

HARRY LIMES

ENTREES

Item 1: Garlic Bread

A baguette sliced & filled with garlic infused pure unsalted butter topped with grated tasty cheddar cheese and toasted to a golden brown.

Price \$11.00

Item 2: Oven Baked Mushroom

Stuffed Duxelles and fresh herbs. Topped with Olive and Fetta and drizzled with Balsamic glaze.

Price \$13.00

Item 3: Fried Camembert

King Island cheese crumbed & deep fried garnished with a green salad and plum sauce

Price \$13.00

Item 4: Vietnamese Spring Rolls (Deep Fried)

Four delicate crispy rice paper with Pork, prawns and serve with dipping sauce and chips.

Price \$11.00

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Item 5: Vietnamese Rice Paper Rolls

Combine with Rice noddles, deveined prawns with peeled and cut in half, bean sprouts, cucumbers and serve with Hoisin Sauce.

Price \$14.00

Item 6: Haloumi Cheese & Yendon Vines Tomatoes

Set on a skewer cooked in Saganaki style, crispy bread and a citrus Hollandaise.

Price \$16.00

Item 7: Pan Seared Scallops

Japanese Scallops, roe off lightly seared in olive oil served on a house made pea mash mayonnaise with a drizzle of tangy sauce.

Price \$18.00

Item 8: Potato Wrap Prawn

Half dozen prawns deep fried garnished with a green salad and a hollandaise sauce.

Price \$16.00

Item 9: Bouillabaisse

Tomato based seafood stew.

Prawns, Scallops, Mussels, Squids and barramundi.

Price \$22.00

ENTREES

Item 10 : Oysters Natural

6 Shells Price \$18.00

12 Shells Price \$35.00

Item 11: Oysters Kilpatrick

6 Shells Price \$20.00

12 Shells Price \$38.00

Item 12: Vietnamese White Roses

Five dumplings make from translucent white dough which filled prawn tail off, served topped with crunchy bits of toasty garlic and served with Soy sauce, plum sauce and Chilli sauce.

Price \$14.00

Item 13: Avocado & Prawn Cocktail

Serving in cocktail glass with Lettuce leaf. Combine finely chop onion and drizzle with mayonnaise mixture. Serve with lemon wedges.

Price \$20.00

Item 14: Salt and Pepper Squid

Green salad and julienne of snow peas, Asparagus, chopped fresh tomatoes, croutons, a wedge of lemon and a side of citrus hollandaise.

Price \$16.00

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MAIN COURSE

Item 1: Fillet Steak Mignon

Grain Fed Black Angus

Prime fillet, using Butt end wrapped in Bacon. Then presented on a plate with a semi-sundried tomato on a vegetable mousse , croquette potato, Vine tomatoes, broccolis, snow peas, green bean and a boat of mushroom sauce.

Price \$40.00

Item 2: Fillet Steak

Grain Fed Black Angus

Using only the prime centre cut, Prime fillet, we cook the steak the way you like it, plated with red wine Jus. Then presented on a plate with a semi-sundried tomato on a vegetable mousse , croquette potato, Vine tomatoes, broccolis, snow peas, and green bean.

Price \$40.00

MAIN COURSE

Item 3: Porterhouse Steak

300 grams of Succulent MSA Strip-lion Black Angus Steak cooked to your liking and served with shiraz wine Jus to compliment the flavour. Snow peas, green beans, Vegetable mousse, broccolis, semi-sundried tomato and croquette potato.

Price \$36.00

Item 4: Beef Stew

Harry Limes tempts the tastebuds with a flavour rich Vietnamese Beef Stew

Price \$33.00

Item 5: Vietnamese PHO

Beef Broth served with rice noodles, sliced beef, bean sprout, mix salad, beef balls, king prawns, fresh chilli, lemon, onions and hoi sin sauce.

Price \$25.00

Item 6: Crispy Tilapia w/ Ginger Fish Sauce

Deep fried turn into crispy and crunchy. Dress with Ginger fish sauce and garnish with coriander. Serve with Jasmine rice, salad mix and cucumbers

Price \$32.00

MAIN COURSE

Item 7: Harry Limes Seafood Hot Pot

(Minimum 2 persons)

Mussels, King Prawns tail on, Baby Squids, Barramundi, Scallops, Slices beef, lots of Mushrooms, Vegetables and mores..... rice noodles.

Price \$80.00

Item 8: Fish and Chips (North Australia Barramundi)

Fillets of Market catch, either Crumbed or beer battered and cooked golden brown with chips, tartar sauce and lemon.

Price \$32.00

Item 9: Steam Barramundi

Fresh market catch with ginger Soy sauce. Serve aside with mix rice noodle and mix salad

Price \$38.00

Item 10: Atlantic Salmon

Seared with Crispy Skin, plated skin side up a top salad of greens, asparagus, snow peas, avocados, snow peas, and garnished with a coriander, gingers & limes addressing and orange sauce.

Price \$36.00

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Item 11: Pasta Fettuccini Salmon

Poached in a Court Bouillon then combined with Fettuccini and Spring Onions, in a cream sauce with garlic, fresh basil leaves and Drizzled with Olive oil pesto, fresh cherry tomatoes, snow peas and sliced mushroom.

Price: \$35.00

Item 12: Pork Rib From Local

Braised in a creamy Dijon Mustard Sauce with eschalots and thyme. Plated up with a vegetable and baked vine tomato.

Price: \$35.00

Item 13: Twice Cooked Pork Belly

Accompanied with apple and prune compote, croquette potato and finished with pan juices

Price \$35.00

Item 14: Roasted Duck Breast

Orange rings gently poached in Champagne , then topped with plums, ginger and orange sauce. Served with Vegetable and croquette potato.

Price \$37.00

Item 15: Chicken Tenders with Prawns

Our all-time favourite dish, chicken cooked in a cream garlic sauce plated with vegetable.

Price \$35.00

DEAR OUR CLIENTS

Our mission is to provide a high expectation of services and we are committed to delivery the highest QUALITY for what our Customers are paying for.

If you wish to support your local Business as Harry Limes, we would be grateful if you can Review Harry Limes on **TRIPADVISOR/FACEBOOK LINKS.**

<https://www.tripadvisor.com.au/>

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OR

GOOGLE as Ballarat Restaurant, TRIPADVISOR will listing on Google Page.

Thank you for your Support our Small Family Business.