered chocolate cake with a trilogy of fruit coulis and chocolate truffles	16.90
A medley of fresh seasonal fruits and berries, served with a frozen raspberry mousse	15.90
Honeycomb cake roulade, with lavender crème fraiche and persian fairy floss	15.90
House baked cake of the day, with double cream and coulis	13.90
Assorted trio of ice cream - ask your waiter for today's selection	13.90
Fruit salad with vanilla ice cream	11.90
Australian and international cheese specials available – please ask your waiter for today's selection and price	

Coffee & Tea



Espresso coffee	3.50
Café latte, cappuccino, long or short macchiato, long or short espresso, flat white and vienna	
Chai latte	4.20
Plunger tea	3.50
Earl grey, english breakfast, chamomile, green tea & jasmine, sencha lemongrass & mint, rooibos & vanilla and peppermint	
Liqueur coffee	10.00
Irish - Whiskey	
Jamaican - Tia Maria	
Café orange - Cointreau	
Roman - Galliano	
Cosmopolitan - Kahlua and Grand Marnier	
Acapulco - Frangelico and Baileys	

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