



Small Plates

Sundried Tomato Arancini w/ Feta & Pesto (v)	4 ea
Garlic Bread w/ Four Cheese (v)	10
Maltese Bruschetta w/ 'Ġbejna', Onions, Capers (v)	12
Smoked Maltese Sausage (n) w/ House Pickled Vegetables, 'Galletti', Sundried Tomato Pesto	16
Fried Ġbejna Cheese (v) w/ Rocket, Compressed Strawberries & Vincotto	16
Stuffat tal-Bebbux (gfo) Braised snails, Spicy Tomato 'Zalza' + Charred Bread	18
Seafood Chowder (gfo) w/ Bacon, Potato, Corn, Cream, Parsley + Charred Bread	20
Curried Seafood Hotpot w/ Charred Bread (gfo)	20
Lamb Shashlik w/ Grilled Ftira, Pearl Kuskus, Dukkah Yoghurt	20
Antipasto 'La Maltija' (min. 2 persons) Variety of different antipasti and small tasting plates showcasing Maltese flavours	20pp

To Finish

Imqaret Date filled fried pastry diamonds (v, vg)	4 ea
Kannoli w/ Ricotta, Candied Peel, Chocolate & Nuts (v, n)	5 ea
Nanna's Trifle w/ Flavoured Custard Layers, Fruit (v)	10
Choc Mousse Caramel Brittle Almond Soil (n, gf)	12

Large Plates

Ravioli 'tal-Ġobon' (v) w/ Garlic, Basil, Tomato 'Zalza' & Parmesan	20
Maltese Sausage Linguini w/ Mushrooms, Peas, Cream & Parmesan	22
Gozitan Ftira w/ Tuna & Anchovy or Cheese & Sausage Gozitan Style Pizza Baked in Woodfired Oven	24
Roasted Baby Chicken w/ Baked Smashed Potatoes, Peas & Gravy	26
Seafood Linguini w/ Chorizo, Peas, Chilli, Garlic, Cream, Pangrattato	26
Rabbit Spaghetti w/ Garlic, Onions, White Wine, Peas & Parmesan	30
Ora King Salmon (gf) w/ Warm Potato & Sugar Snap Pea Salad, Mustard Dressing, Lemon	30
Rabbit Stew (gfo) w/ Potatoes, Peas, Tomato + Charred Bread	32
Pan Fried Beef Scaloppini (gf) w/ Prawn Sauce, Hand Cut Chips, Sautéed Sugarsnaps	34

**n - Contains Nuts / gf - Gluten Free / v - Vegetarian / vg - Vegan
gfo - Gluten Free Option | Order & Pay At The Bar | No Split Bills
10% Surcharge on Public Holidays | No Alterations During Busy Periods**

Food Allergy Statement

While Limestone Cafe will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.