

ENTREES

GARLIC & HERB BREAD \$8

Turkish with mixed herbs & garlic butter V

Add Cheese for \$2

CHICKEN & CHORIZO ARANCINI \$22

Marinated chicken, Rodriguez chorizo, Arborio rice, soft herbs, 3 cheeses & chipotle aioli

GRILLED HALOUMI \$22

Marinated grilled haloumi with walnut pesto, spiced honey & pickled onion V, GF

CHARGRILLED KING PRAWNS \$24

Marinated king prawns, salsa verde, micro salad & Aleppo honey GF

PACIFIC OYSTERS \$5.5 EACH

Choice of strawberry virgin mojito, natural with lemon or kilpatrick

MEZZE PLATE FOR TWO \$36

Beetroot humus, marinated olives, spiced labneh, chicken & chorizo arancini, marinated chicken skewers, Fattoush & grilled pitta bread

SALADS

TRADITIONAL CAESAR SALAD \$20

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 \$20

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

GREEN GODDESS SALAD \$20

Mesclun, avocado, Danish fetta, crispy quinoa, cherry tomato, cucumber, spanish onion, pomegranates & green goddess dressing \lor

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





SOUTHEAST ASIAN CORNER

PEKING DUCK SPRING ROLLS \$22

4 peking duck spring rolls with plum hoisin dipping sauce

KARAGE CHICKEN BAO BUN \$20

2 Karage chicken, daikon slaw with sesame dressing & gochujang aioli

CASHEW CHICKEN STIR FRY \$28

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

SMOKED DUCK SALAD \$28

Smoked duck, rocket, spinach, mango, pear, sprouts, cucumber & orange lime dressing

CLUB HITS

LIGHTHORSE BURGER \$23

200g Beef pattie, bacon, American cheese, mustard, McClure pickles, mesclun, tomato & ketchup

Upgrade to double beef, bacon & cheese for \$10 (just ask to 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 greens

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 FLATHEAD FILLETS \$27

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

SALT & PEPPER SQUID \$28

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





PASTA

GF Penne Available \$2

CHICKEN BOSCAIOLA \$28

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

ROAST PUMPKIN & BEETROOT FARFALLE \$28

Honey roasted butternut pumpkin, baby beetroot, sage, white wine & garlic beurre noisette, toasted pepitas & crumbled feta

SMOKED DUCK WILD MUSHROOM & RICOTTA RAVIOLINI \$34

Sliced smoked duck with wild mushroom & ricotta raviolini, black truffle cream sauce & pecorino cheese

SEAFOOD MARINARA \$36

Marinated prawns, kinkawooka mussels, squid, scallops, spanish onion, garlic, baby spinach, chilli, spaghetti, pink sauce, pecorino cheese & soft herb & sourdough crumble V

BALMAIN BUG & PRAWN RAVIOLINI \$34

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

LIGHTHORSE SIGNATURES

CHICKEN FUNGI \$30

Chicken scallopini, black truffle mash potato, bacon, beans & wild mushroom cream sauce ${\it GF}$

GRILLED BARRAMUNDI FILLET \$32

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

CRISPY SKIN PORK BELLY \$32

Crispy Skin Pork Belly, sweet potato mash, sauteed greens, cranberry puree & 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 PLATER FOR 2 \$95

200g Angus rump steak, 2 lamb souvlakis, grilled chicken breast, gourmet beef sausages, crispy bacon, grilled tomato, creamy potato salad, seasoned chips, toasted pitta, gravy & mushroom sauce

GRILLED SEAFOOD PLATTER FOR 2 \$150

Grilled barramundi, ½ garlic butter lobster, marinated grilled prawn skewers, seared scallops, lemon & garlic grilled squid, prawn cocktail, 3 oysters, smoked salmon, watermelon, red grapes, seasoned chips, Greek salad, chipotle aioli & lemon caper aioli





FROM THE GRILL

MARINATED LAMB SOUVLAKI \$38

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

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

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

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

CHOICE OF ANY TWO SIDES

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

SAUCE RANGE, JUST \$3 EACH

Gravy, Creamy mushroom, Diane, Pepper sauce, Creamy garlic sauce, Bearnaise sauce, Black truffle butter, BBR Rib sauce

RUMP 250G \$30

TRUE NORTH, Black Angus MB2, 120 days grain fed

SCOTCH FILLET 300G \$44

1620, Black Angus, 120 days grain fed

NEW YORK SIRLOIN 400G \$46

TRUE NORTH, Black Angus, 120 days grain fed

RUMP 500G \$59

TRUE NORTH, Black Angus MB2, 120 days grain fed

T-BONE 500G \$55

PURE VALLEY, GRASS fed, MSA

OP RIBEYE 850G FOR 2 \$99

TRUE NORTH, Black Angus, MB2, 120day grain fed

BARNSLEY CHOP \$36

400g marinated Barnsley lamb chop

FILET MIGNON 250G \$45

Sous vide beef fillet steak wrapped in bacon with soft herb mash potato, charred broccolini, creamed spinach, fig puree, and jus

TURN YOUR STEAK INTO A SURF & TURF

3 marinated prawn skewers for \$12





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TRADITIONAL

GARLIC CHEESE \$20

Garlic butter, mozzarella & Italian herbs V

MARGHERITA \$21

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

SIMPLY PEPPERONI \$23

Napoli sauce, mozzarella, peperoni & Italian herbs

HAWAIIAN \$23

Napoli sauce, mozzarella, pineapple & ham

BBQ CHICKEN \$23

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

VEGO RAMA \$22

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

BBQ MEAT LOVERS \$24

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

GOURMET

GRILLED HALLOUMI & WILD MUSHROOM \$24

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

BEE STING \$24

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

THE SUPREME \$25

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

MOROCCAN LAMB \$25

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

CHICKEN AVO \$25

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

GARLIC PRAWN \$25

Napoli sauce, mozzarella cheese, cherry tomatoes, spanish onion, baby spinach, garlic prawns, shallots & chipotle Aioli

PROSCIUTTO \$25

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





KIDS MEALS \$13

with 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 bean

CHICKEN BOSCAIOLA

Grilled chicken breast with spaghetti, bacon, mushroom, cream, shallot & 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 Have a waffle cone for \$1 extra

HOUSE MADE WARM STICKY DATE PUDDING \$12

With butterscotch sauce & vanilla ice-cream

WARM CHOCOLATE LAVA \$13

with vanilla ice-cream

CRÈME BRULEE \$15

with vanilla gelato & strawberries

HOUSE MADE BANOFFEE PIE \$15

Biscuit base, toffee, chantilly cream and chocolate powder





\$17 LUNCH SPECIALS

Monday - Thursday

MARINATED GRILLED HOKI

Marinated Grilled hoki fillet with chips, house salad and caper aioli

BANGER'S & MASH

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

GRILLED CHICKEN BURGER

Grilled chicken breast, mesclun, tomato, American cheese & chipotle aioli with a side of chips

ROAST PUMPKIN & BABY BEETROOT SALAD

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

\$15 SENIORS 2 COURSE LUNCH

WITH A COMPLIMENTARY SOFT DRINK Monday - Thursday

1/2 MARINATED HOKI FILLET

Grilled Hoki fillet with chips and caper aioli

BANGER'S & MASH

Beef sausage, mash potato, garlic beans and traditional gravy

CHICKEN BOSCAIOLA

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

TRADITIONAL CAESAR SALAD

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

SENIORS 2 COURSE LUNCH \$15

DESSERT

HOUSE MADE WARM STICKY DATE PUDDING

With butterscotch sauce & whipped cream

CHOCOLATE CAKE

with whipped cream

