

All Day Menu

Tapas

Mac Balls | Pan-Caribbean | 8 **V**

Three homemade macaroni & cheese balls, coated in breadcrumbs and served with tomato dipping sauce.

Caribbean Nachos | Lime House Originals | 12 **V**

Crispy plantain chips topped with avocado & tomato salsa.

Jerk Chicken Skewers | Jamaica | 10

Chargrilled jerk chicken tenders topped with a tangy pineapple salsa.

Bajan Fish Tacos | Barbados | 9

Fried red snapper in a soft taco with homemade mango chutney & spices.

Jerk BBQ Squid & Pineapple Salad | Jamaica | 14

Grilled squid with homemade jerk sauce. Served with onion, cucumber, peppers & pineapple in a spicy BBQ chutney.

Spicy Shrimp | Pan-Caribbean | 18

Pan-seared fresh prawns with habanero, topped with warm salsa on a plantain coracle.

Sofrito Beef Steak | Spanish-Caribbean | 19

Sirloin steak marinated with homemade sofrito in a creole sauce.

Jerk Tofu & Cauliflower | Jamaica | 14 **VG**

Fried tofu & cauliflower in a jerk sauce. Topped with pineapple salsa.

Jerk Cauliflower | Jamaica | 8 **VG**

Fried cauliflower in a jerk sauce. Topped with pineapple salsa.

Doubles | Trini & Tobago | 9 **VG**

Curried chickpeas & tamarind with mango chutney, served on homemade barra bread.

Chicken Doubles | Trini & Tobago | 12

Curried chicken, chickpeas & tamarind with mango chutney, served on homemade barra bread.

Always "**doubles**" & never in the singular form, this street sandwich from Trinidad and Tobago is made by filling delicious deep-fried barra bread (a local flatbread) with a spiced chickpea curry filling called channa & a tart tamarind sauce. Served at roadsides across the island nation, there are many variations on traditional doubles, all of which are packed with flavour.

V - VEGETARIAN • VG - VEGAN

PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING TAXES.

Jerk & Grills

Half/Whole Jerk Chicken | Jamaica | 26/38

A whole or half jerk chicken, grilled and served with pineapple salad & fried plantains.

Jamaican Escovitch Fish | Jamaica | 39

Grilled & baked whole red snapper soaked in a Jamaican pickle sauce. Served with rainbow slaw & rice 'n' peas.

BBQ Beef Ribs | Lime House Originals | 38

Slow-cooked BBQ beef ribs with sorrel jus, served with potato wedges & market vegetables.

Baby Back Ribs (Half/Full)

Lime House Originals | 24/48

Caribbean style pork ribs served with sweet potato fries.

Jerk is a style of cooking native to Jamaica, in which meat is dry-rubbed or wet marinated with a hot spice mixture. It is a popular cooking method in the Caribbean & West Indian diaspora communities throughout North America & Western Europe. Other spices that are incorporated into a Jamaican jerk recipe are allspice, ginger, garlic & thyme.

Curries & Stews

Tribajam Curry Goat | Pan-Caribbean | 28

A Lime House secret: mutton curry made with a unique mix of the region's spices. Served with market vegetables.

Granny's Stew | Trini & Tobago | 26

Slow cooked chicken in a blend of Caribbean herbs & spices served with market vegetables.

Ital Stew | Jamaica | 23 **VG**

A medley of fresh vegetables, herbs & spices, simmered in coconut milk & served with rice 'n' peas.

Fisherman's Stew | Saint Lucia | 26

A traditional stew made from fresh red snapper, shrimps, mussels and crab meat, infused with okra & tomato and a blend of herbs and spices.

Jerk Tofu on Cauliflower Pelau **VG**

Lime House Originals | 22

Sautéed cauliflower with pineapple, okra & peppers, served with jerk tofu & pineapple salsa.

Sides

Chef's Salad | 12 **VG**

Kale salad, chickpeas, black bean & tomato salsa. Served with couscous & topped with avocado salsa.

Sweet Potato Fries | 9 **V**

Crispy sweet potato fries served with homemade spicy aioli.

Rainbow Slaw | 7 **VG**

Combination of jackfruit, white & purple cabbage, carrots & red capsicum. Tossed with pickle juice.

Market Vegetables | 8 **VG**

Stir fried fresh market vegetables.

Rice 'n' Peas | 5 **VG**

Long fragrant rice cooked in coconut milk with dried kidney beans & spices.

Sweet Spicy Potato Wedges | 8 **VG**

Fried potato wedges coated with sweet spicy sauce.

Fried Plantain | 8 **VG**

Sweet ripe plantains sliced & fried until golden.

Dirty Corn | 8 **V**

Baked sweet corn with spiced pumpkin floss & cheese.

Caribbean cuisine is a unique fusion of African, Creole, Cajun, American, European, Latin American, Indian, South Asian, Middle Eastern & Chinese flavours. It is one of the few cuisines that blends such diverse flavours, thanks to the vast array of ingredients cultivated in the region. Food from the Caribbean is every bit as colourful, vibrant & unforgettable as its people.

Sweet Tings

Signature Banana Cake | 14 **V**

Homemade banana cake with caramel, honey & ice cream.

Lime House Chocolate Mousse | 14 **V**

Light chocolate mousse infused with our house rum.

Mango 'n' Coconut Panacotta | 16 **V**

Caribbean panna cotta with breaded coconut flakes & a fried coconut ice cream ball.



