

FNTRFFS

GARLIC & HERB BREAD \$8 Loaf coated in mixed herbs & garlic butter V Add Cheese for \$2

PRAWN SAFFRON & PEA ARANCINI \$22

Prawn, saffron arborio rice, peas, mozzarella, parmesan, parsley, roast garlic and zesty lemon aioli

TEMPURA ZUCCHINI FLOWERS \$22

Tempura zucchini flowers, spiced labneh, smoked paprika honey, pickled onion & mint \lor

SEARED SCALLOPS \$24

Seared Scallops with burnt Aleppo butter

MEZZE PLATE FOR TWO \$38

Walnut muhammara, marinated olives, spiced labneh, prawn & pea arancini, lamb kofta, Fattoush & grilled pitta bread

SALADS

TRADITIONAL CAESAR SALAD \$18

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

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*

CRISPY QUINOA FATTOUSH SALAD \$22

Chopped cos, red radish, cucumber, cherry tomatoes, pomegranate, capsicum, crispy pitta, shallots, mint, crispy quinoa, & sumac dressing V, GF

WATERMELON FETTA & MINT SALAD \$20

Mixed lettuce, Danish fetta, watermelon, cucumber, Spanish onion, toasted walnuts & honey mint dressing

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





CLUB HITS

LIGHT HORSE BURGER \$22

200g Beef pattie, bacon, American cheese, mustard, McClure's pickles, shredded lettuce, tomato & ketchup

Just ask to make it vegetarian

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

VEAL SCHNITZEL \$30

Parmesan & herb crumbed veal schnitzel with creamy mash potato, garlic butter beans & traditional gravy

100% NOT CHICKEN SCHNITZEL \$25 100% Not chicken schnitzel, house salad & chips V, VG

BATTERED WHITING FILLETS \$27

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

LAMB RAGU SHEPHERD'S PIE \$28

Slow cooked lamb ragu with carrot, celery, creamy potato, parmesan cheese & garden salad

SALT & PEPPER SQUID \$28

House made S&P squid, Greek salad, seasoned chips & lemon caper aioli





PAN-O-RAMA

GF Penne Available \$2

BEETROOT RISOTTO \$29

Roasted baby beets, arborio rice, asparagus, crumbled Danish fetta & pecorino cheese GF

SLOW COOKED LAMB RAGU \$31

Slow cooked lamb ragu, sugo sauce, linguine, blistered cherry tomato, rocket, béchamel sauce and micro pecorino

PESTO PRAWN GNOCCHI \$32

Marinated prawns, potato gnocchi, creamy basil pesto, sundried tomato, Spanish onion, wild rocket & walnut sourdough crumble

BALMAIN BUG & PRAWN RAVIOLINI \$34

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

SOUTH-EAST ASIAN CORNER

BBQ PORK SPRING ROLL \$20

5 BBQ Pork Spring rolls with Hoisin plum dipping sauce

SWEET & SOUR PORK \$26

Lightly battered pork in sweet & sour sauce with steamed rice

CASHEW CHICKEN STIR FRY \$28

Chicken, cashews, udon noodles, bok choy, Chinese broccoli, chilli, shallots & oyster honey sauce





LIGHT HORSE SIGNATURES

CHICKEN SUPREME \$31

Chicken supreme filled with spinach, kalamata olives, sundried tomatoes, fetta and mozzarella cheese served with walnut muhammara, spiced rice, tomato olive & pickled onion salsa drizzled with chimi churri 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, creamy mash potato, creamed kale, charred broccolini, spiced carrot puree & thyme gravy

GRILLED SALMON FILLET \$35

Marinated grilled salmon fillet with cauliflower pure, creamed kale, garlic butter beans & walnut soft herb crumble

GRILLED SEAFOOD PLATE \$45

200g Grilled barramundi fillet, marinated prawn skewers, seared scallops with Aleppo burnt butter, marinated squid, chips, Greek salad and lemon caper aioli

FILET MIGNON 250G \$45

Sous vide beef fillet steak wrapped in bacon with soft herb mash potato, charred broccolini, onion jam puree & Lighthorse steak butter

SKEWER PLATTER FOR 2 \$90

2 lamb souvlakis, 3 chicken souvlakis, 3 lamb kofta skewers, Fattoush salad, walnut muhammara, spiced labneh, toasted pitta & seasoned chips

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 aiol





FROM THE GRILL

MARINATED LAMB SOUVLAKI \$35 3 Lamb souvlakis, Greek salad, chips, charred pita & tzatziki

FULL RACK PORK RIBS FULL Full Rack \$60 / Half rack \$34

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 Angus Reserve, Black Angus MB2, 120 days grain fed

SCOTCH FILLET 300G \$43
Oakdale Premium, Black Angus, 120 days grain fed

NEW YORK SIRLOIN 400G \$43 Ravensworth, Black Angus, 100 days grain fed

RUMP 500G \$52 Angus Reserve, Black Angus MB2, 120 days grain fed

T-BONE 500G \$55 Sunday Creek, Black Angus, 100 days grain fed

OP RIBEYE 850G FOR 2 \$99 Fairlight Black, MB2, 120day grain fed

CHOICE OF ANY TWO SIDES

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

SAUCE RANGE \$3 EACH

Gravy, Creamy Mushroom, Diane, Pepper, Creamy Garlic, Bearnaise, 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

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

VANILLA PANNA COTTA \$15

Vanilla panna cotta with wild berry coulis, fresh berries & honey





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 \lor

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 \$24

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

PROSCIUTTO \$24

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

SEAFOOD MARINARA \$25

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

BEE STING \$23

Napoli base, bocconcini, mozzarella, salami, smoked paprika honey, chilli, wild rocket & crumbled feta

MOROCCAN LAMB \$24

Napoli sauce, mozzarella, Moroccan lamb, spanish onion, roasted capsicum, labneh, pecorino & rocket





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 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 Schniztel with steakhouse chips, house salad & your choice of sauce Make it a parmi or tropo for \$2

\$17 LUNCH SPECIALS

Available Monday - Thursday

BATTERED FLATHEAD FILLETS

3 flathead fillets with chips, house salad and caper aioli

BANGERS & MASH

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

SALMON RISSOLES

2 salmon rissoles with garden salad, seasoned chips & caper aioli

CAESAR SALAD

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

