



Lime **STONE**

AT AINSLIE

FUSION.





Prawn Pad Thai v gf

Thai dish of rice noodles, egg, tofu and prawns, stir fried with tamarind, fish sauce, chilli, palm sugar and lime. Garnished with bean sprouts, crushed peanuts, coriander and lime

v vegetarian option available on request

G \$22.0 **M \$20.0**



Chicken Nasi Goreng v

Malaysian fried rice with egg, shallots, tamarind, sweet soy, garlic and chilli, served with chicken satay skewers, prawn crackers and peanut dipping sauce

v vegetarian option available on request

G \$20.0 **M \$18.0**



Beef Massaman Curry gf

Tender pieces of beef and potato cooked in a mild thai curry sauce served with steamed jasmine rice. Garnished with sliced cucumber, coriander and fresh chilli

G \$20.0 **M \$18.0**



Combination Laksa 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

v vegetarian option available on request

G \$22.0 **M \$20.0**



Char Siu Pork Stir Fry

Char siu pork stir fried with onion, capsicum, green beans, baby corn and hoisin sauce. Served with steamed rice and garnished with crispy noodles

G \$21.0 **M \$19.0**

Starters

Pita & Dip

Chargrilled pita with homemade hummus and beetroot dip

GUEST

MEMBER

\$ 12.0

\$ 10.0

Buffalo Wings

Buffalo chicken wings coated in homemade marinade and served with blue cheese dipping sauce

\$ 14.0

\$ 12.0

King Prawns

Chargrilled with garlic, chilli and lemon marinade, served with quinoa salad, chorizo and corn salsa

\$ 19.0

\$ 17.0

Herb Pizza Bread

12 inch garlic and herb pizza bread

\$ 12.0

\$ 10.0

Cheese Pizza Bread

12 inch garlic and cheese pizza bread

\$ 13.0

\$ 11.0

Soup of the Day

Chef's homemade soup of the day served with a freshly baked bread roll

\$ 9.0

\$ 8.0

Pacific Oysters

Natural

½ dozen

\$ 19.0

\$ 17.0

Dozen

\$ 34.0

\$ 32.0

Kilpatrick

½ dozen

\$ 20.0

\$ 18.0

Dozen

\$ 36.0

\$ 34.0

Salads

Chicken Caesar Salad

Cos lettuce mixed with bacon, croutons, parmesan cheese and caesar dressing topped with grilled chicken breast, egg and anchovy fillets

Smoked Atlantic Salmon

Baby spinach leaves mixed with quinoa, chickpeas, tomato, cucumber and feta cheese topped with sliced smoked salmon and finished with a smoked paprika dressing

Pumpkin & Walnut

Pumpkin, feta, caramelised walnuts, roasted beetroot, rocket and red onion with honey mustard dressing

Add chicken

GUEST

MEMBER

\$ 20.0

\$ 18.0

\$ 22.0

\$ 20.0

\$ 18.0

\$ 16.0

\$ 5.0

\$ 4.0

Seafood

Catch of the Day

See menu board for today's specialty catch

Flathead Fillets

Homemade battered flathead fillets served with house fries, garden salad, lemon and tartare sauce

Large

Small

Seafood Fettuccine

Prawns and green lip mussels tossed with garlic, shallots, chilli and cherry tomatoes, topped with freshly shaved parmesan

GUEST

MEMBER

Market Price

Market Price

\$ 19.0

\$ 17.0

\$ 14.0

\$ 12.0

\$ 25.0

\$ 23.0

Mains

	GUEST	MEMBER
Chicken Breast Schnitzel Chicken breast coated in homemade herb and parmesan crumb, served with your choice of sauce, garden salad and fries	\$ 20.0	\$ 18.0
Parmigiana Chicken breast schnitzel topped with homemade napoletana sauce, sliced ham, swiss cheese, parmesan and oregano served with garden salad and fries	\$ 23.0	\$ 21.0
Angus Beef Burger Angus beef patty, sautéed mushrooms, bacon, smoked cheese and lettuce finished with aioli, tomato relish and fries	\$ 20.0	\$ 18.0
<div style="border: 1px solid black; padding: 2px;">Optional chicken breast alternative available</div>		
Mushroom Ratatouille  Whole field mushroom stuffed with ratatouille and topped with provolone cheese and breadcrumbs, served with wilted spinach and roast vegetables	\$ 20.0	\$ 18.0
Pork Cutlet  300g Australian pork cutlet chargrilled and finished with homemade tomato chutney, served with mashed potato and seasonal greens	\$ 28.0	\$ 26.0
Lamb Loin Chops  Marinated in garlic and rosemary		
Large	\$ 28.0	\$ 26.0
Small	\$ 20.0	\$ 18.0



	GUEST	MEMBER
<p>Gourmet Sausages Locally made gourmet sausages served with mashed potato, roasted vegetables and traditional gravy <i>See our staff for today's selection of gourmet sausages</i></p>	\$ 21.0	\$ 19.0
<p>Lamb's Fry Pan fried Australian lamb's liver with bacon and finished in a rich red wine gravy, served with mashed potato and seasonal greens</p>	\$ 17.0	\$ 15.0
<p>Bolognese Gnocchi Homemade beef bolognese served on gnocchi with freshly shaved parmesan cheese and basil</p>	\$ 21.0	\$ 19.0
<p>Risotto 🍷 Chicken, wild mushroom and pea risotto, finished with freshly shaved parmesan cheese and truffle oil</p>	\$ 23.0	\$ 21.0
<p>Linguine Carbonara Bacon strips tossed in a white wine and light cream sauce with onion, garlic and egg yolk, finished with freshly shaved parmesan cheese</p>	\$ 22.0	\$ 20.0
Extra Sides		
Seasonal Roast Vegetables	\$ 6.0	\$ 5.0
Garden Salad	\$ 6.0	\$ 5.0
House Fries	\$ 8.0	\$ 7.0
Bread Roll	\$ 2.0	\$ 1.0



Steakhouse

About our Beef

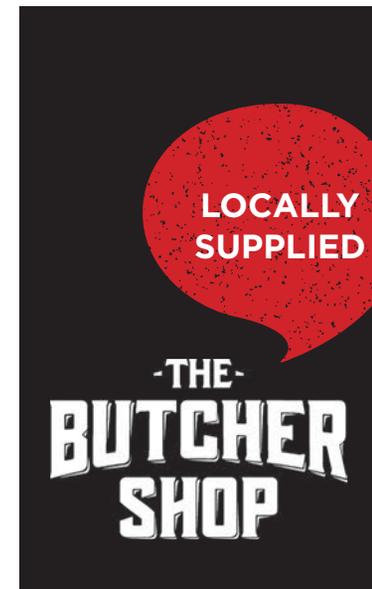
Sourced locally, Limestone's hormone free quality beef comes from grain fed cattle raised on natural pastures. By ensuring only the best practises for our beef, Limestone delivers a full flavoured product for the ultimate dining experience.

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)

All grill items are made to order and include battered onion rings.

Please allow up to 40 minutes for well-done items. Gluten free alternatives available upon request.



	GUEST	MEMBER
250g Eye Fillet	\$ 36.0	\$ 34.0
200g Rump Steak	\$ 20.0	\$ 18.0
350g Rump Steak	\$ 27.0	\$ 25.0
400g Rib Eye on the Bone	\$ 38.0	\$ 36.0
Sauces		
Traditional gravy, peppercorn, mushroom, Diane, Bearnaise <i>*gluten free gravy, creamy pepper or garlic sauce available on request.</i>	Included	Included
Flambé Reef Sauce 	\$ 9.0	\$ 8.0
Brandy flambé with prawns and scallops finished in a creamy tomato sauce		
Grill Sides		
House Fries	\$ 8.0	\$ 7.0
Garden Salad	\$ 6.0	\$ 5.0
Seasonal steamed & roast vegetables	\$ 6.0	\$ 5.0

Kids

(12 and under)

	GUEST	MEMBER
Chicken Nuggets Six golden fried chicken nuggets with fries or seasonal vegetables	\$ 11.0	\$ 10.0
Flathead Fillets Two battered flathead pieces with fries or seasonal vegetables	\$ 11.0	\$ 10.0
Sausages Two grilled sausages with mashed potato, seasonal vegetables and gravy	\$ 11.0	\$ 10.0
Bolognese Classic tomato and minced beef linguine bolognese with freshly shaved parmesan	\$ 11.0	\$ 10.0
Napolitana Linguine  Classic spaghetti napoletana with freshly shaved parmesan	\$ 11.0	\$ 10.0
100g Steak Grilled steak with fries or seasonal vegetables	\$ 11.0	\$ 10.0
Hawaiian Pizza 6 inch tomato base with ham and pineapple, served with fries	\$ 11.0	\$ 10.0

All dishes include one free soft drink and dixie cup ice cream



*Lime*STONE

AT AINSLIE

PIZZA.

Gourmet Pizza

All pizzas baked on a 12 inch base, with homemade tomato base sauce . No half-half toppings available.

 All pizzas are available on a gluten free base on request. Selected toppings may still contain traces of gluten.

	GUEST	MEMBER
Prosciutto Tomato base, fresh mozzarella, cherry tomatoes, fresh baby rocket topped with fresh prosciutto and finished with freshly shaved parmesan and extra virgin olive oil	\$ 23.0	\$ 21.0
Margherita  Tomato base, shredded mozzarella, cherry tomatoes, fresh picked basil, extra virgin olive oil and freshly shaved parmesan	\$ 17.0	\$ 15.0
Chorizo & Prawn Tomato base, fresh mozzarella, cherry tomatoes, locally made chorizo, chilli and garlic marinated tiger prawns, topped with shallots, extra virgin olive oil, balsamic glaze and freshly shaved parmesan	\$ 25.0	\$ 23.0
BBQ Pulled Pork Barbeque base, shredded mozzarella, 12 hour slow cooked pork, red, green capsicum and spanish onion	\$ 17.0	\$ 15.0
Mushroom & Asparagus  Béchamel base, sautéed mixed mushrooms, asparagus, topped with fresh baby rocket, roasted pinenuts, freshly shaved parmesan and a drizzle of black truffle oil	\$ 23.0	\$ 21.0
Inferno Tomato base, shredded mozzarella, pepperoni, jalapeno peppers, chilli flakes and finished with chilli aioli	\$ 17.0	\$ 15.0
Lemon Chicken Tomato base, fresh mozzarella, marinated chicken pieces (lemon and garlic) roasted pumpkin, asparagus, sundried tomato, extra virgin olive oil, fresh rocket and freshly shaved parmesan	\$ 23.0	\$ 21.0
Hawaiian Tomato base with mozzarella, ham, grilled pineapple and oregano	\$ 17.0	\$ 15.0
Gluten free base	\$ 6.0	\$ 5.0

Desserts

All desserts are homemade and are available to order from the Limestone café

	GUEST	MEMBER
Crème brûlée	\$ 9.0	\$ 8.0
Tiramisu	\$ 9.0	\$ 8.0
Mixed berry panna cotta	\$ 9.0	\$ 8.0
Dark chocolate mousse	\$ 9.0	\$ 8.0

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