LIMELIGHT



RELAX ENJOY INDULGE



\$70 STARTERS PACKAGE | Choose any Five entrée items to be delivered at a time of your choosing DATE NIGHT PACKAGE | \$90 Choose Two mains, Two desserts and Two house wines INDULGENCE PACKAGE | \$85 Serve of Trio of Fries to start followed by a choice of Two mains and Two desserts SELF LOVE PACKAGE | \$50 Serve of Trio of Cheese to start followed by the choice of Taco / Slider, with one house wine TIGHT ASS TUESDAY I \$25 *Only valid on Tuesdays* Choose any Pizzetta and one deconstructed Choc-top

ENTREES

POPCORN CHICKEN Crispy bite sized popcorn chicken, served with a spicy chipotle mayonnaise	\$15.5
GARLIC BREAD Garlic infused loaf, served with a sun kissed tomato chutney	\$8.0
CHEESEY GARLIC BREAD Garlic infused loaf, topped with mozzarella cheese and served with a sun kissed tomato chutney	\$10.0
PORK AND CHIVE GYOZA Crispy fried pork and chive gyozas, served with savoury soy sauce topped with fresh green scallions	\$14.0
VEGETARIAN SPRING ROLLS Crispy fried veggie-filled spring rolls, served with a fiery sweet glaze and fresh green scallions	\$13.0
SALT AND PEPPER CALAMARI Crispy peppered calamari served with creamy garlic aioli dip and a fresh lemon	\$16.0
POTATO WEDGES Country-style potato wedges, served with a fiery sweet glaze and rich sour cream	\$15.0
TRIO OF FRIES Shoestring fries, Sweet potato fries and Wedges, served with creamy garlic aioli, fiery sweet glaze and rich sour cream	\$20.0
TRIO OF CHEESE Deep fried Mozzarella sticks, Jalapeño poppers and Mac & Cheese balls served with a sun kissed tomato chutney	\$22.0

^{*}Our food may contain or come in contact with common food allergens such as, dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. Please enquire with our staff for more information.*

MAINS

SLIDERS

All sliders are served in a trio with a side of shoestring fries

ANGUS BEEF | \$25.0

Angus beef patty with American cheddar cheese, caramelised onion, garlic aioli, pickles, fresh rocket served on a milk bun

CHEESEBURGER | \$25.0

Angus beef patty with American cheddar cheese, diced onion, tomato sauce, mustard, pickles served on a milk bun

SMOKEY PULLED PORK | \$25.0

Tender shredded pork with spicy chipotle mayonnaise, smokey barbecue sauce and crispy slaw served on a milk bun

CHIPOTLE CHICKEN | \$25.0

Pulled chicken with sun kissed tomato chutney, spicy chipotle mayonnaise and crispy slaw served on a milk bun

PIZZETTA

SPICY GARLIC BEEF | \$21.0

Garlic and herb infused pizzetta topped with tomato paste, pulled beef, Spanish onions, fresh jalapeños, mozzarella cheese and a drizzle of a garlic aioli

CHIPOTLE CHICKEN | \$21.0

Garlic and herb infused pizzetta topped with tomato paste, pulled chicken, Spanish onion, mozzarella cheese and a drizzle of spicy chipotle mayonnaise

PUMPKIN AND FETA S21.0

Garlic and herb infused pizzetta topped with tomato paste, roasted pumpkin, Spanish onion, roast peppers, mozzarella cheese garnished with fresh rocket, feta and a drizzle of balsamic glaze.

^{*}Our food may contain or come in contact with common food allergens such as, dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. Please enquire with our staff for more information.*

MAINS

FISHERMAN'S FEAST | \$21.5

Battered fish fillet, calamari rings, prawn cutlets, crumbed scallops. Served with shoestring fries, a fresh lemon and creamy garlic aioli sauce

VEGETARIAN NACHOS | \$20.0

Corn chips topped with tomato chutney, fresh jalapeños, mozzarella cheese with rich sour cream and guacamole

NACHO YOUR WAY | \$22.0

Customise your nachos with a add on of meat with any one of the following options: Pulled Pork / Shredded Chicken / Pulled Beef

TACOS

All tacos are in a serving of three with a side of corn chips

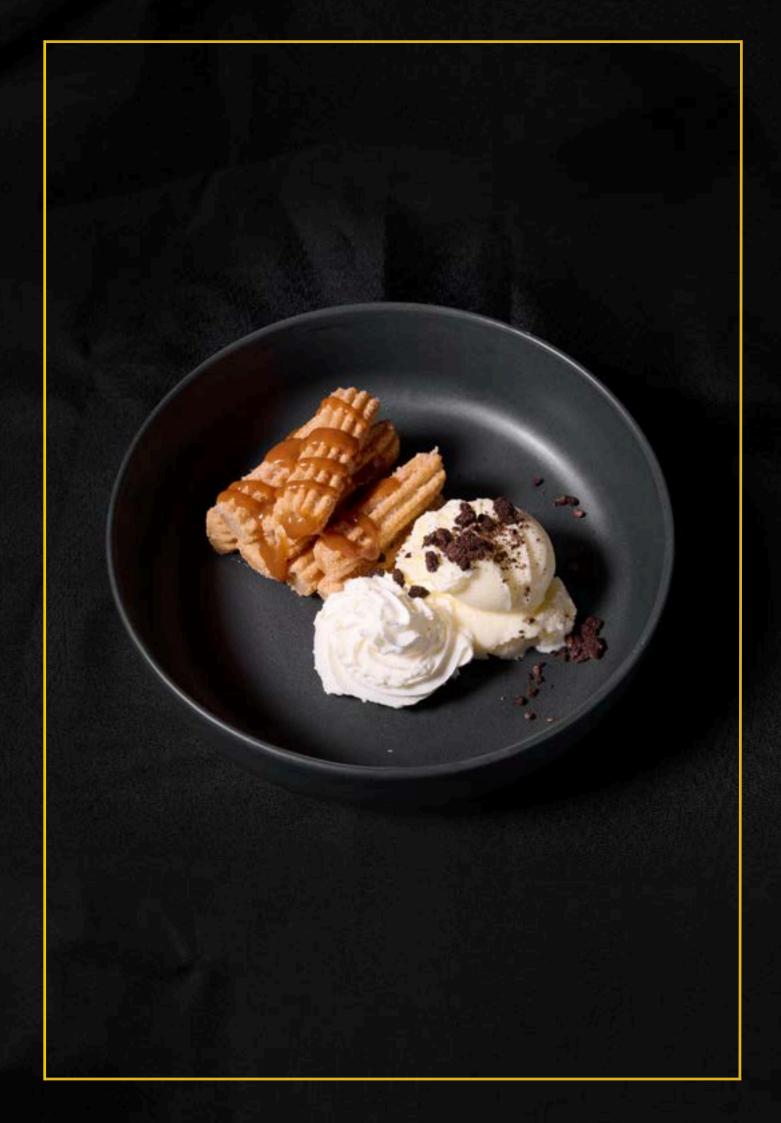
Tortilla topped with smokey barbecue pulled beef, crispy slaw, fresh jalapeños and Spanish onion

CHICKEN TACO | \$22.0

Tortilla topped with shredded chicken, crispy slaw, guacamole, Spanish onion and a drizzle of spicy chipotle mayonnaise

PORK TACO | \$22.0

Tortilla topped with pulled pork, rich sour cream, crispy slaw, Spanish onion and a drizzle of garlic aioli



DESSERTS

WARM BROWNIE | \$15.0

Chocolate and walnut brownie topped with vanilla bean ice-cream, fresh strawberries, chocolate fudge sauce and our freshly popped popcorn

APPLE PIE BITES | \$16.0

Cinnamon coated apple pie bites loaded on top of vanilla bean icecream with a salted caramel fudge sauce

LOADED CARAMEL CHURROS |

\$16.0

Toasted cinnamon churros topped with vanilla bean ice-cream, Chantilly cream, salted caramel fudge sauce and chocolate flake

OREO CHEESECAKE | \$17.0

Oreo inspired cookies and cream cheesecake, served with Oreos and Chantilly cream

DECONSTRUCTED CHOCTOPS

SALTED CARAMEL | \$16.0

New York rock salted caramel ice cream, classic waffle cone, Chantilly cream, salted caramel fudge sauce and chocolate coating

COOKIES AND CREAM | \$16.0

Chunky cookies and cream ice cream, classic waffle cone, Chantilly cream, chocolate fudge sauce and chocolate coating

RAINBOW | \$16.0

Rainbow ice cream, classic waffle cone, Chantilly cream, sweet fairy floss and chocolate coating

^{*}Our food may contain or come in contact with common food allergens such as, dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. Please enquire with our staff for more information.*



COCKTAILS

ALL \$18

LYCHEE LONG ISLAND ICE TEA

Gin, Rum, Tequila, Vodka, Triple Sec, Lychee Syrup, Coke

PORNSTAR MARTINI |

Vanilla Vodka, Passionfruit Liqueur, Passionfruit Pulp, Lime juice, Simple Syrup, Sparkling Wine

FRUIT TINGLE I

Vodka, Blue Curacao, Raspberry Cordial, Lemonade

PINK GIN SPRITZ I

Gin, Lemonade, Lime, Strawberries

ESPRESSO MARTINI |

Vodka, Kahlua, Espresso, Simple Syrup

STRAWBERRY MOJITO |

Rum, Strawberry Syrup, Simple Syrup, Lime Juice, Mint, Fresh Strawberries, Lime

COSMOPOLITAN I

Vodka, Tripple Sec, Cranberry Juice, Lime Juice

FROZEN STRAWBERRY DAQUIRI

Prosecco, Watermelon Liquor, Lime Juice, Vodka, Mint

Ask our staff for the cocktail of the month!

Don't see your favourite classic cocktail? Ask the staff for the classics list!

MOCKTAILS

ALL \$10

WATERMELON FIZZ |

Watermelon Syrup, Lime Juice Simple Syrup, Soda Water, Fresh Lime

PASSIONFRUIT MANGO |

Passionfruit, Mango Puree, Lemon Juice, Simple Syrup, Soda Water

^{*}Our food may contain or come in contact with common food allergens such as, dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. Please enquire with our staff for more information.*

DRINKS

SOFT DRINK | \$6.0

Have a frozen +\$1 Coca-Cola varieties

JUICE | \$5.0

Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice

ICED CHOC | \$6.5

Chocolate Milk with a scoop of Vanilla Ice-cream, topped with Whipped Cream MILKSHAKES | \$7.0

Vanilla, Chocolate, Caramel, Banana, Strawberry

COFFEE | \$4.5

Flat White, Cappuccino, Latte, Mocha, Chai Latte, Hot Chocolate

ICED COFFEE | \$6.5

Coffee shot, Milk, scoop of Vanilla ice-cream, topped with Whipped Cream and Chocolate Flake

BEERS & CIDERS

BENTSPOKE | \$11.0

Crankshaft

STONE & WOOD | \$10.0

Pacific Ale

GREAT NORTHERN | \$10.0

Original Full Strength

PRESSMANS APPLE CIDER \$9.0

Pressmans all Australian Apple Cider CAPITAL BREW | \$11.0

Coast Ale

CORONA LAGER | \$10.0

Corona Extra

BROOKVALE GINGER BEER \$10.0

Brookvale Union Ginger Beer

REKORDERLING CIDER | \$10.0

Strawberry Lime

^{*}Our food may contain or come in contact with common food allergens such as, dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. Please enquire with our staff for more information.*

WINE

SPARKLING SVELTE SPARKLING BRUT This Brut is an elegant sparkling that exhibits excellent depth of flavours with hints of strawberry & citrus notes. Fresh and lively with a crisp finish.	GLASS \$8.0	
WHITE SVELTE MOSCATO This Moscato has floral aromas of orange blossom & rose petal with rich, fruit characteristics. The palate is fruit-driven with sweet mangoes & orange rind, and is soft in texture for a well-rounded finish.	150ML \$8.0	250ML \$12.0
SVELTE CHARDONNAY This Chardonnay is a fruit-driven wine with notes of nectarine & passionfruit, balanced with vanilla spices. The palate is fresh and crisp among generous citrus flavours, and has a complex finish.	\$8.0	\$12.0
SVELTE SAUVIGNON BLANC This Sauvignon Blanc displays a vibrant scent of lemon & lime, white peach and hints of wildflowers. Fresh passionfruit, nectarine & citrus flavours are complemented by the subtle fruity acidity for a crisp dry finish.	\$8.0	\$12.0
ROSÉ		
SQUEALING PIG PINOT NOIR ROSÉ Refreshing & perfectly pink with flavours of honeydew melon & juicy white peach	\$10.5	\$15.0
RED		
SVELTE SHIRAZ This shiraz is a fruit-driven wine with dark plum and black cherry flavours. Lingering dark red fruit intensity, spice, and integrated oak lead to a lengthy and complex finish.	\$8.0	\$12.0
SVELTE CABERNET MERLOT This classic blend of Cabernet Sauvignon and Merlot is an elegant wine with aromas of red fruit, florals and blueberries. The palate is lengthy and balanced, with a subtle oak finish.	\$8.0	\$12.0

^{*}Our food may contain or come in contact with common food allergens such as, dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. Please enquire with our staff for more information.*

SPIRITS

GIN |

HOUSE GIN

Bombay Sapphire

\$10.0

PREMIUM GIN

Four Pillars

\$14.0

VODKA |

HOUSE VODKA

Smirnoff

\$10.0

PREMIUM VODKA

Grey Goose

\$14.0

TEQUILA I

HOUSE TEQUILA

Espolon Blanco

\$10.0

PREMIUM TEQUILA

Patron

\$13.0

WHISKEY/BOURBON |

HOUSE WHISKY

Jim Beam Jack Daniels

Jack Damers

\$10.0

PREMIUM WHISKEY

Glenfiddich

\$14.0

SPIRITS |

Beefeater Pink Gin

Wild Turkey

Baileys

Malibu

Midori

Kahlua

Barcardi

Absolut Vanilla

^{*}Our food may contain or come in contact with common food allergens such as, dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. Please enquire with our staff for more information.*