

LIMORS SET MENUS

Only available for the entire table
In-house only

	(A) \$35 per head (Minimum 2 people)	(B) \$40 per head BYO (Minimum 3 people)	(C) \$50 per head BYO (Minimum 3 people)
1st Course	Mixed Dips, Falafel Balls & Hot Pita	House Salads with Falafels & Hot Pita, Garlic Bread	House Salads with Falafels & Hot Pita, Garlic Bread, Platters of Calamari
2nd Course	Rump Steak (400gms) with chips or Fillets of Fish with a Salad	Variety of Pasta with Napolitana or Bolognese Sauce	Fillets of Fish Served with Napolitana Sauce and Hot Vegetables
3rd Course	Variety of Home-made Desserts	Limors Barbequed Specials Lamb Cutlets, Chicken Shaslicks, Kebabs, Sausages, Wings, U.S. Baby Ribs, Chicken Ribs, Chicken Schnitzel, Garden Salad, & French Fries	Limors Barbequed Specials (with the lot!) Kebabs, Chicken Shaslicks, Sausages, U.S. Baby Ribs, Chicken Ribs, Chicken Schnitzel, Wings, Lamb Cutlets, Garden Salad, & French Fries
4th Course			Coffee, Tea, or Hot Chocolate, plus a variety of Home-made Desserts

Set menus B and C are unlimited! – finish the course and have more again
With menus B and C - unlimited soft-drinks only an extra \$3 per head
- B.Y.O. wine only an extra \$1 per head

Please inform our staff if you have any food allergies
All prices include GST
BYO wine only (no casks)

APPETISERS AND SALADS

Garlic Bread	freshly baked daily and smothered with our herb & garlic butter	5
Bruschetta	two toasted bagels topped with chunky tomatoes, fresh basil, Danish fetta, Spanish onions - accompanied with Kalamata olives	12
Chicken Soup	(try this once, at least!) – with kreplach and noodles	12
French Salad	mixed lettuce, tomatoes, cucumbers, red onion, Kalamata olives, Danish fetta, and alfalfa - tossed in our house dressing	14
Thai Beef Salad	succulent pieces of beef, mixed lettuce, Spanish onion, cherry tomatoes, alfalfa, chilli, and crispy noodles – served with a traditional Thai dressing	22
Flame-Grilled Chicken Salad	tender pieces of marinated chicken, mixed lettuce, cucumbers, cherry tomatoes, Spanish onion, Kalamata olives – tossed with a house dressing	24
Mediterranean Salad	mixed lettuce, tomatoes, cucumbers, Spanish onion, Kalamata olives, Danish fetta, egg, alfalfa, and either grilled zucchini or eggplant - with a special dressing	16
Seafood Salad	mixed lettuce, king prawns, smoked salmon, cooked mussels, Kalamata olives, cherry tomatoes, cucumbers, Spanish onions, and alfalfa drizzled with a tantalizing dressing	26
Garlic Prawns	(so good!) - cooked with garlic, fresh cream, lemon zest, and a hint of chilli - served with salad and rice	22
Crumbed Calamari	don't ask..... just try it! – served with lemon and home-made tartare sauce	24

Limors Middle-Eastern dips and salads are prepared in-house daily using only the freshest and natural ingredients

House Salad with Falafel (good for 3-4 people)	served with a variety of salads, home-made dips, and hot pita	30
Falafel Salad (good for 2-3 people)	served with a variety of salads, home-made dips, and hot pita	25
Mixed Dips	Tehina, Humous & Eggplant - served with hot pita	16

EXTRAS

Plate of falafel balls	8
Hot mushrooms	4
Basket of hot pita	6

STARTERS FROM THE CHAR-GRILL

Lamb Ribs – so succulent with rosemary and garlic (when available)	18
U.S. Baby Ribs – hot off the char-grill and smothered with our famous BBQ sauce	32
Oven-Baked Brisket – served with its own gravy and mash potato	22
Barbecued Chicken Wings – char-grilled with our special home-made BBQ sauce	14
Peri-Peri Wings – hot and spicy!	14
*Lamb Kebabs (5 per serve) – a popular tasty choice	17
*Lamb Shashliks (2 skewers per serve) - marinated with our special herbs and spices	15
*Chicken Shashliks (2 skewers per serve) - basted in our secret Morrocan sauce	15
*Chicken Ribs (2 large skewers per serve) – coated with Limors famous sauce	14
*Continental Sausages (2 per serve) – served with mash potato	14
*Lamb Cutlets (4 per serve) – tender and juicy!	19
* These items can also be served as combo meals – which include salads, dips, and chips	29

HOUSE SPECIALITIES FROM THE CHAR-GRILL

All meals below are served with salad and chips or hot vegetables

Rump & Chicken	tender rump steak (400gms) cooked to perfection with a half a Portuguese chicken basted in peri-peri or lemon pepper sauce - or with 750gms+ of tender rump!	45 55
Caulfield Combo	juicy lamb & chicken shashliks (marinated in our herb & spice mix) plus a tender rack of ribs	49
Limors Combo	golden-brown, char-grilled wings plus a rack of yummy ribs	44
Baby U.S. Ribs	2 racks - hot off the char-grill with Limors famous BBQ sauce	59
Chicken & Rib Combo	rack of baby ribs with half a chicken basted in our Portuguese or BBQ sauce	49
Portuguese Chicken	traditional Portuguese style, char-grilled and basted in our delicious peri-peri or lemon pepper sauce - half chicken - whole chicken	19 29
Flame-grilled Chicken Fillet	tender and juicy chicken fillet marinated in our peri-peri or lemon pepper sauce – with salad and French fries	19
BBQ Special Platter	U.S. baby ribs, chicken & meat shashliks, chicken wings, kebabs, continental sausages, chicken ribs, chicken schnitzel, lamb cutlets, plus a French salad and a plate of French fries	119

STEAKS

**Limors uses only the finest aged beef, basted in our own sauce and grilled to perfection
All items below are served with salad and chips or hot vegetables**

Rump (200gms)	aged and so tender - an ideal steak for the lighter appetite	19
Rump (400gms)	a popular choice - best served medium-rare	29
Rump (750gms)	chef's choice for taste & tenderness!	39
Sirloin (400gms)	a favourite choice	32
Rib-Eye (500gms)	on the bone - amazing flavor!	39
Fillet Steak (300gms)	always so tender	35

SAUCES

to compliment the flavour

Mushroom sauce	3
Pepper sauce	3
Monkeygland	3
Spicy Spanish	3

**Please ask your waiter/waitress if you desire
English or French mustard, or tomato sauce**

SIDE DISHES

Plate of chips	5
Plate of mash	5
Plate of mixed vegetables	5
Bowl of crunchy onion rings	5
Small French salad	5

SCHNITZELS

All our schnitzels are freshly prepared upon ordering

Please specify veal or chicken

Traditional schnitzels (2 per serve) are served with mixed salad and hot vegetables

Single schnitzels are served with salad and chips

	Single Serve	Traditional Serve
Original Schnitzel	18	28
Limors – topped with Napolitana sauce	19	29
American – smothered in mushroom sauce	19	29
Mexican - served with pepper sauce	19	29
Parmigiana – cheese, ham, and Napolitana sauce	23	33
Cordon Bleu - cheese & ham	22	32
For the kids – chicken schnitzel & chips	9	

PASTA

Please specify spaghetti, fettucini, or penne

Bolognese – traditional meat sauce	18
Napolitana – a Southern Italian tomato based sauce	17
Cream of Mushroom – mushrooms, garlic & cream	20
Salmon & Peppercorn – salmon, garlic, peppercorns & cream	22
Marinara – a selection of fresh seafood, garlic & Napolitana sauce	24
Carbonara – bacon, egg, garlic & cream	22
For the kids – spaghetti bolognese	8

BEEFBURGERS

Made in our own kitchen daily using 100% pure beef (300gms each)

Served with hot chips and onion rings

**All our burgers include lettuce, tomato, pickles, alfalfa,
tomato sauce, and thousand island dressing**

Classic Beef Burger	300gm of pure beef – basted with our special recipe	15
Cheese Burger	served with melted cheese	16
Monkeygland Burger	our home-made monkeygland sauce is served on the side	16
Spanish Burger	“turn up the heat” with a spicy Spanish sauce	16
Cheese & Bacon Burger	crispy bacon with melted cheese	18
Mushroom Burger	served with mushroom sauce on the side	16
Hawaiin Burger	served with cheese, pineapple & bacon	19
Chicken Fillet / or Chicken Schnitzel Burger	tender juicy chicken fillet	15
Vegie Burger	made from our famous falafel mix	12

EXTRAS

Peri-peri or Monkeygland sauce	1
Egg	2
Pineapple	1
Cheese	1
Bacon	2
Mushroom sauce	1
Fried Onions	1

SEAFOOD

Our seafood is chosen daily by our chefs for its freshest and highest quality

Calamari Rings	(how many rings can you count?) crumbed & flash-fried in fresh canola oil, served with lemon and our home-made tartare sauce	29
Reef Calamari	pan-fried with garlic and a touch of chilli, served with king prawns, N.Z. mussels and a mixed salad	36
Peri-Peri Prawns	served with salad and rice	39
Garlic Prawns	pan-fried in our famous garlic sauce and served with rice and salad	39
Mussels	tossed in our delicious garlic sauce with rice and salad	24
Whole Flounder (800gm)	for the fish lover! – served with salad and lemon	27
Fish of the Day	fillets of fresh fish oven-baked with chips and salad	29
King Reef Fish	fillets of fresh fish, served with scallops, king prawns, half-shelled mussels and topped with hollandaise sauce - served with mixed salad and chips	39
Fish & Chips	served with salad, tartare and cocktail sauces	24
For the kids – Fish & Chips		12
The Mermaid Seafood Platter	tender calamari rings, fillets of fish, crumbed prawns - served on a bed of chips with mixed salad, cocktail & tartare sauce	89
Neptune	N.Z. half-shelled mussels, smoked salmon, king prawns, fillets of fish, crumbed prawns, calamari - on a bed of chips with mixed salad, cocktail & tartare sauce	119

DESSERTS

Home-made Chocolate Mousse	with fresh strawberries	10
Fresh Fruit Salad	with cream or ice-cream	7
Ice-cream Sundaes	three flavours to choose from	9
Strawberries & Cream		7
For the kids - ice-cream sundaes (all flavours)		4
- chocolate mousse		4

DECADENT DESSERTS

Good for sharing

Death by Chocolate	chocolate sponge coated in double chocolate, served with fresh strawberries, blackberries & raspberries, vanilla ice-cream, and hot chocolate fondue	19
Apple Crumble	hot from the oven, with strawberries, fresh berries, vanilla ice-cream, and hot vanilla custard	17
Mel's Meringue	served with chantilly cream, fresh strawberries, assorted berries and vanilla ice-cream	17
New York Chocolate Mousse Cake	served with vanilla ice-cream, fresh strawberries & berries	16
Lindy's Double Baked Cheesecake	marscapone cheese-based, served with vanilla ice-cream & strawberries	17

KID'S MENU

Chicken Schnitzel & Chips	9
Spaghetti Bolognese	8
Fish & Chips	12
Ice-Cream Sundaes (all flavours)	4
Chocolate Mousse	4