

Starters...



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| Grilled Garlic Bread (V) | \$6.50 |
| Charred Bread Selection (V) Served with chef's dips, infused oils and reduced balsamic | \$12.50 |
| Marinated Plate Consisting of feta, warmed olives, chorizo with lemon and toasted Turkish bread | \$16.50 |
| Soup of the Day (L) Served with charred bread | \$11.00 |
| Lighthouse Pizza Bread (V) Consisting of semi-dried tomatoes, bocconcini, red onion, & fresh herbs <i>or</i> Gorgonzola, creamed spinach, semi-dried tomatoes and prosciutto | \$11.50 \$12.00 |
| Beer Battered Calamari Served with cherry tomatoes, mizuna, chilli and oregano salt | \$15.50 |

Entrees...

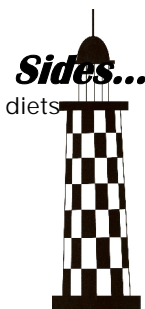


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| Seared NW Scallops Served with carrot and spring onion fritter, Asian scented crème, grilled asparagus and salmon roe | \$21.00 |
| Garlic Fried local Prawns Served with semolina gnocchi, baby capers, tomato concasse, fresh herbs and burnt butter | \$21.00 |
| Tunisian Brik (V) Served with spiced pumpkin and potato samosa's, tomato kusundi, coriander and minted yoghurt | \$16.50 |
| Prawn, Mussel and Chorizo fideua (D, L) Home made spaghettini, saffron, garlic, chilli and tomatoes | \$21.00 |
| Crisp Parcels of Persian feta and Herbed Mushrooms (V) Served with shaved beetroot and roquette, dressed with truffle oil and beetroot jelly | \$18.50 |
| Marinated Baby field Mushroom (V, L) Served with caponata, olive ciabatta, lemon infused oil, grated reggiano and frizee | \$18.50 |
| Confit Duck Risotto (G) Served with five spiced Asian mushrooms, golden shallots, and a caramelized red pepper coulis | \$19.50 |
| Salad of Tea Smoked Chicken (G, VO, L) Consisting of avocado, feta, kalamata olives, grape tomatoes, red onion, and an artichoke pesto, lemon and thyme dressing. | \$18.50 |

V=Vegetarian, G= Gluten Free, D= Dairy Free, VO = Vegetarian Option Available, L= Low Fat



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| Aged Porterhouse Steak (G) Served with grilled bugs tail in chardonnay cream, roesti potato, and cafe de paris butter | \$42.50 |
| Slow Roasted Pork Belly Served with shredded pork kromeski, baked baby pear, spiced pear chutney and butternut puree | \$32.50 |
| Marinated Breast of Mt Barker Chicken (G) Served with pea veloute, steamed asparagus, aligot potato, and a sweet red wine and tomato vinaigrette | \$32.00 |
| Scotch Fillet of Beef Served with a fresh garden salad, steak fries or potato croquette and a choice of a pepper infused jus, cream of mushroom sauce or café de paris | \$33.00 |
| Beer Battered Garfish Fillet (D) Served with roquette, pear, parmesan and cherry tomato salad, house cut wedges and tartare sauce | \$28.50 |
| Roasted Breast of Duck Served with creamed celeriac and potato puree, glazed baby carrots, onion tart, smoked cherry tomatoes and sauce bigarade | \$35.00 |
| Lasagne of Polenta (V) Consisting of spinach and ricotta, pepperonata, napolitaine sauce served with fresh leaves | \$27.50 |
| Braised lamb Shoulder loin in Prosciutto (D, G, L) Served with fondant potato, shaved brussel sprouts, shiitake mushrooms and a lamb jus | \$34.50 |
| Fish of the Day (G, L) Pan-fried and served with crushed new potatoes with toasted almonds, steamed Green beans, baby spinach and sauce bois boudrin | \$M/P |
| Parpardelle Marinara Made with local seafood, homemade pasta, garlic, chilli, napolitaine sauce and Reggiano | \$32.50 |



all sides are suitable for vegetarian diets

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| House Out Potato Wedges with grain mustard aioli | \$8.50 |
| Potato, Parmesan and Chive Mash | \$8.50 |
| Lighthouse Garden Salad served with cherry maple dressing | \$7.50 |
| Roguelette Salad with pear, fresh basil and bocconcini | \$9.50 |
| Steamed Seasonal Vegetables with herb butter | \$8.50 |

one bill per table only .meals are for consumption on the premises only and cannot be removed from the premises.

Dessert Menu

Passionfruit and Coconut Crème Brulee \$12.50
Served with pineapple sorbet, sable biscuit and mango gel

Chocolate and Malt Self Saucing Pudding \$12.50
Served with fresh banana ice-cream, honeycomb and a cappuccino foam

Forrest Berry & White Chocolate Sandwich \$12.50
Consists of a berry and white chocolate semi freddo genoise, champagne jelly, pistachio craqueline, and a ginger and spiced anglaise

Lemon Syrup Cake \$12.50
Served with poached Strawberries, candied zest, maple syrup and ice-cream

Vanilla Bean and Caramel Pannacotta \$12.50
Served with almond biscotti, passionfruit and olive oil emulsion and chocolate sorbet

Fried Ravioli \$12.50
Filled with sweetened mascarpone, macerated berries and duo of chocolate sauce

Lighthouse Affogato \$14.00
With home-made biscotti, and a kahlua or liqueur 43 which we highly recommend

Home-made Ice-cream (G) \$3.75/scoop
Served with chocolate wafer

Chef's Cheese Selection

Local, national and international cheese selection served with assorted flat breads, fruits and accompaniments.

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| 1 cheese | 18-50 |
| 2 cheese | 22-50 |
| 3 cheese | 26-50 |

**Why not enjoy a glass of Capel Vale Port
or
De Bertolli Botrytis with your dessert or cheese?**

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| Espresso | \$4 |
| Long Black | \$4 |
| Cappuccino | \$4 |
| Flat White | \$4 |
| Café latte | \$4.50 |
| Chai latte | \$4.50 |
| Mocha | \$4.50 |
| Hot Chocolate | \$4.50 |
| Tea Selection | \$4 |
| Choose from English Breakfast, Earl Grey, Cammomile, Green Tea Or Peppermint. | |

Dessert & Fortified Wines

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| Port – All 45ml Glass | |
| Morris of Rutherglen Liqueur Muscat | \$7 |
| De Bertolli 8 year old Port | \$6 |
| Morris of Rutherglen Liqueur Tokay | \$7 |
| Tantemaggie White Port | \$5 |
| Capel Vale Tawny Port | \$6 |
| De Bertolli 21yr old Boy's Tawny Port | \$8 |
| Galway Pipe Port | \$8 |
| Penfold's Grandfather Port | \$15 |

Dessert Wine

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| Dean De Bertolli Vat 5 Botrytis Semillon | |
| 90ml glass | \$6 |
| 375ml bottle | \$20 |
| Brown Bros Orange Muscat & Flora | |
| 90ml glass | \$6 |
| 375ml bottle | \$19 |

Thank you for dining with us. We'd be delighted to provide information on our function venues for meetings, conferences, weddings etc

Tea & Coffee