

## LIMERICK ARMS HOTEL

### SUMMER MENU

#### SMALL PLATES

Stuffed eggplant with sundried tomatoes and fetta \$11.9

Soup of the day served w/ grilled Turkish bread \$9.5

Salt and pepper calamari w/ garlic aioli \$12.9

Peking duck pancakes w/ hoi sin sauce \$12.9

Trio of house dips w/ toasted Turkish bread \$12.9

BBQ pork riblets with sesame and BBQ glaze \$12.9

Grilled Moreton Bay bugs topped with mango, tomato salsa and chilli lime mango dressing \$12.9

Bruschetta: slow roasted cherry tomatoes, bocconcini and basil on toasted sourdough \$12.9

#### SHARE PLATE

The Limerick Arms share platter: chefs choice of three small plates \$28.9

The Limerick Arms antipasto platter: selection of cured meats, roasted vegetables, chefs choice of cheese with toasted sourdough \$30.9

Monster nachos: crispy corn tortillas with guacamole, melted cheese, sour cream, minced beef and salsa \$16.5

Yum cha platter to share: spring rolls, dim sims, mini pork buns and wontons served with sweet chilli soy \$21.5

#### Mains

Veal schnitzel w/ crispy bacon coleslaw and French fries \$24

Japanese pancake stack: vegetarian pancake layered w/ cucumber and red capsicum yoghurt topped w/ rocket (V) \$16

Open lasagne: layered lasagne topped w/ lamb, spinach and roasted pepper ragu topped w/ shaved parmesan \$18

Tandoori chicken burger w/ Swiss cheese, spinach, tomato and minted yoghurt served w/ fat chips \$17

Grilled sword fish topped w/ tomato, mango salsa served on a rocket and fennel salad \$24

Chicken parmigiana w/ champagne ham, Napoli sauce, two cheeses, fat chips and salad \$22

Beer battered fish and chips w/ a garden salad and tartare sauce \$18

Grilled chicken risotto w/ cherry tomatoes, roasted pumpkin and spinach tossed through arborio rice and basil pesto \$17

Open lamb kebab: grilled flatbread topped w/ grilled lamb, rocket, olives, cucumber and tomato w/ a yoghurt dressing \$19

The Limerick beef burger: 200g prime beef patty, bacon, Swiss cheese, lettuce, tomato, aioli, caramelised onions and fat chips \$19

300g grass fed porterhouse, creamed mash and seasonal greens \$28

Choice of mushroom, pepper or red wine sauce