



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 Parmi 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 with 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, calvo 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, bernaïse 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 bolognaïse, spaghetti, fresh herbs and pecorino cheese

DINO NUGGETS with chips and tomato sauce

TEMPURA FISH (A) with chips and tartar sauce

PIZZA

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 NIGHT WITH ANY
MAIN MEAL OVER \$20**

**CANNOT BE USED IN CONJUNCTION WITH DINNER SPECIALS
NOT VALID ON PUBLIC HOLIDAYS**

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 **(L,A)**

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

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 | Tropa | 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
HARDY'S 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!

