

Harry Limes Restaurant

5a Doveton Street North. Ballarat 3350 Ph. 5331 2044

Starters

<i>Garlic Bread</i>	7.50
<i>Bruschetta</i>	11.50

Entrees

<i>Ask about our soup du jour</i>	8
<i>Duck Terrine with Quince jelly</i>	9
<i>Freshly Shucked Oysters</i> <i>With Lemon Wedges</i>	16/27
<i>House cured Salmon Gravavlax, crispy fried Shallots, Crème fraiche, Sweet corn fritters</i>	13
<i>King Prawns Grilled With a home made Tar tare And a side of Dressed Baby greens, Grano Padano, Cherry tomatoes</i>	15
<i>Garlic Prawns</i> <i>marinated and cooked in a Cream Garlic and shallot sauce, Served with steamed rice</i>	15
<i>Seared local scallops, pea mash, Candied orange and a garnish of rocket salad</i>	14
<i>Bouillabaisse, Cooked to order (Seafood stew)</i>	12
<i>Fresh Mushrooms Crumbed and Filled</i> <i>With Camembert Cheese, then deep fried served with plum sauce</i>	12
<i>Deep fried Camembert With a spicy plum dipping sauce:</i>	11.50

Main Course

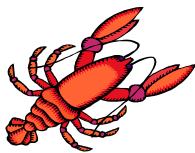
- Breast of chicken, avocado & brie filled, Served With rice Pilaf and blue brie sauce* 27
- Black Angus Eye fillet steak, braised baby Onions, a beef ragoût and pastry crescent* 32
- Enjoy a bottle of Michael Unwin one goat Shiraz with this steak*
- Duck Breast with Natural juices, Pancake, filled with cucumber and Spring onions* on a 27
- Tender pieces of Fillet steak, tossed with Mushrooms, onion, capsicum, tomato and Gherkin topped with crème fraiche served in a ramekin* 29
- Bali inspired curry with king prawns, Pilaf of rice, Mango Chutney, and pappadum* 27.50
(Chicken or Butter Bean Option)
- Pork Cutlets, Topped with compote of Capsicum, apple, onion & veg in a sweet chilli sauce* 26.50
- Porterhouse Steak 300gr of pasture fed beef with your choice of sauce* 28.00

Fish and Seafood

- Sesame crusted Tasmanian Salmon with chilli, lime, & coriander dressing on an Asian style Salad* 27

Enjoy a bottle of Michael Unwin one goat chardonnay with these Dishes

Filletts of King George Whiting Breaded and fried With house made chips and home made Hollandaise. 28



Ask about today's fresh lobster dish

Fresh live lobster available @ Market Price

Please order 24 hours in advance

Fillet of Barramundi with house chips, Battered and served with tomato, chervil and saffron sauce, 26

Seafood pasta in a Napoli-cream sauce 26

King Tiger Prawns, Mussels, Scallops, calamari etc

Garlic Prawns King Tigers 26

marinated and cooked in a Cream Garlic and shallot sauce, Served with steamed rice

Extras 5.50 each serve (when accompanying a main course)

Pommes du jour (potato) House Salad

Bowl of Steamed Greens, House Chips

SWEETS



Swan Lake Chantilly 10

Meringue with Whipped cream in a Lake of Strawberry coulis and ice cream

Rich Sticky date Pudding 8.50

With cream and ice cream

Chocolate Mud Cake Pudding 8.50

Served slightly warmed with a rich chocolate sauce

Apple crumble with Cinnamon 11.00
Served warm with pouring cream

11.00

Crème Caramel Ū Fresh strawberries
Pouring cream and vanilla bean ice cream

18.00

15.00

Cheese platter serves two 3 cheeses with biscuits and a green garnish

Affogato

Dish of ice cream, short black coffee and a liqueur you choose

12.50

Irish coffee

Black coffee and an Irish whiskey topped with cream

All of our sweets are made on the premises

Please note Nuts, dairy products and flours are used in the preparation of some foods in our kitchen. Our food is cooked to order; good food takes time, your patience and appreciation are welcomed

Please do not ask for split bills. Only one account per table will be issued

All dishes and prices are subject to change without notice