



LIGHTHORSE
KITCHEN

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

TEMPURA ZUCCHINI FLOWERS \$22

Tempura zucchini flowers, whipped ricotta, spiced honey & micro pecorino *V*

GRILLED HALLOUMI \$22

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

SEARED SCALLOPS \$24

Seared Scallops, dukkha, eggplant caviar, crispy spiced chickpeas, zaatar, pomegranate, pickled onion & mint salad

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

GRILLED CALAMARI SALAD \$28

Grilled Calamari, mesclun, avocado, Danish fetta, kalamata olives, sundried tomato, Spanish onion, roast capsicum, Italian dressing & balsamic glaze

UPGRADES

MARINATED GRILLED CHICKEN \$8 *GF*

SMOKED SALMON \$9 *GF*

GRILLED LAMB SOUVLAKI \$10 *GF*

CHILLED PRAWNS \$12 *GF*

100% NOT CHICKEN SCHNITZEL \$15 *V*



LIGHTHORSE
KITCHEN

SOUTH-EAST
ASIAN CORNER

BBQ PORK SPRING ROLL \$20

5 BBQ Pork Spring rolls with Hoisin plum dipping sauce

BUTTER CHICKEN \$28

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

CHAR SIU PORK STIR FRY \$28

Char siu pork, Singapore noodles, carrot, Chinese broccoli,
beans, capsicum, shallots with sticky ginger hoisin 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 WHITING FILLETS \$25

Battered whiting fillets, seasoned chips, tarragon smashed peas &
lemon caper aioli

CHICKEN BOSCAIOLA \$28

Grilled chicken breast with spaghetti, bacon, mushroom, cream, shallot
& 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, seasoned chips & Lemon caper aioli

FRITTO MISTO \$35

Battered whiting fillets, crumbed prawn cutlets, S&P squid with tarragon
smashed peas, seasoned chips & lemon caper aioli

ALL PRICING SHOWN IS WITH 10% MEMBERS DISCOUNT



LIGHTHORSE
KITCHEN

PAN-O-RAMA

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*

POTATO GNOCCHI \$29

Potato Gnocchi, butternut pumpkin, baby beets, wild rocket, toasted pine nuts, fresh sage, beurre noisette & torn burrata *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, candied garlic, cherry tomatoes, wild rocket & light 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 with creamy soft herb mash potato, charred broccolini, tomato olive and artichoke salsa with extra virgin olive oil & lemon oregano dressing *GF*

CRISPY SKIN PORK BELLY \$32

Crispy Skin Pork Belly, soft herb mash potato, broccolini, caramelised onion & celeriac puree with rosemary gravy

DUKKHA & POMEGRANATE LAMB SHOULDER \$43

4hr sous vide marinated lamb shoulder with spiced pilaf rice, cranberries, toasted pistachios, pomegranate, eggplant caviar, labneh with pickled onion & mint petite salad

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

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

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LIGHTHORSE
KITCHEN

FROM THE GRILL

MARINATED LAMB SOUVLAKI \$35

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

FULL RACK PORK RIBS FULL

Full Rack \$58 / Half rack \$32

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

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 SIRLOIN 350G \$39

Ravensworth, Black Angus, 100 days grain fed

SCOTCH FILLET 300G \$42

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



LIGHTHORSE KITCHEN

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

CHICKEN BOSCAIOLA

Grilled chicken breast with spaghetti, bacon, mushroom, cream, shallots & 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
Waffle Cone \$1

HOUSE MADE WARM STICKY DATE PUDDING \$12

Warm sticky date, butterscotch sauce, vanilla ice-cream

CREAM BRULEE \$17

Cream Brulee with strawberry cream gelato, fresh berries and chocolate shards

WARM CHOCOLATE BROWNIE \$17

Warm chocolate brownie, honeycomb, passion fruit coulis, mixed berries & double cream



LIGHTHORSE
KITCHEN

PIZZA KITCHEN

GF Base Available for \$3

TRADITIONAL

GARLIC CHEESE PIZZA \$18

Garlic butter, mozzarella & Italian herbs ✓

MARGHERITA \$20

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

SIMPLY PEPPERONI \$22

Napoli sauce, mozzarella, pepperoni & 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 ✓

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 ✓

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

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LIGHTHORSE
KITCHEN

WEEKLY DINNER SPECIALS

MONDAY NIGHT - PIZZA NIGHT \$15

Choice of any traditional 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 a complements

MARINATED SQUID

Marinated Squid with sundried tomato, grilled capsicum, baby spinach, garlic, fresh thyme, parsley, white wine and extra virgin olive oil

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
Add Garlic Prawn Topper for \$5

THURSDAY NIGHT - SCHNITTY NIGHT \$20

300g Chicken Schnitzel with steakhouse chips, house salad & your choice of sauce
Make it a parmigiano 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

BUTTER CHICKEN

Butter chicken with steamed rice, raita & papadum

CHICKEN CAESAR SALAD

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