

Starters

Char-grilled Pita **v** **nf**

8 pieces served with hummus and dukkha & harissa

Homemade Soup of the Day

With fresh bread roll | See staff for today's choice

Garlic & Herb Pizza Bread **v** **nf**

8 slices
4 slices

Garlic & Cheese Pizza Bread **v** **nf**

8 slices
4 slices

Retro 70's Prawn Cocktail **gf** **nf**

5 prawns served with lettuce and cucumber drizzled with marie rose sauce with lemon wedges

Pacific Oysters **gf** **nf** **lf**

Natural

(Price per oyster, minimum of 3 per order)
Served natural on rock salt with lemon wedges

Kilpatrick

(Price per oyster, minimum of 3 per order)
Grilled with bacon & worcestershire sauce

Oyster Charentaise

(Price per oyster, minimum of 3 per order)
Freshly opened oysters with hot, spicy sausage



GUEST

MEMBER

12.0

10.0

11.0

10.0

14.0
8.0

12.0
6.0

15.0
9.0

13.0
7.0

17.0

15.0

3.5

3.3

3.6

3.4

3.6

3.4

v vegetarian **gf** Gluten Free **nf** Nut Free **lf** Lactose Free

These indicate ingredients only. All food is prepared in the same kitchen with all care being taken with the dietary requirements.
Please note our chips are not gluten free.



Salads

Caesar Salad **nf**

Cos lettuce mixed with bacon, croutons, parmesan cheese, caesar dressing, egg and anchovy fillets

Char-grilled Vegetable & Quinoa Salad **v gf**

Roasted vegetables, cherry tomatoes, quinoa, mint, basil leaves and mixed lettuce with a lime mayonnaise dressing

Add chicken or smoked salmon 4.0

Add prawns or char-grilled steak 5.0

Thai Salad **v**

Mixed leaves, crispy noodles, cucumber, capsicum, grated carrot, red onion, beansprout & coriander finished with nam jim dressing

Add chicken or smoked salmon 4.0

Add prawns or char-grilled steak 5.0

GUEST

22.0

22.0

22.0

MEMBER

20.0

20.0

20.0

Seafood

Kinkawooka Black Mussels **gf nf**

A kilogram of steamed mussels cooked in napolintana sauce topped with fresh chilli & coriander and served with a bread roll

Crispy Skin Salmon **gf nf**

Served with beetroot puree, asparagus spears, heirloom carrots topped with a fetta, tomato, parsley, caper & onion salsa, balsamic glaze & grilled prawns

Fish & Chips **nf lf**

House made battered flathead fillets served with house fries, salad, lemon and tartare sauce

Large (4 fillets)

Small (2 fillets)

GUEST

28.0

32.0

23.0

17.0

MEMBER

26.0

30.0

21.0

15.0

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Mains

Chicken Breast Schnitzel

Coated in house made panko, herb and parmesan crumb served with garden salad and chips

Chicken Parmigiana

Chicken breast schnitzel topped with house made napolitano sauce, sliced ham, swiss cheese, parmesan and oregano served with garden salad and chips

Roast Duck

Roast duck breast served with black pudding, sweet potato puree, asparagus spears, heirloom carrots & finished with red wine jus

Pork Cutlet

300g australian pork cutlet char-grilled and finished with a black bean, capsicum, corn, spanish onion, pineapple, coriander & sweet chilli salsa, served with mash potato & greens

Chicken Roulade

Chicken breast stuffed with olive tapenade, sundried tomatoes, basil and bocconcini rolled in prosciutto and oven baked, served with sweet potato puree, asparagus spears and heirloom carrots finished with basil oil

GUEST

MEMBER

23.0

21.0

26.0

24.0

30.0





28.0

30.0

28.0

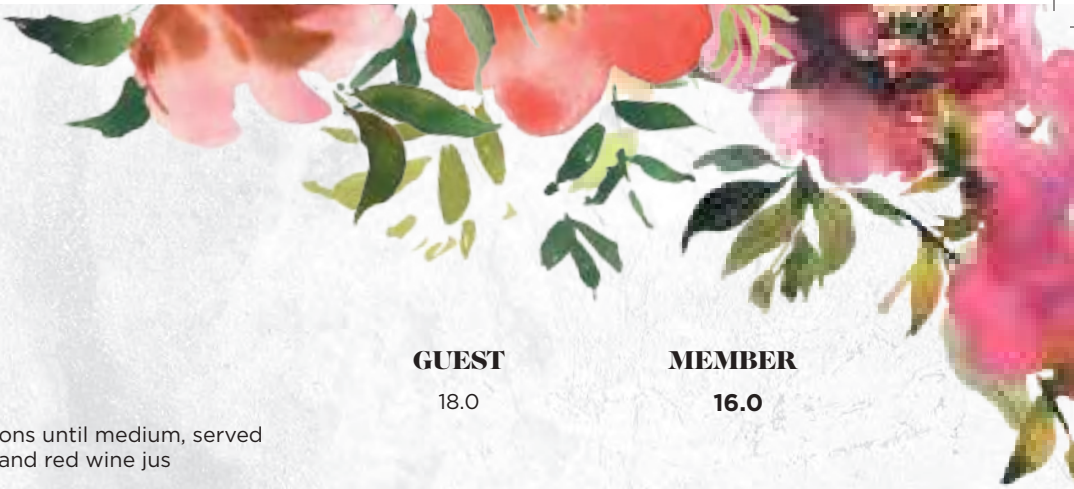
32.0

30.0

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	GUEST	MEMBER
<p>Lambs Fry  </p> <p>Pan fried with bacon & sliced onions until medium, served with mashed potato, vegetables and red wine jus</p>	18.0	16.0
<p>Eggplant Schnitzel   </p> <p>Sliced eggplant coated in crushed corn chips pan-fried in olive oil topped with a black bean, capsicum, corn, spanish onion, pineapple, coriander & sweet chilli salsa & guacamole, served with a garden salad</p>	22.0	20.0
<p>Homemade Lamb Ragù </p> <p>Slow cooked lamb in a tomato sauce with celery, carrot, onion and basil folded through rigatoni pasta and topped with freshly grated parmesan cheese & basil oil</p>	21.0	19.0
<p>Seafood Gnocchi </p> <p>Prawn & smoked salmon gnocchi finished with wilted spinach & lemon cream sauce</p>	28.0	26.0
<p>Lamb Chops   </p> <p>Lamb loin chops marinated in garlic & rosemary served with battered onion rings, chips & salad or vegetables</p>		
Large (3 pieces)	30.0	28.0
Small (2 pieces)	22.0	20.0
<p>Limestone Burger</p> <p>Double beef pattie char-grilled, mixed lettuce, red cheddar, cheese sauce, bacon, aioli & BBQ sauce in a milk bun served with a side of chips</p>	22.0	20.0
Extra Sides		
Bowl of Chips		8.0
Garden Salad		5.0
Mixed Vegetables		5.0
Steamed Rice		5.0
Battered Onion Rings		8.0
Locally Baked Sourdough Dinner Roll		1.5

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Grill **gf** **nf** **Lf**

About our Beef

Sourced locally, Limestone's hormone free quality beef comes from grain fed cattle raised on natural pastures. By ensuring only the best practices for our beef, Limestone delivers a consistent and full-flavoured product for the ultimate dining experience.

Ordering your Steak

1. Select your preferred cut
2. Specify how you would like it cooked
3. Select accompanying topping sauce
4. Add your preferred sides (optional)

200g Rump Steak

500g Rump Steak

300g Scotch Fillet

250g Eye Fillet

400g Beef Rib

Served on the bone

GUEST

22.0

34.0

34.0

37.0

42.0

MEMBER

20.0

32.0

32.0

35.0

40.0

Sauces - Included

Traditional Gravy | Peppercorn | Mushroom | Diane | Béarnaise | Blue Cheese

**gluten free gravy, creamy pepper or garlic sauce available on request.*

Reef Sauce

Three prawns in a creamy garlic sauce

9.0

8.0

Please allow up to 40 minutes for well-done items. All dishes are served with battered onion rings, chips & salad or vegetables.

v vegetarian #f Gluten Free nf Nut Free Lf Lactose Free

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LOCALLY
SUPPLIED



THE
BUTCHER
SHOP



Chicken Pad Thai ^{sf} ^{lf} ^v

Traditional thai dish of stir-fried rice noodles with egg, tofu and chicken, flavoured with a tamarind, fish sauce, chilli, palm sugar & lime sauce. Garnished with bean sprouts, crushed peanuts, coriander and lime



Pork Fried Rice

Deep fried crispy pork strips stir fried with vegetables, egg and rice in a soy sauce topped with a fried egg



Prawn & Chicken Laksa ^{lf} ^v

A spicy curry and coconut broth with tiger prawns, chicken strips and vermicelli rice noodles, garnished with bean sprouts, fresh chilli, coriander and fried onions



Korean Fried Chicken ^{lf}

Chicken thigh pieces marinated and coated in our house made batter fried until crispy with your choice of traditional spicy, sweet tomato, chilli glaze or honey & lemon glaze, served with steamed rice

PAIR WITH
A COLD
PALE ALE



Satay Chicken Curry

Tender pieces of chicken cooked in a cashew nut satay sauce served with naan bread and steamed vegetables



Mongolian Lamb

Tender lamb strips stir fried with vegetables in a mongolian sauce, served with jasmine rice

G 22.0 M 20.0

^v Any dish marked with the vegetarian symbol can be served vegetarian by substituting meat with tofu

^v vegetarian ^{sf} Gluten Free ^{nf} Nut Free ^{lf} Lactose Free

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Pizza

All pizzas baked on a 12 inch base. Our tomato base sauce is a traditional Italian recipe. No half-half toppings available.

Favourites

Margherita

Tomato base, fresh bocconcini, cherry tomatoes, fresh picked basil, olive oil and fresh shaved parmesan

19.0

17.0

BBQ Pulled Pork

BBQ base, shredded mozzarella, 12 hour slow cooked pork, capsicum and spanish onion

20.0

18.0

Pepperoni

Tomato base, shredded mozzarella and pepperoni

20.0

18.0

Hawaiian

Tomato base, shredded mozzarella, smoked ham, grilled pineapple and dry oregano

20.0

18.0

Gourmet

Antipasto

Tomato base, fresh bocconcini, salami, artichoke, olives, sundried tomatoes topped with fresh prosciutto, basil, balsamic glaze and olive oil

25.0

23.0

Chorizo & Prawn

Tomato base, fresh bocconcini, cherry tomatoes, rodriguez chorizo, chilli & garlic marinated tiger prawns, topped with shallots, olive oil, balsamic glaze and shaved parmesan

27.0

25.0

Verdura

Tomato base, sliced bocconcini, artichoke, onion, cherry tomato, mushrooms and olives, finished with fresh basil and balsamic glaze

25.0

23.0

Pollo Al Barbeque





BBQ base, chicken pieces, red onion, mushrooms, fresh bocconcini, fresh shallots and olive oil

25.0

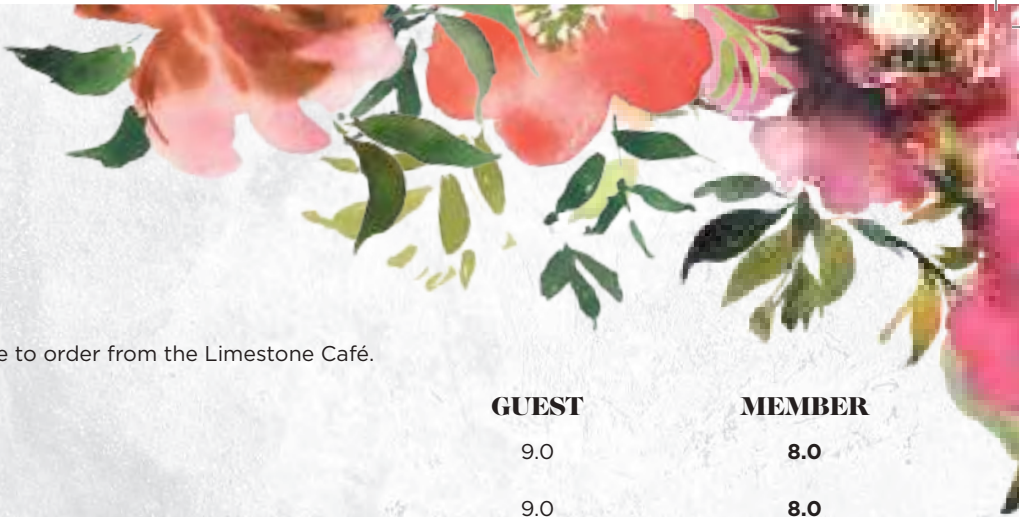
23.0

Gluten free base 5.0

Selected pizza toppings may contain gluten, please check with staff.

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Dessert

All desserts are homemade and are available to order from the Limestone Café.

	GUEST	MEMBER
Crème Brulee	9.0	8.0
Tiramisu	9.0	8.0
Dark Chocolate Mousse	9.0	8.0

Coffee

Cappuccino | Flat White | Latte | Long Black | Short Black | Macchiato | Mocha

Regular	3.8	3.5
Large	4.5	4.2
Chai Latte	4.3	4.0
Hot Chocolate	4.3	4.0

Tea

LOOSE LEAF TEA POT:

English Breakfast | Earl Grey | Green | Peppermint | Chamomile

3.5	3.2
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Cold Drinks

Milkshake	4.3	4.0
Iced Coffee	4.8	4.5
Iced Chocolate	4.8	4.5

Tea, Coffee and a further selection of desserts are available from the Limestone Café, featuring local made gelato, cakes and tarts.