

Limoo's Bar Menu
The House of Persian cuisine

Limoo's Signature cocktails

Tehran Nights \$18

Organic Iranian Arak (from raisins) with sour cherry juice

Mastan \$20

Tequila, Cointreau, lime, pomegranate juice

Shahrooz \$20

Vodka, Cointreau, orange juice, lime juice, orange blossom water and touch of mint water

Saffron Martini \$20

Saffron infused Gin, Martini Bianco, and Cointreau

Classic cocktails

Aperol spritz \$18 / Spicy Margarita \$18/ Long Island iced tea \$18 /Negroni \$18

Spirits and mixer \$15

Salamati \$25

Best way to start your meal - A Shot of Iranian Arak with side of house made Persian feta, Marinated olives and bread (Extra shot for \$9)

White & Rose Wines

Sauvignon Blanc Tamburlaine G: \$10 B: \$ 38

Chardonnay Tyrrell's, hunter valley \$ 39

Verdelho Tulloch, hunter valley \$ 38

Semillon Margan, hunter valley \$ 38

Rose Audrey Wilkinson, hunter valley G: \$10 B: \$39

Red Wine

Shiraz Cabernet Tamburlaine G: \$10 B: \$38

Shiraz Pepper tree, hunter valley \$39

Pinot Noir Tyrrell's, hunter valley \$38

Tempranillo Audrey Wilkinson, hunter valley \$39

Cold Drinks

Pomegranate juice \$7

Sparkling water 500ML \$8

Doogh Iranian yogurt drink \$7

Lemon & lime bitter \$5

Ginger beer \$5

Coke | Coke zero| Sprite \$4

Beer & Cider

Cooper Pale Ale \$10

Corona \$ 10

Peroni \$ 10

Stone & wood \$ 10

Cooper light \$ 9

Somersby Apple Cider \$10

BYO wine only \$4 per person
10% surcharge on public holidays