



L I M O N E S

R E S T A U R A N T

2020 CHRISTMAS FUNCTION MENU

STARTER

Mushroom Arancini v

gorgonzola, parmesan, salsa verde

Shark Bay Tiger Prawns g

traditional caponata, fresh herbs

Beef Carpaccio g

wild rocket, shaved parmesan, chardonnay dressing

MAIN COURSE

Potato and Ricotta Gnocchi v

tomato sugo, fontina cheese, spinach

Turkey, Prosciutto, Pork and Sage Stuffing g

whipped potato, pumpkin, brussell sprouts and gravy

Cervantes Pink Snapper g

whipped potato, asparagus, tomato salad

DESSERT

Traditional Christmas Pudding v
rum anglaise, vanilla ice cream

Chocolate Salted Caramel Tart v
strawberries, double cream

Tiramisu v
tia maria, espresso, savoiardi, mascarpone

CHEESE

Le Dauphine Triple Cream Brie

Tarrago Shadows of Blue

Maffra Cloth Bound Cheddar

ciabatta crisps, fresh fruit, honey comb

4 COURSES \$80 | 3 COURSES \$70 | 2 COURSES \$55 | MAINS \$35

BEVERAGES

2018 Hampton Estate 'Julia Reserve'

gidgegannup shiraz with 5% viogner

2019 Hunky Dory

marlborough sauvignon blanc

N.V. Range Life

king valley prosecco

Draught Beer

rogers, swan, 150 lashes, little creatures xpa

Soft Drinks and Juices

Tea and Coffee Station

with italian shortbread

1 HOUR \$25 | 2 HOURS %35 | 3 HOURS \$45

DRINKS BILL ON CONSUMPTION ALSO WELCOME

TERMS AND CONDITIONS

Food and beverage menus are a guideline, we are happy to tailor the menu to your liking.

A deposit of \$10 per person is required to confirm your booking, fully refundable up to 48 hours from your booking.

Where patrons are paying for their own beverages, they must be ordered and paid for at the bar.

Bookings, menu selections and dietary requirement are to be confirmed 7 days prior to your event.

For all enquiries and queries please contact Shannon by phone or text on 0468 911 750 or email dine@limones.com.au

We look forward to hosting your special occasion this festive season!