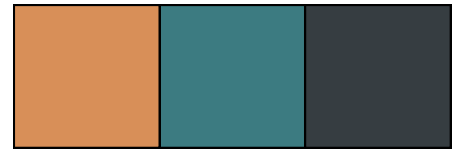


# the lighthouse



## Starters

Fresh bread, house churned butter, dukkah	per person	2.5
Garlic bread		8
Marinated Plate River Valley Brunswick feta, warmed Rokewood olives, smoked chorizo, macerated mushrooms, charred Turkish bread		19.5
Charcuterie Plate Prosciutto, pastrami, coppa, pate, olives, sour cherry preserve, pommery mustard, crustini, crackers		23.5
Lighthouse soup of the day with charred bread		11.5

## Entrees

Seared Exmouth Tiger Prawns Pearl barley, spicy tomato sauce, sweet potato crisps		21.5	g
Rottnest Scallops—blow torched Cauliflower puree, pepperoni sauce, pickled lemon		24	
Tomato and Goats Cheese Tortellini Smoked garlic veloute, chive puree, reggiano		19	v
Squid and Chorizo Cornets Heirloom tomato and micro-herb salad, rosemary aioli		18.5	
Poached Chicken and Beetroot Salad Persian feta, pomegranate, pistachio, roquette		18.5	g

v vegetarian

l lactose free

g gluten free

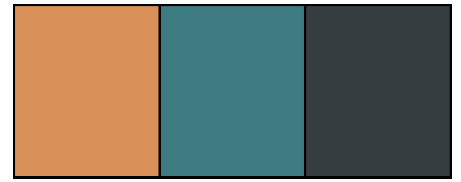
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## Mains

Crispy Skinned Pork Belly Moreton Bay bug, onion and noodle salad, kimchi, maple	37 l
Slow Roasted Rib Eye of Beef Aligot potato, portabello mushroom, confit tomato, watercress, peppercorn butter	39.5 g
Fish of the Day Pan-fried herbed potato gnocchi, prawn bisque, clams, broad beans	MP
Dry Aged Black Angus Beef Sirloin Celeriac puree, ras el hanout spiced roasted pumpkin, asparagus, Sittella shiraz jus	32.5 g
Thai Spiced Chicken Wok fried rice, seared vegetables, hot and sour mushroom broth	32.5 g
Fresh Basil and Oven Dried Tomato Fettucine Forest mushrooms, ricotta, confit cherry tomatoes, roquette, kalamata olive powder	30 v
Sous Vide Lamb Rump Braised shoulder, coffee, farro, almond milk, heirloom carrots, olive caramel	35.5
Tempura Snapper Fillet House cut chips, green salad, lemon and dill aioli	28

## Sides

Three cheese potato mash	8
Steamed broccolini, beans and asparagus	9.5
Hand cut chips, rosemary salt, smoked tomato ketchup, aioli	8
Truffled cauliflower au gratin	9.5
Garden salad	8

v vegetarian      l lactose free      g gluten free

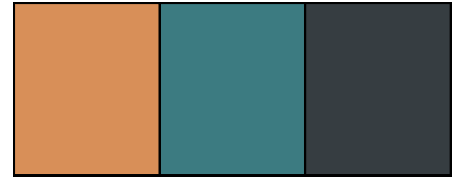
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## Desserts

Chocolate and Coffee Mousse and Hazelnut Parfait Coffee crumb, espresso martini gel, praline	16
Strawberries and Cream Mousse, vanilla cream, chocolate sacha torte, strawberry and white chocolate sorbet, strawberry oil	15.5 g
Rhubarb and Ginger Spring Rolls Lemongrass ice cream, blueberries, chilli	15.5
Lemon Meringue Pie Poached oranges, basil sorbet, orange powder	15.5
Lighthouse Affogato Shot of espresso, vanilla bean ice-cream, biscotti and Kahlua or liqueur 43	15
Farmhouse cheese selection with accompaniments cheddar, blue, brie (please ask our waitstaff for today's selections)	
1 cheese	18
2 cheeses	22
3 cheeses	25

## Dessert Wine

Brown Brothers Orange and Flora Muscat, 2009	7.5
Sittella Berns and Walsh Cane Cut Verdelho, 2012	8
De Bortoli Vat 5 Botrytis Semillon, 2006	7.5

V vegetarian      I lactose free      g gluten free

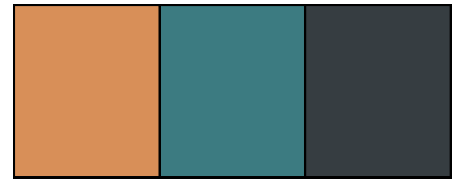
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## Coffee & Liqueurs

Espresso	4	Irish Coffee - Jamesons Irish Whisky	12.5
Long Black	4	Jamaican Coffee - Tia Maria	12.5
Cappuccino	4	Mexican Coffee - Kahlua	12.5
Flat White	4	Kentucky Coffee - Wild Turkey	12.5
Cafe Latte	4.5	Romano Coffee - White Sambucca	12.5
Chai Latte	4.5	Scottish Coffee - Lochan Ora	12.5
Mocha	4.5		
Hot Chocolate	4.5		

All liqueur coffees are made with espresso and cream

## Tea Selection

Choose from English Breakfast, Earl Grey, Chamomile, Green Tea or Peppermint	4
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## Fortified Wine

Sittella Liqueur Verdelho, Swan Valley	7.5
Sittella Swan Valley Tawny	7
Morris of Rutherglen Liqueur Tokay	7.5
Morris of Rutherglen Liqueur Muscat	7.5
De Bortoli 21 Year Old Boys Tawny Port	8.5
Galway Pipe Port	8.5
Penfolds Grandfather Port	16.5

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