



# LIGHTHORSE KITCHEN



SCAN TO BECOME  
A MEMBER!

## SMALL PLATES

### **GARLIC & HERB BREAD** M\$9 | V\$11 V

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

### **PEKING DUCK SPRING ROLLS** M\$22 | V\$28 M

4 Peking duck spring rolls with hoisin plum dipping sauce

### **GRILLED HALOUMI** M\$22 | V\$28 V GF

Marinated grilled haloumi with sauteed cherry tomato, kalamata olives, rosemary, lemon and pickled onion

### **CHICKEN & CHORIZO ARANCINI** M\$22 | V\$28

4 Chicken and chorizo panko crumbed arancini with chipotle aioli and pecorino cheese

### **SALT & PEPPER SQUID** M\$22 | V\$28 I

12 pieces of lightly floured housemade S&P squid with chilli, coriander, lemon and caper aioli

### **SEARED TUNA TATAKI** M\$26 | V\$32 GF, A

Sesame and poppy seed crusted tuna with avocado puree, kewpie mayo, micro-daikon salad and sesame dressing

### **CHIMICHURRI KING PRAWNS** M\$27 | V\$34 GF, A

4 Marinated king prawns, cauliflower puree, micro fennel salad, hot honey and chimichurri

## SALADS

### **TRADITIONAL CAESAR SALAD** M\$20 | V\$23

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

### **ROAST PUMPKIN & BABY BEETROOT SALAD** M\$20 | V\$23 V GF

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

### **SWEET POTATO COUS COUS & SPICY PECAN SALAD** M\$20 | V\$23 V, GF

Cous cous, roasted sweet potato, cucumber, yellow teardrop tomatoes, Spanish onion, mesclun, pomegranate, fetta, candied chilli pecans and pomegranate dressing

### **TERIYAKI PRAWN BOWL** M\$28 | V\$35 GF, A

Teriyaki prawns, steamed rice, edamame, wakame salad, avocado, cucumber, sesame ginger dressing and kewpie mayo

### UPGRADES

Marinated Grilled Chicken \$8|\$10 GF | Smoked Salmon \$8|\$10 GF, A  
Marinated Lamb Souvlaki \$10|\$12 GF | Chilled Prawns \$12|\$15 GF  
Grilled Haloumi (2pc) \$8|\$10 GF, V

## CLUB HITS

### **PANKO CRUMBED CHICKEN SCHNITZEL**

M\$26 | V\$32

300g chicken schnitzel with seasoned chips, house salad and traditional gravy

### **PANKO HERB CRUMBED VEAL SCHNITZEL**

M\$30 | V\$37

Parmesan and herbed crumbed veal backstrap schnitzel with creamy mash potato, garlic butter beans and traditional gravy

*Make your schnitzel a Parmig OR a Tropo for \$3 extra!*

### **100% NOT CHICKEN SCHNITZEL** V, VG

M\$25 | V\$31

100% Not chicken schnitzel, house salad and chips

### **SLOW COOKED LAMB SHANK** GF

M\$29 | V\$36

6hr slow cooked lamb shank with creamy mash potato, roast vegetable melody gremolata and lamb reduction sauce

### **BUTTER CHICKEN** M\$28 | V\$35

Marinated chicken thigh with butter chicken sauce, steamed rice, mango chutney, raita sauce, crispy onion and poppadum

### **THAI GREEN CURRY** M\$28 | V\$35 GF

Marinated chicken thigh, carrot, zucchini, beans, baby corn, shallots, crispy onion, steamed rice and coconut green curry sauce

### **BATTERED FLATHEAD FILLETS** M\$27 | V\$34 A

4 battered flathead fillets, seasoned chips, garden salad and lemon caper aioli

### **SALT & PEPPER SQUID** M\$29 | V\$36 I

Lightly floured housemade S&P squid with chilli, coriander, Greek salad, seasoned chips lemon and caper aioli

### **LIGHTHORSE BURGER** M\$25 | V\$31

200g angus beef, bacon, caramelised onion, Jacks cheese, American mustard, sweet and spice pickles, smokey BBQ rib sauce served with seasoned chips  
*Double meat, cheese & bacon \$10*

### **100% NOT CHICKEN SCHNITZEL BURGER** V

M\$25 | V\$31

100% Not chicken schnitzel, lettuce, tomato, American cheese and chipotle aioli with seasoned chips

M - MEMBERS PRICE | V - VISITOR PRICE | GF - GLUTEN FREE  
V - VEGETARIAN | VG - VEGAN | A - AUSTRALIAN | I - IMPORTED

## LIGHTHORSE *Signature*

### CHICKEN SCALLOPINI M\$34 | V\$42 GF

Marinated chicken scallopini, roasted garlic mash potato, charred broccolini, 3 prawns and garlic cream sauce

### CRISPY PORK BELLY M\$33 | V\$41 GF

Crispy skin pork belly, sweet potato puree, glazed carrots, sautéed greens, caramelised apple sauce and onion gravy

### GRILLED BARRAMUNDI FILLET M\$32 | V\$40 GF, I

200g grilled barramundi fillet, soft herb mash potato, confit leeks and zucchini and tomato compote

### SLOW COOKED LAMB SHOULDER M\$36 | V\$45 GF

300g slow cooked herb crusted lamb shoulder with cauliflower puree, mash potato, charred caulilini, broccolini, roasted spring onion and reduction lamb sauce

### GRILLED SEAFOOD PLATE M\$45 | V\$56 I, A

200g grilled barramundi fillet, 2 prawn skewers, 2 seared scallops, 4 marinated squid, seasoned chips, Greek salad and lemon caper aioli

### MARINATED LAMB SOUVLAKI M\$39 | V\$49

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

### FULL RACK PORK RIBS M\$60 | V\$75 FULL RACK/M\$34 | V\$43 HALF RACK

Full rack USA pork ribs in American style BBQ rib sauce with jacket potato, sour cream, bacon and side of grilled corn ribs

## FROM THE PAN

GLUTEN FREE  
PENNE  
AVAILABLE  
\$2

### 100% BEEF BOLOGNAISE M\$28 | V\$35

100% Beef bolognaise, spaghetti, fresh herbs and pecorino cheese

### VEGETARIAN PENNE M\$28 | V\$35 V

Capsicum, Spanish onion, pumpkin, cavaolo nero, cherry tomato, soft herbs, white wine, garlic and crumbled feta

### CHICKEN BOSCAIOLA M\$29 | V\$36

Grilled chicken breast with spaghetti, bacon, mushroom, cream, shallots and parmesan cheese

### SEAFOOD RISOTTO M\$35 | V\$44 I,A

Prawns, black mussels, squid, scallops, saffron, arborio rice, cavolo nero, sundried tomatoes, roasted capsicum, thyme, parsley, garlic, white wine and cream

### LAMB RAGU M\$34 | V\$42

Slow cooked lamb ragu, with potato gnocchi, blistered teardrop tomatoes, soft herbs, cavolo nero and pecorino cheese

### CASHEW CHICKEN STIR FRY M\$28 | V\$35

Chicken or tofu, cashews, udon noodles, onion, carrot, bok choy, Chinese broccoli, chilli, shallots and oyster honey sauce  
*Vegetarian option with Tofu*



## OUR STEAKS

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

### CHOICE OF ANY TWO SIDES

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

### GLUTEN FREE SAUCE RANGE \$3EA

Gravy, creamy mushroom, diane, pepper sauce, creamy garlic sauce, BBQ rib sauce, bernaise sauce or black truffle butter

### RUMP 250G M\$30 | V\$38

Black Angus MB2, 120 days grain fed

### SCOTCH FILLET 300G M\$45 | V\$56

Black Angus MB2, 120 days grain fed

### NEW YORK SIRLOIN 400G M\$47 | V\$59

Black Angus MB2, 120 days grain fed

### T-BONE 500G M\$55 | V\$69

Black Angus, Grass fed, MSA

### TURN YOUR STEAK INTO A SURF AND TURF M\$13 | V\$16 A

3 marinated prawn skewers

## SIDES

### BOWL OF CHIPS M\$10 | V\$12 V

With aioli dipping sauce

### SIDE OF CREAMY MASH POTATO M\$10 | V\$12 GF,V

### SIDE OF SAUTEED GARLIC BUTTER BROCCOLINI M\$15 | V\$20 GF,V

### GRILLED CORN RIBS M\$15 | V\$20 GF,V

With garlic butter and chipotle aioli

### BOWL OF SWEET POTATO FRIES M\$15 | V\$20 GF,V

With chipotle dipping sauce

**M\$14 | V\$17**

WITH CHOICE OF 1 SCOOP OF GELATO

## KIDS MEALS

**KIDS BURGER** 100g beef pattie, cheese, lettuce, tomato & tomato sauce with chips

**100% BEEF BOLOGNAISE** 100% beef bolognaise, spaghetti, fresh herbs and pecorino cheese

**DINO NUGGETS** with chips and tomato sauce

**TEMPURA FISH (A)** with chips and tartar sauce

# PIZZA

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GLUTEN FREE  
BASE  
AVAILABLE  
\$3

## TRADITIONAL

### **GARLIC CHEESE PIZZA M\$20 | V\$25 V**

Garlic butter, mozzarella & Italian herbs

### **MARGHERITA M\$21 | V\$26 V**

Napoli sauce, mozzarella, cherry tomatoes, bocconcini & basil

### **SIMPLY PEPPERONI M\$23 | V\$29**

Napoli sauce, mozzarella, pepperoni & Italian herbs

### **HAWAIIAN M\$23 | V\$29**

Napoli sauce, mozzarella, pineapple & ham

### **BBQ CHICKEN M\$23 | V\$29**

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

### **VEGORAMA M\$22 | V\$28 V**

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

### **VEGETARIAN CHILLI PESTO M\$22 | V\$28 V**

Basil pesto base, mozzarella, pineapple, jalapenos, mushroom, spinach, capsicum, caramelised onion, chilli flakes & chipotle aioli

### **BBQ MEAT LOVERS M\$24 | V\$30**

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

## GOURMET

### **GRILLED HALLOUMI AND WILD MUSHROOM M\$24 | V\$30 V**

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

### **BEE STING M\$24 | V\$30**

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

### **THE SUPREME M\$25 | V\$31**

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

### **PERI PERI CHICKEN PIZZA M\$25 | V\$31**

Napoli sauce, mozzarella, peri peri marinated chicken, caramelised onion, shallots, capsicum & peri peri aioli

### **CHICKEN AVO M\$25 | V\$31**

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

### **GARLIC PRAWN M\$26 | V\$32**

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

## SOMETHING SWEET

**GELATO BAR 1 SCOOP M\$5 | V\$6 | 2 SCOOPS M\$9 | V\$11 | 3 SCOOPS M\$13.5 | V\$17**

Choice of gelato cup

Have a waffle cone for \$1 extra!

**NUTELLA PIZZA M\$21 | V\$26**

Nutella, strawberries, vanilla ice cream dusted with icing sugar

**WARM STICKY DATE PUDDING M\$13 | V\$16**

Warm sticky date, butterscotch sauce, vanilla icecream

**WARM CHOCOLATE LAVA M\$13 | V\$16**

Warm chocolate lava with vanilla icecream

**CRÈME BRÛLÉE M\$14 | V\$17**

Crème Brûlée with strawberry cream gelato & fresh berries

**TIRAMISU M\$14 | V\$17**

Housemade tiramisu with savoiardi fingers, espresso, mascarpone, Chantilly cream, vanilla beans and chocolate

**\$15**

# SENIOR TWO COURSE LUNCH

**MONDAY - THURSDAY**

*WITH A COMPLIMENTARY SOFT DRINK*

### **CRISPY FLATHEAD FILLETS A**

3 Flathead fillets with house salad, chips and tartare sauce

### **BANGERS & MASH**

Beef sausage, mash potato, garlic beans and traditional gravy

### **SPAGHETTI BOLOGNAISE**

100% beef bolognese, spaghetti and parmesan cheese

### **THAI GREEN CURRY**

Marinated chicken thigh, carrot, zucchini, beans, baby corn, shallots, crispy onion, steamed rice and coconut green curry sauce

## **DESSERT**

### **HOUSE MADE WARM STICKY DATE PUDDING**

Warm sticky date, butterscotch sauce & whipped cream

### **CARROT CAKE**

Carrot cake with whipped cream

**\$17**

# LUNCH SPECIALS

**MONDAY - THURSDAY**

**CRISPY FLATHEAD FILLETS A**

3 Flathead fillets with seasoned chips, house salad and tartar sauce

**BANGERS & MASH**

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

**CHEESEBURGER**

200g angus beef, American cheese, mustard, McClure pickles and ketchup served with seasoned chips

**THAI GREEN CURRY**

Marinated chicken thigh, carrot, zucchini, beans, baby corn, shallots, crispy onion, steamed rice and coconut green curry sauce



**KIDS  
EAT  
FREE**



**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

**\$15**

INCLUDES COMPLIMENTARY SCHOONER OF SOFT DRINK



## TUESDAY

### SEAFOOD NIGHT

**Seafood Basket** - 2 flathead fillets, 2 prawn cutlets, 2 crumbed calamari, seasoned chips, house salad and caper aioli **(I,A)**

**Hoki Thai Green Curry** - Hoki fillet with Thai green curry, zucchini, baby bean, carrot, steamed rice, crispy onion and fresh coriander **(I)**

**Squid Spaghetti** - Marinated Squid, cherry tomatoes, Spanish onion, garlic, wild rocket and lemon white wine cream sauce

**\$20**

ADD A GLASS OF OYSTER BAY WINE FOR \$6



## WEDNESDAY

### STEAK NIGHT

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

**OR** 250G Rump Steak with creamy garlic prawn topper, mash potato and broccolini

**\$22**

ADD A SCHOONER OF HOUSE BEER FOR \$6

**\$25**



## THURSDAY

### SCHNITTY NIGHT

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

#### ADD A TOPPER FOR \$3

Parmigiana | Tropo | Bolognaise

**\$20**



## SUNDAY

### SHANK SUNDAYS

6hr slow cooked lamb shank with creamy mash potato, roast vegetable melody, gremolata and lamb reduction sauce

**\$25**

INCLUDES A GLASS OF HARDYS TINTARA (SHIRAZ OR CAB SAUV)

# BOOK YOUR *Function* WITH LIGHTHORSE

MOOREBANK SPORTS IS A UNIQUE VENUE FEATURING FOUR BEAUTIFUL OUTDOOR FUNCTION SPACES WITH FIVE STAR CATERING.

WE APPROACH EACH AND EVERY FUNCTION AS A SPECIAL EVENT AND WILL ENSURE THAT YOUR FUNCTION IS MEMORABLE. WE CAN ACCOMMODATE CONFERENCES, SEATED MEALS, COCKTAIL PARTIES AND BUFFETS.

OUR PROFESSIONAL EVENTS TEAM AND OPERATIONAL TEAM WILL WORK CLOSELY WITH YOU TO MAKE SURE YOUR EVENT RUNS SMOOTHLY

CHECK OUT OUR LARGE RANGE OF FUNCTION MENUS BY SCANNING THE QR CODE!

