

the Lighthouse

restaurant.bar.cafe.takeaway

OYSTERS & PRAWNS (6) (12)

Oysters Natural	19 / 35
Oysters Mornay	19 / 36
Oysters Kilpatrick	19 / 36
Oysters Lighthouse natural w Nam Jim Talay	19 / 36
Oyster Shooters served natural w a bloody mary mix	24
Moreton Bay Prawns	16 / 29

ENTREE

House Bread w dukkah, balsamic, olive oil & marinated fetta	11
Trio of Dips made fresh daily, w crusty ciabatta bread	12
Baked Ricotta with lemon & thyme, roasted red peppers & ciabatta GF w/o bread	16
Potted Crab fresh local crab meat mixed w lemon zest, herbs & truffle butter, cold set with ciabatta slices	16
Duck Salad smoked duck breast served w orange segments, hazelnut, mixed leaves & vinaigrette GF	19
Baby Octopus chargrilled, served atop balsamic Napoli w ciabatta GF w/o bread	19
Calamari Salt & Pepper local variety served w crisp noodles & dipping sauce GF w/o sauce	19
Lamb Shoulder 12 hour slow roasted served w tzatziki & ciabatta bread GF w/o bread	20
Smoked Salmon & King Prawn Salad Moreton Bay prawns, Tasmanian smoked salmon, mixed leaves, fetta cheese finished w a caper salsa & a pomegranate reduction GF	23
Seared Sea Scallops cauliflower puree, crispy prosciutto, black caviar GF	24
Garlic & Chilli Prawns cazuela w rosemary and thyme w a side of Ciabatta GF w/o bread	24
Green Lip Mussels steamed in coconut milk, chilli, coriander w ciabatta GF w/o bread	26

CAKEAGE FEE \$10.50 OR
\$3 PP CUT & PLATED

FROM THE BAY

Marinara Pappardelle local seafood tossed w white wine, herbs, chilli, garlic & tomatoes	31
Sandcrab Lasagne local sandcrab & snapper between pasta layers, finished w shellfish bisque	31
Seafood Risotto of local seafood cooked w arborio rice, white wine & herbs, finished w pecorino GF	31
Hervey Bay Whiting lemon pepper herb crumbed, chips, house tartare	28
Flathead tempura battered, sweet potato fries, herb mayo	27
Barramundi served w roasted pumpkin puree, sautéed spinach, mushrooms, cherry tomatoes, green olives, pumpkin seeds GF	34
Tasmanian Salmon salad of roasted baby beets, carrot, sorrel, mint & rocket finished w a pomegranate vinaigrette GF	35
Whole Baked Fish - see specials board for today's variety served w roasted potatoes GF	39
Moreton Bay Bugs served w jasmine rice, greens, Szechuan pepper glaze GF	39
Taste of the Ocean individual plate of fresh ½ WA lobster, crab, Moreton Bay bug, fresh prawns, oysters, smoked salmon & mussels w fresh lemon & seafood sauce GF w/o sauce	65
WA Lobster served to your liking w rice & steamed greens. Natural, mornay, thermadore or Szechuan pepper GF	69
Signature Mixed Seafood Platter for 2 , hot & cold combination of fresh local crab, Moreton Bay bug, fresh prawns, seasonal oysters & hot chargrilled prawns, oysters Mornay & Kilpatrick, sea scallops, prawn cutlets, calamari, reef fish w chips, lemon, trio of seafood sauces	110
Deluxe Seafood Platter for 2 , whole WA lobster, Moreton Bay bug, local crabs, fresh prawns, marinated mussels, smoked salmon, oysters - Natural, Lighthouse, Bloody Mary w trio of seafood sauces GF without sauces	160

15% PUBLIC HOLIDAY SURCHARGE ONE
ACCOUNT PER TABLE

GF = Gluten Free

FROM THE LAND

Vegetarian Pappardelle shiitake mushrooms, spinach, pine nuts, truffle oil finished w pecorino	24
Add Chicken	29
Chicken Roulade stuffed w mushroom & brie, atop truffle kipfler potatoes & green beans finished w creamy pesto GF	35
Beef Cheeks 6 hour slow braised served on cauliflower, nutmeg puree	34
T-Bone 400g grain fed, served w chips & your choice of sauce	36
Add Garlic Cream Prawns & Calamari	9.9
Sirloin 300g grain fed, served w truffle rosemary potatoes, seasonal greens & your choice of sauce	35
Add Garlic Cream Prawns & Calamari	9.9
Sauces: Mushroom, Pepper	

SIDES

Chips w garlic aioli	8.5
Sweet potato fries w chilli mayo	9.5
Steamed greens	9.5
Garlic Cream Prawns & Calamari	9.9
Truffle & Rosemary Kipfler potatoes	8.5
Greek Salad	9.9
Garden Salad	8.5

FOR THE KIDS

Kids Chicken Fish Calamari Steak w chips, salad & tomato sauce	14
---	----

DESSERT

Croquembouche coffee custard profiterole stack w chocolate ganache & toffee	14
Taste of Summer 3 fruit sorbets in brandy snap basket w passionfruit coulis GF	14
Chocolate Mud Cake served warm w frangelico ganache & Chantilly cream	14
Pavlova served w mixed berries, orange segments, passionfruit and vanilla cream GF	14
Affogato served w frangelico	14
Cheese Plate for 2 3 King Island cheese served w crackers, quince paste & dried fruit	24

the Lighthouse

restaurant.bar.cafe.takeaway

WINE

SPARKLING & CHAMPAGNE		G	B
Jean Pierre Classique Riverina, NSW	8	32	
Craigmoor Sparkling NV Mudgee, NSW	10.5	42	
Veuve Tailhan Brut NV Loire Valley, France		48	
Moët & Chandon NV Epernay, France		130	
Veuve Clicquot Vintage Reserve 2004 Reims, France		160	
WHITE WINES		G	B
Beach Hut Chardonnay 2015 SE Australia	7.5	29	
The Vines Semillon Sauvignon Blanc 2016 SE Australia	8	32	
Beelgara Sparkling Moscato Frizzante (sweet) 2014 NSW	8.5	34	
Block 50 Pinot Grigio 2017 Orange, NSW	8.5	34	
Circa 1858 Sauvignon Blanc 2016 Western Australia	9	36	
Sixty Spokes Pinot Grigio 2017 Central Ranges, NSW	9	36	
Ekhidna Pinot Gris 2016 Adelaide Hills, SA	9	36	
Bremerton Mollie & Merle Verdelho 2016 Langhorne Creek, SA	9.5	38	
Moss Brothers Chardonnay 2016 Margaret River, WA	9.5	39	
La La Falls Riesling 2016 Adelaide Hills	10	40	
Pikorua Sauvignon Blanc 2016 Marlborough, NZ	10.5	42	
Snake Point Sauvignon Blanc 2017 Wairarapa, NZ	12	48	
Pedestal Chardonnay 2016 Margaret River, WA		48	

* WINE VINTAGES ARE SUBJECT TO CHANGE

Tea, Coffee and Soft drinks available

WINE

RED WINES		G	B
Beach Hut Shiraz 2015 SE Australia	7.5	29	
Beelgara Estate Rosé 2016 SE Australia	7.5	29	
The Vines Cabernet Merlot 2015 Beelbanger, NSW	8	32	
Pepperton Goodwyn Shiraz 2015 SE Australia	8.5	34	
Pocketwatch Cabernet Sauvignon 2013 Central Ranges, NSW	9	36	
Chain of Fire Merlot 2015 Central Ranges, NSW	9.5	38	
Robert Oatley Signature Series Pinot Noir 2016 Yarra Valley, VIC	10	40	
Soaring Eagle Shiraz 2014 McLaren Vale, SA	10	40	
Pikes Shiraz Tempranillo 2015 Clare Valley, SA	10.5	42	
Hentley Farm Shiraz 2016 Barossa, SA		45	

BEER

BEER - TAP	POT	SCH
XXXX Gold	5	7
Tooheys New	6	8
Heineken	6	9
One Fifty Lashes Pale Ale	7	9
BEER	BTL	
Cascade Light, Hahn Light	6.5	
Tooheys Extra Dry, Tooheys New, Victoria Bitter, XXXX Gold, XXXX Bitter, Peroni Leggera	7	
Pure Blonde, Crown Lager	7.5	
Asahi, Corona, Stella Artois, Peroni Nastro Azzuro	8.5	
CRAFT	BTL	
James Squire Golden Ale, James Squire Porter, Little Creatures IPA, Stone & Wood Pacific Ale, Bulmers Cider Apple or Pear	9.5	

PORT

Galway	9
Penfolds Grandfather	18

SPIRITS

House	7.5
Scotch, Bourbon, Brandy, Rum, White Rum, Gin, Vodka, Tequila	
Mid-Shelf	8.5
Canadian Club, Jamesons, Jack Daniels, Jim Beam, Wild Turkey, Malibu, Pernod Tanqueray, Bombay, Pimms, Absolut Vodka, Cuervo Tequila, Campari, Sailor Jerry's	
Premium	9.5
Jagermeister, Johnnie Walker Black, Makers Mark, Chivas Regal, Kraken Spiced Rum, Fireball Whiskey, Courvoisier VS	
Top Shelf	
Glenmorangie	11
Belvedere Vodka	11
Hennessey VSOP	15
Liqueurs	9
Baileys, Chambord, Cointreau, DOM Benedictine, Drambuie, Frangelico, Sambuca, Galliano, Grand Marnier, Kahlúa, Midori, Tia Maria, Amaretto	

SIGNATURE COCKTAILS

Japanese Slipper	16
Midori, Cointreau, Lemon Juice	
Lychee Martini	16
Lychee Liqueur, Vodka, Lychee Juice, Lemon Juice	
Espresso Martini	16
Coffee, Vodka, Kahlua, Crème de cacao	
Blush Blast	16
Cranberry, Malibu, Peach Liqueur, Vanilla Liqueur, fresh muddled strawberries	
Mojito	16
Bacardi, Soda, Sugar, fresh lime & mint	
Mermaid Punch	16
Malibu, Bacardi, Blue Curacao, lemonade, Pineapple Juice	
Pimms Cup	16
Pimms, cucumber, seasonal fruit, lemonade, ginger ale	
Cuba Libre	16
Kraken Spiced Rum, Lemon, Bitters, Cola	
Long Island Ice Tea	18
Vodka, Gin, Bacardi, Tequila, Cointreau, Cola & Lemon Juice	

CORKAGE WINE ONLY 8.5 PER BOTTLE (MAX. 4 BOTTLES PER BOOKING)