

ENTREES

Item 1: Haloumi Cheese & Yendon Vines Tomatoes

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

Price \$16.00

Item 2: Bouillabaisse (Tomato based seafood stew)

Prawns, Scallops, Mussels, and Barramundi.

Price \$20.0

Item 3: 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 4: Spring Rolls (Deep Fried)

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

Price \$11.00

Item 5: Potato Wrap Prawn

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

Price \$16.00

Item 6: Vietnamese White Roses

Five dumplings made 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 7: Bruschetta

A homemade focaccia toasted and topped with a mirepoix of fresh salad veg then layered with South cape Fetta and Kalamata Olives before being flashed under the grill and finished with Balsamic glaze and fresh coriander leaves.

Price \$13:00

Item 8: 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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Item 9: Rice Paper Rolls

Combine with Rice noddles, deveined prawns with peeled and cut in half, pork and bean sprouts, salad, cucumbers and serve with home make dipping Sauce.

Price \$14.00

Item 9: Fried Camembert

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

Price \$13.00

Item 10: 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 11: Oysters Natural

6Shells Price \$18.00

- 12Shells Price \$35.00

Item 12: Oysters Kilpatrick

6Shells Price \$20.00

- 12Shells Price \$38.00

Item 13: Oven Baked Mushroom

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

Price \$14.00

Item 14: Garlic Prawns Tail On

Sliced Chorizo, roasted garlic, in a cream sauce with fresh coriander leaves served with a side Jasmine rice.

Prices \$20.00

Main Course

Item 1: Fillet Steak Mignon *Grain Fed Black Angus Prime*

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: 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 \$37.00

Item 3: 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

Item 4: Roasted Duck Breast

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

Price \$40.00

Item 5: Crispy 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 \$35.00

Item 6: Pasta Fettuccini with/without Atlantic 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: \$33/\$35.00

Item 7: Twice Cooked Pork Belly

Accompanied with apple and prune compote, croquette potato/Steam Rice and finished with pan juices. **Price \$35.00**

Item 8: Salted Fried Chicken with Steamed Rice (NEW)

Served with Snow peas, green beans, broccolis and salad

Price: \$25.00

Item 9: Beef Stew

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

Price \$33.00

Item 10: Vietnamese PHỞ

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 11: Vietnamese Seafood Hot Pot (Minimum 2 persons)

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

Price \$80.00

Item 12: 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 \$33.00

Item 13: Steam Barramundi (Whole Fish)

(650-750 grs) Fresh market catch with Soy sauce, fresh gingers, Serve aside with mix steamed rice and mix salad.

Price \$35.00

Item 14: Grilled Fillet Barramundi with Garlic Sauce (NEW)

Fillets of Market catch and drizzle with garlic Sauce with Japanese scallops and king prawn tail on. Serve with steam rice and the extra virgin olive oil lends a fresh with cherry tomatoes, green bean, snow bean and broccoli.

Price \$35.00

Item 15: Vietnamese Southern Style Braised Atlantic Salmon (NEW)

White rice, braised Atlantic Salmon reserve in a portion of metal pot. Serve with broccolis, snow peas, green bean are the dishes that make up the typical meal of the South.

The soft, fragrant sweet taste of Salmon meat, the salty taste of fish sauce will make the spicy taste of chili create the characteristic flavor of this dish.

Price \$35.00