

Limoo's Bar Menu
The House of Persian cuisine

Limoo's Signature cocktails \$20

Tehran Nights

Organic Iranian Arak (from raisins) with sour cherry juice

Mastan

Tequila, Cointreau, lime, pomegranate juice

Shahrooz

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

Saffron Martini

Saffron infused Gin, Martini Bianco, and Cointreau

Persian delight

Gin, pomegranate syrup, triple sec, strawberry, prosecco

Spirits and mixer

Gin and tonic \$12

vodka and soda \$12

Jack Daniels and coke \$12

Ask our staff for any other mix drinks

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: \$ 40

Chardonnay Tyrrell's, hunter valley \$29

Verdelho Tulloch, hunter valley \$42

Semillon Margan, hunter valley \$42

Rose Tamburlaine, hunter valley G: \$10 B: \$40

Sparkling wine DeBortoli Prosecco G:10

Cold Drinks

Pomegranate juice \$8

Sparkling water \$6

Doogh Iranian yogurt drink \$7

Lemon & lime bitter \$6

Ginger beer \$6

Coke | Coke zero | Sprite \$5

Red Wine

Shiraz Tyrrell's, hunter valley G: \$10 B: \$29

Shiraz Pepper tree, hunter valley \$44

Pinot Noir Tyrrell's, hunter valley \$39

Cabernet Sauvignon peppr tree, hunter valley \$42

Beer & Cider

Cooper Pale Ale \$10

Corona \$ 10

Peroni \$ 10

Heineken lager \$10

Stone & wood \$ 10

Cooper light \$ 9

Somersby Apple Cider \$10

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