

ENTREES

GARLIC & HERB BREAD \$8 V

Loaf coated in mixed herbs & garlic butter Add cheese for \$2

PULLED LAMB ARANCINI \$22

Pulled lamb, arborio rice, caramelised onion, thyme, 3 cheeses & smoked tomato chutney

GRILLED HALOUMI \$22

Marinated grilled haloumi with walnut basil pesto, spiced honey, wild rocket & pickled onion

CHARGRILLED KING PRAWNS \$24

Marinated king prawns, walnut muhammara, chimichurri & Aleppo oil

MEZZE PLATE FOR TWO \$36

Walnut muhammara, marinated olives, spiced labneh, Pulled Lamb Arancini, Za'atar marinated chicken skewers, Fattoush & grilled pita bread

SALADS

TRADITIONAL CAESAR SALAD \$18

croutons, 8-minute soft boiled egg, Caesar dressing & parmesan cheese

ROAST PUMPKIN & BABY BEETROOT SALAD \$20 V GF

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

CRISPY QUINOA FATTOUSH SALAD \$20 V, GF

Chopped cos, red radish, cucumber, cherry tomatoes, pomegranate, capsicum, crispy pitta, shallots, mint,

GRILLED OCTOPUS MEDITERRANEAN SALAD \$30 GF

Mixed lettuce, Danish fetta, cucumber, spanish onion, sundried tomato, Kalamata olives, chimichurri marinated baby octopus, Italian dressing & balsamic

UPGRADES

Marinated Grilled Chicken \$8 GF | Smoked Salmon \$10 GF Grilled Lamb Souvlaki \$10 GF | Chilled Prawns \$12 GF 100% Not Chicken Schnitzel \$15 V

CLUB HITS

LIGHTHORSE BURGER \$23

200g Beef pattie, bacon, American cheese, mustard, McClure's pickles, shredded lettuce, tomato & ketchup. Make it vegetarian!

PANKO HERB CRUMBED CHICKEN **SCHNITZEL \$25**

300g Chicken schnitzel with seasoned chips, house salad & traditional gravy

VEAL SCHNITZEL \$30

Parmesan & herbed crumbed veal backstrap schnitzel with creamy mash potato & garlic butter beans

Make your Schnitzel a Parmi OR a Tropo for \$3 extra!

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

BATTERED FLATHEAD FILLETS \$27

Battered Flathead fillets, seasoned chips, garden salad & lemon caper aioli

LAMB RAGU SHEPHERD'S PIE \$28

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

SALT & PEPPER SQUID \$30

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



ALL PRICING SHOWN IS WITH 20% MEMBERS DISCOUNT

SCAN THE QR CODE TO JOIN TODAY!

LIGHTHORSE Signature

CHICKEN SUPREME \$31 GF

GRILLED BARRAMUNDI FILLET \$32 GF

200g Grilled barramundi with creamy soft herb mash potato, sautéed broccolini, lemon beurre blanc & flyfish roe

CRISPY SKIN PORK BELLY \$32

puree with traditional gravy

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

MIXED GRILL PLATTER FOR 2 \$95

GRILLED SEAFOOD PLATTER FOR 2 \$130

Grilled barramundi, chimichurri salmon fillet, marinated grilled prawn skewers, seared scallops, lemon & garlic grilled squid, baby octopus, prawn cocktail, watermelon, red grapes, seasoned chips, Greek salad, chipotle aioli & lemon

SOUTHEAST ASIAN CORNER

CHICKEN SUI MI \$18

5 chicken sui mi with sweet chilli & hoisin dipping

THAI GREEN CURRY \$28

Mild coconut curry, chicken thigh, broccoli, carrot, baby corn, zucchini, beans & sprouts with steamed basmati rice

CASHEW CHICKEN STIR FRY \$28

Chicken, cashews, Udon noodles, onion, carrot, Bok Choy, Chinese broccoli, chilli, shallots & oyster honey sauce

TERIYAKI SALMON FILLET \$34

Teriyaki grilled salmon fillet with sautéed Asian vegetables in chilli jam & steamed basmati rice

PASTA

GLUTEN FREE PENNE AVAILABLE \$2

CHICKEN BOSCAIOLA \$28

Grilled chicken breast with spaghetti, bacon, mushroom, cream, shallot & parmesan cheese

WILD MUSHROOM RISOTTO \$30 V, GF

SLOW COOKED LAMB RAGU \$31

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

CHILLI PRAWN & CHORIZO SPAGHETTI \$32 V Marinated prawns, Rodriguez chorizo, spanish onion, capsicum, garlic, baby spinach, chilli, spaghetti, pink

BALMAIN BUG & PRAWN RAVIOLINI \$34

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

FROM THE GRILL

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

MARINATED LAMB SOUVLAKI \$35

3 Lamb souvlakis, Greek salad, seasoned chips, charred pitta and tzatziki

FULL RACK PORK RIBS \$60 FULL RACK / HALF RACK \$34

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

SELECT STEAK

RUMP 250G \$29

Angus Reserve, Black Angus MB2, 120 days grain fed

SCOTCH FILLET 300G \$43

Ravensworth, Black Angus, 120 days grain fed

NEW YORK SIRLOIN 400G \$43

Ravensworth, Black Angus, 100 days grain fed

RUMP 500G \$58

Ravensworth, Black Angus MB2, 120 days grain fed

T-BONE 500G \$55

Nolan's tender stretched, Black Angus, 100day grain fed

OP RIBEYE 850G FOR 2 \$99

Natures choice, MB2, 120day grain fed

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

CHOICE OF ANY TWO SIDES

Creamy mash potato, seasoned chips, house salad or garlic butter greens

SAUCE RANGE \$3 EACH

Gravy, Creamy mushroom, Diane, Pepper sauce, creamy garlic sauce, Bearnaise sauce, black truffle butter

TURN YOUR STEAK INTO A SURF AND TURF - 3 MARINATED PRAWN SKEWERS \$12

KIDS MEALS

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, shallot & parmesan cheese

DINO NUGGETS with chips and tomato sauce

TEMPURA FISH with chips and tartar sauce

\$13 WITH CHOICE OF 1 SCOOP OF GELATO

GLUTEN FREE BASE **AVAILABLE** \$3

PIZZA

TRADITIONAL

GARLIC CHEESE PIZZA \$18 V Garlic butter, mozzarella & Italian herbs

MARGHERITA \$20 V

SIMPLY PEPPERONI \$22

HAWAIIAN \$22

Napoli sauce, mozzarella, pineapple & ham

BBQ CHICKEN \$22

VEGORAMA \$22 V

Napoli sauce, mozzarella cheese, Spanish onion, mushrooms, cherry tomato, roast capsicum, pineapple, olives, shallots & chipotle aioli

BBQ MEAT LOVERS \$23

GOURMET

GRILLED HALLOUMI AND WILD MUSHROOM \$23 V

BEE STING \$23

THE SUPREME \$24

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

MOROCCAN LAMB PIZZA \$24

CHICKEN AVO \$24

GARLIC PRAWN \$24

PROSCIUTTO \$24

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

SEAFOOD MARINARA \$25

SOMETHING SWEET

GELATO BAR 1 SCOOP \$5 | 2 SCOOPS \$9 | 3 SCOOPS \$13.5

Choice of gelato cup

Have a waffle cone for \$1 extra!

HOUSE MADE WARM STICKY DATE PUDDING \$12

Warm sticky date, butterscotch sauce, vanilla icecream

WARM CHOCOLATE LAVA \$13

Warm chocolate lava with vanilla icecream

CRÈME BRÛLÉE \$15

Crème Brûlée with strawberry cream gelato & fresh berries



SENIOR TWO COURSE LUNCH

MONDAY - THURSDAY

WITH A COMPLIMENTARY SOFT DRINK

BATTERED FLATHEAD FILLETS

Flathead fillets with house salad and caper aioli.

BANGERS & MASH

Beef sausage, mash potato, caramelised onion, peas and traditional gravy

SALMON RISSOLE

1 salmon rissoles with garden salad, seasoned chips & capper aioli

THAI GREEN CURRY

Mild coconut curry, chicken thigh, broccoli, carrot, baby corn, beans & sprouts with steamed basmati rice

DESSERT

HOUSE MADE WARM STICKY DATE PUDDING

Warm sticky date, butterscotch sauce & whipped cream

CHOCOLATE CAKE

Chocolate cake with whipped cream

LUNCH SPECIALS

MONDAY - THURSDAY

BATTERED FLATHEAD FILLETS3 Flathead fillets with chips, house salad and caper aioli

BANGERS & MASH

2 beef sausages, mash potato, caramelised onion, peas and traditional gravy

SALMON RISSOLES

THAI GREEN CURRY



MONDAY & TUESDAY WITH ANY MAIN MEAL OVER \$20 NOT VALID WITH DINNER SPECIALS

DINNER SPECIALS



MONDAY

PIZZA NIGHT

Choice of any traditional pizza - Garlic & Cheese | Margherita | Simply Pepperoni | Hawaiian | BBQ Chicken | Vegorama | BBQ Meat Lovers

*no half halves





TUESDAY

PASTA NIGHT

Choice of pasta

Spaghetti or Penne

Choice of complements

Marinated Squid - Marinated Squid with sundried tomato, grilled capsicum, baby spinach, garlic, fresh thyme, parsley, white wine and extra Virgen 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.



WEDNESDAY

STEAK NIGHT

250G Rump Steak with chips, house salad & your choice of sauce

Add a Prawn Topper for \$5





THURSDAY

SCHNITTY NIGHT

300g Chicken schnitzel, chips, house Salad and your choice of sauce





SUNDAY

SHANK SUNDAYS

6hr slow cooked lamb shank with creamy mash potato, baby garlic beans, lamb gravy & gremolata

