

SPRING MENU

STARTERS

GARLIC BREAD (V)	6.50
MARINATED FETA, WARMED TRIO OF OLIVES, GRILLED CHORIZO Served with char-grilled Turkish Bread	18.50
CHAR-GRILLED BREAD SELECTION Chef's dips, infused olive oil, reduced balsamic	13.50
PIZZA BREAD Chorizo, bocconcini, roasted garlic Napoli sauce, rosemary	15.50
LIGHTHOUSE SOUP OF THE DAY Served with char-grilled bread	11.50

LITE FARE

PAN SEARED SCALLOPS Cauliflower cream, grilled chorizo, confit cherry tomatoes, saffron and verjuice beurre blanc	22.50
PRAWNS ANISETTE (L) Fennel remoulade, home-made ciabatta, chervil	21.00
CROUSTILLANT OF BEEF Pickled mushrooms, artichoke cream, salsa verde	19.50
CHILLI AND LIME SALTED CALAMARI (L) Mizuna, orange segments, citrus aioli	16.50
ROASTED DUCK SALAD (G) Butternut pumpkin, Asian leaves and herbs, crispy noodles, honey and mustard dressing	21.50
ROASTED CHERRY TOMATO, OREGANO AND RICOTTA TART (V) Petite leaf salad, basil infused oil	18.50

(V) VEGETARIAN | (L) LACTOSE FREE | (G) GLUTEN FREE

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MAIN FARE

FISH OF THE DAY (G) Potato puree, ratatouille, rockette, citrus and crisp pancetta salad	MP
MT BARKER CHICKEN ESCALOPE Herbed potato mash, asparagus, cress, lemon and roasted garlic butter	32.50
POTATO AND PARMESAN GNOCCHI (V) Seared mushrooms and veloute, baby spinach, porcini oil, grated reggiano	28.50
PAN-ROASTED RAS EL HANOUT SPICED FILLET OF BEEF (G) Celeriac puree, beetroot, pear, roasted garlic jus	38.50
LAMB ASSIETTE Charred backstrap, braised shoulder ravioli, 'shepherds pie'. Parsnip, spinach mousse, carrot and lamb jus	40.50
HONEY AND BLACK PEPPER ROASTED BREAST OF DUCK Leg bisteeya, vanilla aligot potato, red cabbage, cranberry	40.50
TWICE ROASTED PORK BELLY Potato and gruyere tart, caramelised apple puree, fennel and chilli, pomegranate	34.00
GARFISH N CHIPS (L) Lightly battered garfish fillets, hand cut chips, green salad, caper aioli	27.50
SCOTCH FILLET OF BEEF (L, G) chunky chips, green leaf salad, mushroom 'chasseur' sauce or confit garlic jus or peppercorn infused jus	34.00

SIDES

ROYAL BLUE WEDGES, SOUR CREAM	8.50
HOUSE CUT CHIPS, AIOLI	7.50
STEAMED SEASONAL VEGETABLES, HERBED BUTTER	9.50
GARDEN SALAD, SHERRY MAPLE DRESSING	7.50

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DESSERTS

CHOCOLATE GANACHE TART Muscat poached pear, candied orange peel, double cream	14.50
TREACLE SPONGE PUDDING Stone fruit compote, date custard, praline, cinnamon ice-cream	13.50
LIGHTHOUSE PAVLOVA (G) Passionfruit curd and sauce, macerated berries, vanilla bean ice cream	13.00
COFFEE AND CHAI Kahlua and white chocolate mousse, cappuccino crème caramel, chai ice-cream, espresso crumb	17.50
STRAWBERRY ARCTIC ROLL Mint panna cotta, macerated strawberries, sherbet, crisps	14.50
LIGHTHOUSE AFFOGATO With Kahlua or Licor 43, biscotti, vanilla bean ice cream	14.50
LIGHTHOUSE CHEESE SELECTION Assorted flat breads, crustini, fruit paste, muscatels, fresh and dried fruits	
1 CHEESE	17.50
2 CHEESE	22.00
3 CHEESE	26.00

Head Chef: Shane Spooner | Food and Beverage Manager : Glenn Pereira

SPRING MENU

TEA AND COFFEE

ESPRESSO	4.00
LONG BLACK	4.00
CAPPUCCINO	4.00
FLAT WHITE	4.00
CAFÉ LATTE	4.50
CHAI LATTE	4.50
MOCHA	4.50
HOT CHOCOLATE	4.50
TEA SELECTION	4.00

Choose from English breakfast, Earl Grey, Chamomile, Green Tea or Peppermint

PORT – ALL 45ML GLASS

MORRIS OF RUTHERGLEN LIQUEUR MUSCAT	7.50
DE BORTOLLI 8 YEAR OLD PORT	6.50
MORRIS OF RUTHERGLEN LIQUEUR TOKAY	7.50
CAPEL VALE TAWNY PORT	6.50
DE BORTOLLI 21 YEAR OLD BOY'S TAWNEY PORT	8.50
GALWAY PIPE PORT	8.50
PENFOLD'S GRANDFATHER PORT	15.50

DESSERT WINES

DEAN DE BORTOLLI VAT 5 BOTRYTIS SEMILLON	
90ml glass	7.50
375ml bottle	24.00
BROWN BROTHERS ORANGE MUSCAT AND FLORA	
90ml glass	7.50
375ml bottle	23.00

Thank you for dining with us. We'd be delighted to provide information on our function venues for meetings, conferences, weddings etc