

## Breads

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- *Hot Harissa Bread*  
\$6,50
- *Turkish Bread*  
\$4,00
- *Garlic Herb Bread*  
\$4,50
- *Cheese Bread*  
\$4,50
- *Garlic Cheese Bread*  
\$5,00

## Mains

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- *Lamb Cutlets*  
\$26,00  
Lamb cutlets chargrilled with herbs and spices served with mash potato, baby spinach and creamy mustard sauce
- *Chicken Parmigiana*  
\$20,00  
Tender chicken breast, double crumbed, topped with a homemade tomato sauce, mozzarella and fetta cheese, baked in the oven until golden brown. Served with chips and salad
- *Sultan Chicken*  
\$24,00  
Pan fried chicken breast double crumbed & fried served with pilav Lemon creamy Sultana & Almond souce

- *Islim Kebap*

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\$20,00

Ground beef mince mixed with herbs and spices wrapped in eggplant, capsicum and tomatoes served with rice pilaf and salad

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- *Pistachio Chicken*

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\$24,00

Chargrilled chicken breast cooked in a creamy pistachio sauce served with seasonal vegetables

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- *Moussaka*

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\$23,00

Layers of eggplant encased with beef mince and béchamel sauce topped with cheese & oven baked served with crispy garden salad

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- *Limon Style Istanbul Kebap*

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\$24,00

Pan fried Marinated lamb strips with capsicum and onion served with halloumi cheese, steak chips, salad and Turkish bread

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- *Inegol Kofte*

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\$22,00

Ground beef mince mixed with Mediterranean spices chargrilled and served with rice pilaf, salad and side sauce of cacik

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## *Char-grilled*

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- *Mixed Grill*

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\$29,00

A combination of our finest chargrilled meats including Adana, Lamb, Lamb cutlets and Chicken served with rice pilaf, salad and cacik

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- *Adana Shish Kebap*

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\$22,00

Two Grounded lamb mince on flat skewers mixed with a combination of Mediterranean spices, capsicum and parsley served with rice pilaf, salad and side sauce of cacik

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- *Chicken Shish Kebap*

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\$22,00

Generously homestyle marinated chicken pieces grilled on charcoal and served with rice pilaf, salad and side sauce of cacik

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- *Lamb Shish Kebap*

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\$22,00

Tender lamb cubes marinated and grilled on charcoal and then served with rice pilaf, salad and a side sauce of cacik

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- *Moroccan Lamb*

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\$24,00

Top quality lamb backstrap marinated with Moroccan spices, chargrilled and served with crispy garden salad, couscous and harissa sauce

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## *Seafood*

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- *Crispy Calamari*

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\$17,00

Lightly dusted calamari rings cooked in vegetable oil seasoned with garlic, parsley, olive oil & lemon juice served with mesclun salad

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- *Garlic Chilli King Prawns*

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\$25,00

Chargrilled King Prawns brushed with a garlic and chilli oil served with oven baked rice and ginger sweet chilli plum sauce

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- *Fish of the day*

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\$27,00

Ask the waiter for today's special

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## *Kids menu*

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- *Fish & Chips*

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\$9,00

- *Lamb Shish & Chips*

\$9,00

- *Chicken Shish & Chips*

\$9,00

### *Side Orders*

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- *Sauce*

\$3,00

- *Halloumi Cheese*

\$6,00

- *Greens Salad*

\$4,50

- *Chips*

\$4,50

- *Rice*

\$3,00

### *Breakfast*

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- *Norwegian Benedict*

\$13,00

Two poached eggs on Turkish bread served with smoked salmon, spinach and home-made Hollandaise sauce

- *Alaskan Scrambled Eggs*

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*\$13,00*

Creamy scrambled eggs with salmon, served on Turkish bread

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- *Eggs & – Sucuk*

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*\$15,00*

Eggs & - Sucuk (Turkish mild sausage) with crumbled fetta, spring onion, served on Turkish bread

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- *Creamy Mushroom & Sucuk (Turkish sausage)*

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*\$14,00*

mushrooms sautéed with cream, wholegrain mustard, Spanish onions and sucuk sausage, served with toasted Turkish bread

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- *French Toast*

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*\$12,00*

served with bananas or blueberries, maple syrup and vanilla ice cream

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- *Pancake*

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*\$10,00*

with bananas or blueberries served with maple syrup and vanilla ice cream

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- *Vegie Benedict*

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*\$11,00*

Two poached eggs on Turkish bread served with spinach, sautéed mushrooms, tomato, onion and home-made Hollandaise sauce

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- *Eggs Benedict*

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*\$12,00*

Two poached eggs on Turkish bread served with macon, sautéed mushroom and home-made Hollandaise sauce

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- *Mediterranean Omelet*

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\$12,00

Egg omelet with fresh dill, parsley and Feta cheese served with multi-grain toast, hash browns and grilled tomato

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- *Limon Big Breeky*
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\$11,00

Served with hash browns, beef macon, beef sausage and grilled tomato

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- *Waffler*
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\$12,00

Served fresh fruit icecream Berry Compot

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### *Sides*

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- *Grilled Sucuk*
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\$5,00

- *Mixed Olives*
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\$4,00

- *Beef Sausage*
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\$3,50

- *Beef Macon*
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\$3,50

- *Toast Bread (Turkish)*
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\$2,50

- *Limon Fries*
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\$4,50

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## Entree

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- *Grilled Halloumi Cheese*

\$6,00

- *Antipasto (4 ppl)*

\$32,00

A mixture of 4 dips (Cacik, Hummus, Babaghanoush & Cemen), falafel, char-grilled vegetables, pastirma and grilled Sucuk (Traditional Spiced Turkish Sausage) served with Turkish bread

- *Harissa Chicken Wings*

\$8,00

Chicken wings smothered in harissa and served with a side of blue cheese dipping sauce

- *Crispy Calamari (8 rings)*

\$8,00

Calamari rings dusted lightly in flour, cooked in vegetable oil seasoned with a mixture of fresh garlic, Italian parsley, lemon & extra virgin olive oil

- *Sigara Bogregi (4 pcs)*

\$7,00

A mixture of fresh ricotta and feta cheese mixed with parsley, dill and spices individually wrapped in Filo pastry and cooked in vegetable oil

- *Sarma*

\$5,00

Four pieces of Vine leaves stuffed with a homemade rice, pine nuts and blackcurrant mixture

- *Dips*

(\$4.00 per serve)

Hummus - Classic Middle Eastern dip made from chickpeas, tahini, garlic, lemon and a hint of extra virgin olive oil  
Cacik (Jajik) - Thick and creamy yogurt mixed with fresh garlic, dill, cucumber and mint with a hint of extra virgin olive oil on top  
Cemen (chemen) (Bit Spicy) - A mixture of capsicum paste, walnut, garlic and Mediterranean spices with a drizzle of extra virgin olive oil on top  
Babaghanoush - Fire-roasted eggplants with tahini, yogurt, garlic with a drizzle of extra virgin olive oil  
Red Cabbage - Thick and creamy yogurt mixed with garlic, dill and red cabbage  
Basil Pesto - A mixture of fresh basil, parmesan cheese, pine nuts, garlic and extra virgin olive oil

- *Dips Platter*

*\$12,00 (For 2 ppl)*

A mixture of 4 of our best dips (Hummus, Cacik, Cemen & Babaghanoush) served with Turkish Bread

### *Steaks*

- *Reef and Beef Steak*

*\$33,00*

Succulent export quality rib fillet grilled to your liking and served with roasted vegetables and cream garlic prawns (3 pcs)

- *Rib Fillet Pepper Steak*

*\$28,00*

A rib fillet steak grilled to your liking and served with roasted vegetables and Limon's special cream pepper sauce

### *Pasta*

- *Vegetarian Penne*

*\$14,00*

Penne pasta cooked with fresh vegetables and sundried tomato in a rich and creamy sauce topped off with parmesan cheese

- *Linguine Marinara*

*\$19,00*

Linguine pasta cooked in a creamy tomato sauce with calamari, mussels, prawns, fish, garlic and a hint of fresh chilli topped off with herbs

- *Chicken Penne*

\$17,00

Cubed boneless chicken cooked with penne pasta, capsicum, garlic, tomato and basil topped with parmesan cheese

### *Vegetarian*

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- *Halloumi Shish*

\$18,00

Chargrilled Skewers of halloumi cheese, capsicum, onion and tomato served with rice pilaf and crispy mesclun salad

- *Mezze Platter*

\$25,00

A mixture of different mezze's including stuffed vine leaves (Sarma), Falafel, marinated olives, roasted vegetables, Turkish bread and halloumi cheese

- *Falafel*

\$15,00

Traditional Middle-Eastern vegetarian patties made from chickpeas, crushed garlic, herbs and spices deep fried served with Turkish bread, tabouli salad and hummus/cacik dip

### *Salads*

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- *Greek Salad*

\$12,00

A fresh mix of cucumber, olives, feta cheese, red onions & capsicum topped off with extra virgin olive oil lemon dressing

- *Chicken Salad*

\$13,50

Chargrilled Cajun chicken mixed with tomato, red onions, cucumber, roasted cashew nuts served with honey mustard sauce.

- *extra*

\$3.50 extra

Add chicken, prawns, lamb

## *Dessert*

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- *Limon Signature Dessert*

\$12,00

Kunufe served with ice cream

- *Sticky Date Pudding*

\$10,00

A delicious pudding served warm topped with a rich butterscotch sauce served with ice cream

- *Chocolate Mud Cake*

\$8,00

Traditionally popular cake made from rich chocolate and topped with a delicious chocolate icing served with ice cream

- *Limon Cheesecake*

\$8,00

A homemade baked creamy and dense cheesecake with lemon curd served with ice cream

- *Crème Brulée*

\$10,00

Rich vanilla bean Brulée topped with toffee and served with ice-cream

- *Baklava*

\$8,00

Traditional Turkish sweet made from layering filo pastry with walnuts topped off with honey syrup

## *Beverages*

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- *Turk Kahvesi (Turkish Coffee)*

\$4,50

- *Tea*

\$3,50

- *Short Black*

\$3,50

- *Long Black*

\$3,50

- *Cafe Latte*

\$4,50

- *Hot Chocolate*

\$4,50

- *Macchiato*

\$4,50

- *Mocha*

\$4,50

- *Flat White*

\$4,50

- *Cappuccino*

\$4,50

- *Milkshakes*

\$4,50

Strawberry/Vanilla/Chocolate/Caramel/Lime

- *Soft Drinks (Glass)*

\$4,00

Coke, Diet Coke, Coke Zero, Sprite, Fanta, Solo/Lift, Creaming Soda, Ginger Beer

- *Turkish Beverages*

\$4,50

Uludag Orange, Uludag Soda, Cherry Soda, Lemon Soda

- *Juices*

\$4,50

Orange, Apple, Tropical

- *Water*

\$3.50

Mineral Water, Soda Water