

ENTREES

Item 1: Haloumi Cheese & Yendon Vine Tomatoes

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

Price \$20.00

Item 2: Bouillabaisse (Tomato based seafood stew)

Prawns, Scallops, Mussels, and Barramundi.

Price \$25.0

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 \$15.00

Item 4: Spring Rolls (Deep Fried)

Four delicate crispy rice paper with pork, prawns and served with dipping sauce and chips.

Price \$15.00

Item 5: Potato Wrapped Prawns

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

Price \$20.00

Item 6: Vietnamese White Roses

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

Price \$15.00

Item 7: Bruschetta

A homemade focaccia toasted and topped with a mixture 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 \$15:00

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 \$25.00

ENTREES**Item 9: Rice Paper Rolls**

Combined with Rice noodles, deveined prawns, peeled and cut in half, pork and bean sprouts, salad, cucumbers and served with home made dipping Sauce.

Price \$15.00

Item 9: Fried Camembert

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

Price \$15.00

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 \$20.00

Item 11: Oysters Natural

6Shells Price \$25.00

- 12Shells Price \$50.00

Item 12: Oysters Kilpatrick

6Shells Price \$28.00

- 12Shells Price \$55.00

Item 13: Oven Baked Mushroom(s)

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

Price \$15.00

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 \$25.00

Main Course

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

Using Butt end wrapped in Bacon, then presented on a plate with on a vegetable mousse, croquette potato, Vine tomatoes, broccoli, snow peas, green beans and a boat of mushroom sauce.

Price \$55.00

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, broccoli, Vine tomatoes and croquette potato.

Price \$50.00

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 vegetable mousse, croquette potato, Vine tomatoes, broccoli, snow peas, and green beans.

Price \$55.00

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 \$55.00

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 coriander, ginger & lime dressing and orange sauce.

Price \$45.00

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: \$40/\$45.00

Item 7: Twice Cooked Pork Belly

Accompanied with apple and prune compote, croquette potato/Steam Rice and finished with pan juices.

Price \$45.00

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

Served with Snow peas, green beans, broccoli and salad

Price: \$30.00

Item 9: Beef Stew

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

Price \$45.00

Item 10: Vietnamese PHỞ

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

Price \$25.00

Item 12: Vietnamese Seafood Hot Pot (Minimum 2 persons)

Mussels, King Prawns(tail on), Barramundi, Scallops, Sliced beef, lots of Mushrooms, Vegetables and more..... rice noodles.

Price \$90.00

Item 13: Crispy Tilapia w/ Ginger Fish Sauce

Deep fried, turns into crispy and crunchy. Dressed with ginger fish sauce and garnished with coriander. Served with Jasmine rice, mixed salad and cucumbers.

Price \$40.00

Item 14: Steamed Barramundi (Whole Fish)

(650-750 grs)Fresh market catch with Soy sauce, fresh ginger, side serves of mixed steamed rice and mixed salad.

Price \$50.00

Item 15: Grilled Fillet Barramundi with Garlic Sauce (NEW)

Fillets of Market catch and drizzled with garlic Sauce with Japanese scallops and King prawns (tail on). Served with steamed rice and extra virgin olive oil lends a fresh taste with cherry tomatoes, green beans, snow beans and broccoli.

Price \$45.00

Item 16: Vietnamese Southern Style Braised Atlantic Salmon (NEW)

White rice, braised Atlantic Salmon reserve in a portion of metal pot. Served with broccolis, snow peas, green bean are the dishes that make up the typical meal of the South. Soft, fragrant sweet taste of Salmon and the salty taste of fish sauce will make the spicy taste of chili create the characteristic flavor of this dish.

Price \$45.00