

ENTREES

GARLIC & HERB BREAD \$7

Loaf coated in mixed herbs & garlic butter *V*Add Cheese for \$2

CHICKEN & CHORIZO ARANCINI \$18

Grilled chicken breast, Rodriguez chorizo, arborio rice, mozzarella cheese & parmesan with chipotle aioli & micro pecorino

GRILLED HALLOUMI \$20

Marinated grilled haloumi, chimichurri, heirloom tomato & olive salsa *V, GF*

SEARED SCALLOPS \$23

Seared scallops, soft herb potato, gratinated mornay sauce & fly fish roe

SALADS

ROAST PUMPKIN & BABY BEETROOT SALAD \$20

Honey roasted baby beets, butternut pumpkin, Danish fetta, cherry tomatoes, toasted pepita's, baby spinach, wild rocket & pomegranate dressing V, GF

GREEN GODDESS SALAD \$20

Mixed mesclun, cucumber, pomegranate, heirloom tomatoes, capsicum, Danish fetta, avocado & green goddess dressing V, GF

TRADITIONAL CAESAR SALAD \$18

Chopped baby cos, crispy bacon, herb & garlic croutons, 8-minute soft boiled egg, Caesar dressing & parmesan cheese

UPGRADES

MARINATED GRILLED CHICKEN \$8 GF SMOKED SALMON \$9 GF GRILLED LAMB SOUVLAKI \$10 GF CHILLED PRAWNS \$12 GF



SOUTH-EAST ASIAN CORNER

ENTRÉE ANICE DUCK SPRING ROLLS \$18

(5) Anice Duck spring rolls with mango chutney

BUTTER CHICKEN \$26

Marinated chicken thigh with butter chicken sauce, mango chutney, raita, jasmine rice & papadums

CASHEW CHICKEN STIR FRY \$28

Chicken, cashews, Udon noodles, Bok choy, Chinese broccoli, chilli, shallots & oyster honey sauce

CRISPY SKIN HALF DUCK \$37

Crispy skin half duck, steamed jasmine rice, Asian greens with water chestnuts & oyster sauce

CLUB HITS

LIGHT HORSE BURGER \$21

200g Beef pattie, 2 bacon rashers, American cheese, mustard, McClure pickles & BBQ Rib sauce

Vegetarian Option Available

PANKO HERB CRUMBED CHICKEN SCHNITZEL \$25

300g Chicken schnitzel with chips, house salad & traditional gravy Make Your Schnitzel a Parmi OR a Tropo For \$3 extra.

100% NOT CHICKEN SCHNITZEL \$25

100% Not chicken schnitzel, house salad & chips V, VG

BATTERED FLAT HEAD FILLETS \$25

Tempura Flat head fillets, steak cut chips, house salad & lemon caper aioli

BEEF BOLOGNAISE \$26

100% Beef bolognaise, spaghetti, napolitana sauce, fresh herbs & parmesan cheese

GUINNESS BEEF POT PIE \$26

6hr slow cooked beef marinated in Guinness with potato, bacon, & caramelised onion, served with creamy mash potato & smashed peas

SALT & PEPPER SQUID \$28

House made S&P squid, Greek salad, chips & zesty aioli

FRITTO MISTO \$35

Tempura Flat head fillets, crumbed prawn cutlets, S&P squid with tarragon smashed peas, crispy steak cut chips & lemon caper aioli



$P \land N - O - R \land M \land$ GF Penne Available \$2

GRILLED CHICKEN & BLACK TRUFFLE RISOTTO \$29

Grilled chicken, Swiss brown mushrooms, peas, arborio rice, shallots, creamy garlic sauce & pecorino cheese GF

BEETROOT & RICOTTA RAVIOLI \$29

Beetroot fetta & ricotta ravioli, butternut pumpkin, baby beets, wild rocket, toasted pine nuts, fresh sage, beurre noisette & crumbled Danish fetta V

SPAGHETTI SEAFOOD MARINARA \$34

Prawns, black mussels, squid, scallops, blistered cherry, Spanish onion, cherry tomatoes, baby spinach & spaghetti in sugo sauce with fresh herbs

BALMAIN BUG & PRAWN RAVIOLINI \$34

Balmain bug & prawn raviolini, preserved lemon, caied garlic, cherry tomatoes, wild rocket & white wine cream sauce

LIGHT HORSE SIGNATURES

CHICKEN SUPREME \$31

Chicken supreme filled with bacon, spinach, kalamata olives, fetta & mozzarella cheese served with soft herb mash potato, garlic beans, heirloom tomato & olive salsa & chimichurri GF

GRILLED BARRAMUNDI FILLET \$32

200g Grilled barramundi, creamy truffle potato, sauteed spinach, leek & tomato compote with preserved lemon, caper & butter sauce GF

CRISPY SKIN PORK BELLY \$33

250g pork belly, soft herb mash potato, spiced carrot puree, charred broccolini, wilted spinach & cherry jus GF

GRILLED SEAFOOD PLATE \$45

200g Grilled barramundi fillet, marinated prawn skewers, seared scallops, marinated squid, chips, Greek salad & lemon caper aioli

MEAT PLATTER FOR 2 \$90

250g Angus rump steak, lamb souvlakis, pork ribs, marinated chicken breast, bacon & gourmet thick sausages served with creamy potato salad, charred corn & traditional gravy

SEAFOOD PLATTER FOR 2 \$130

1/2 lobster mornay, grilled barramundi, marinated grilled prawn skewers, seared scallops, S&P squid, tempura flat head fillets, smoked salmon, prawn cocktail, kinkawooka black mussels, fresh fruit, seasoned chips, Greek salad & lemon caper aioli



FROM THE GRILL

MARINATED LAMB SOUVLAKI \$35

3 Lamb souvlakis, Greek salad, chips, charred pita & tzatziki

FULL RACK PORK RIBS FULL Rack \$55 / Half rack \$32

Full rack pork ribs in BBQ rib sauce with creamy bacon, shallot & egg potato salad & grilled corn

Our steak range has been carefully selected to bring you a responsibly sourced product with exceptional quality whilst supporting N.S.W Farmers.

RUMP 250G \$27

Ravensworth, Black Angus, 100 days grain fed

NEW YORK 300G \$36

Ravensworth, Black Angus, 100 days grain fed

SCOTCH FILLET 300G \$40

Ravensworth, Black Angus, 120 days grain fed

RUMP 500G \$52

Ravensworth, Black Angus, 100 days grain fed

T-BONE 500G \$55

Nolans tender stretched, black angus, 100 days grain fed

CHOICE OF ANY TWO SIDES

Creamy mash potato, steak cut chips, house salad or garlic butter beans

SAUCE RANGE \$2 EACH

Gravy, Creamy mushroom, Diane, Pepper sauce, Creamy Garlic sauce, Bearnaise sauce, Black Truffle butter

TURN YOUR STEAK INTO A SURF & TURF 3 marinated prawn skewers for \$12



KIDS MEALS \$13

Includes Choice of 1 Scoop of Gelato

KIDS BURGER

100g beef Pattie, cheese, lettuce, tomato & tomato sauce with chips

GRILLED CHICKEN BREAST

Grilled chicken breast mash potato & baby beans

SPAGHETTI BOLOGNAISE

100% Beef bolognaise, spaghetti, napolitana sauce, fresh herbs & parmesan cheese

DINO NUGGETS

With chips & tomato sauce

TEMPURA FISH

With chips & tartare sauce

SOMETHING SWEET

GELATO BAR

Choice of gelato cup - 1 Scoop \$5 / 2 Scoops \$9 / 3 Scoops \$13.5

CHOCOLATE VOLCANO \$12

Warm chocolate volcano, vanilla ice-cream

WARM STICKY DATE PUDDING \$12

Warm sticky date, butterscotch sauce, vanilla ice-cream

WARM CHOCOLATE BROWNIE \$18

Warm brownie, mulled strawberries, Chantelle cream, salted caramel popcorn & caramel fudge



PIZZA KITCHEN

GF Base Available for \$3

TRADITIONAL

GARLIC CHEESE PIZZA \$18

Garlic butter, mozzarella & Italian herbs V

MARGHERITA \$20

Napoli sauce, mozzarella, cherry tomatoes, bocconcini & basil V

SIMPLY PEPPERONI \$22

Napoli sauce, mozzarella, peperoni & Italian herbs

HAWAIIAN \$22

Napoli sauce, mozzarella, pineapple & ham

BBQ CHICKEN \$22

BBQ base, mozzarella, caramelised onion, marinated chicken breast & shallots

VEGO RAMA \$22

Napoli sauce, mozzarella cheese, Spanish onion, wild mushrooms, pineapple, olives, shallots & chipotle aioli V

BBQ MEAT LOVERS \$23

BBQ base, mozzarella, pepperoni, salami, ham, bacon & ground beef

GOURMET

GRILLED HALLOUMI & WILD MUSHROOM \$23

Garlic butter base, mozzarella, grilled halloumi, wild mushrooms, labneh & dukkha V

THE SUPREME \$24

Napoli sauce, mozzarella, pepperoni, salami, ham, capsicum, Spanish onion, mushroom, olives, pineapple, olives & Italian herbs

CHICKEN AVO \$24

Napoli sauce, mozzarella, grilled chicken, avocado, Spanish onion, capsicum & garlic aioli

GARLIC PRAWN PIZZA \$24

Napoli sauce, mozzarella cheese, cherry tomatoes, bocconcini, garlic prawns, shallots & aioli

PROSCIUTTO PIZZA \$24

Napoli sauce, prosciutto, mozzarella, sundried tomato, bocconcini, wild rocket, pecorino cheese & truffle aioli

CHICKEN BOSCAIOLA PIZZA \$24

Cream base, Mozzarella cheese, bacon, mushroom, chicken, shallots, & pecorino cheese

SEAFOOD MARINARA PIZZA \$25

Cream base, mozzarella cheese, prawn, squid, mussel's, bocconcini, sundried tomato, kalamata olives, wild rocket & pecorino cheese



WEEKLY DINNER SPECIALS

MONDAY NIGHT - PIZZA NIGHT \$15

Choice of any tradtional pizza (No Half and Halfs)

Complimentary jug of soft drink with every purchase

TUESDAY NIGHT - PASTA NIGHT \$20

Choice of pasta

SPAGHETTI OR PENNE

Choice of sauce

BEEF BOLOGNAISE

100% beef bolognaise, napolitana sauce, fresh herbs and parmesan cheese

CHICKEN BOSCAIOLA

Grilled chicken breast, sautéed mushroom, bacon and onion with a white wine cream sauce and parmesan cheese

PRIMAVERA

Capsicum, zucchini, kalamata olives, cherry tomato, fresh herbs & napolitana sauce

Add a glass of Oyster Bay Range for \$5

WEDNESDAY NIGHT - STEAK NIGHT \$20

250g Rump steak with steakhouse chips, house salad & your choice of sauce

THURSDAY NIGHT - SCHNITTY NIGHT \$20

300g Chicken Schniztel with steakhouse chips, house salad & your choice of sauce

Make it a parmi or tropo for \$2

\$17 LUNCH SPECIALS

Available Monday - Thursday

GRILLED HOKI FILLET

Grilled hoki fillet with chips house salad and tartare sauce

BANGERS & MASH

2 beef sausages, mash potato, green peas & traditional gravy

PANKO CRUMBED CALAMARI RINGS

5 crumbed calamari rings, house salad, steak cut chips and tartare sauce

CHICKEN CAESAR SALAD

Chopped baby cos, grilled chicken, crispy bacon, herb and garlic croutons, 8-minute soft boiled egg, Caesar dressing and parmesan cheese