# **STARTERS**

#### ARTISAN BREAD | 14.99

Lightly toasted with a rosemary oil, a side of whipped garlic butter and sea salt flakes

#### GARLIC PIZZETTE (V/GFO) | 15.99

Crisp pizzette topped with garlic butter and cheese

Add bacon, sweet chilli and sour cream | 16.99

#### LIGHTHOUSE BRUSCHETTA | 15.99

House made basil pesto, tomato, Spanish onion and balsamic glaze

# ENTREES & SMALL MEALS

#### **SOUP OF THE DAY** | 15.99

Served with char-grilled artisan bread and butter

#### SEAFOOD CHOWDER (M) | 16.99

A feast of seafood in a creamy broth served with warm char-grilled artisan bread

#### LOADED FRIES | 16.99

Golden fried chips with bacon, mozzarella cheese, drizzled with sweet chilli and aioli

#### CREAMY CHICKEN (GFO) | 21.99

Pieces of chicken cooked in a garlic and white wine cream sauce on a bed of rice

#### LAMB QUESADILLA | 21.99

Mild spicy lamb mince and melted cheese in a golden grilled tortilla, finished with sour cream

#### PULLED BEEF SLIDERS | 23.99

12-hour slow cooked BBQ beef, house made creamy slaw, and tomato in warm slider buns

#### STICKY PORK TACOS | 22.99

Pork strips tossed through a honey soy ginger glaze, with an apple slaw

#### WARM BEEF SALAD | 23.99

Tender pieces of sautéed beef tossed through a fresh garden salad, finished with crispy noodles

### CAESAR SALAD | 23.99 | with Chicken 28.99

Baby cos lettuce, crispy bacon, garlic croutons, shaved parmesan cheese and boiled egg

### CALAMARI SALAD (I) | 23.99

Sea salt and cracked black pepper calamari, served on a crisp salad of mango, cherry tomato, cucumber and bean sprouts, drizzled with chilli lime dressing

# MAINS

#### BBQ LAMB RIBS | 30.99

6-hour slow cooked sticky BBQ ribs, served with a creamy slaw and chips

#### LEMON AND THYME MARINATED CHICKEN (GFO) | 32.99

Marinated chicken thighs served with chat potatoes, sautéed carrots and green beans, with a drizzle of lemon and thyme butter

#### PORK BELLY (GFO) | 33.99

Twice cooked pork belly with smashed potato, sautéed carrots and green beans, with a side of pan gravy

#### LAMB SHANK | 34.99

Slow cooked in red wine, garlic, onion, and rosemary gravy, served on rustic smashed potato, sautéed carrots and green beans

### SWEET POTATO AND PEANUT CURRY 29.99

A mild house made curry, with a hint of coconut, on a bed of rice, with char-grilled artisan bread

#### LIGHTHOUSE ROAST OF THE DAY (GFO) | sml 24.99 | main 28.99

See our specials board for today's freshly cooked roast

### WHEN KEAUY PLEASE PLAGE YUUK UKUEK AI THE BI

All main meals are served with your choice of chips and salad or vegetables. Please see our special board for other main options and our list of delicious Chef desserts





# **SEAFOOD**

### TASMANIAN SALMON (GFO/L) | 34.99

Pan seared salmon with a sweet potato puree, chat potatoes, sauteed carrot and green beans, finished with a white wine lemon butter sauce

#### BEER BATTERED GUMMY (L) | sml 26.99 | 32.99

Crispy battered gummy shark, with chips and salad or vegetables, tartare sauce and lemon

#### CRUMBED JUICY SCALLOPS (L) | sml 29.99 | main 36.99

Freshly crumbed Tasmanian scallops, with chips and salad or vegetables, house made tartare sauce and lemon

#### SEAFOOD PLATTER (M) | 48.99

Golden battered fish, scallop and bacon skewer, salt & pepper calamari, crumbed scallops, crispy battered prawns, grilled fish, a seafood mix of prawns, scallops, calamari sautéed in chilli, garlic, ginger and coriander, served with lemon, tartare sauce, salad and chips

# SCHNITZELS & PARMIS

### CHICKEN SCHNITZEL | sml 26.99 | main 30.99

Crumbed chicken breast, cooked until golden, served with your choice of sauce

#### TRADITIONAL CHICKEN PARMIGIANA | sml 28.99 | main 31.99

Crumbed chicken breast, cooked until golden, topped with napolitana sauce, ham and cheese

#### SEAFOOD PARMI (M) | 34.99

Crumbed chicken breast, topped with Tasmanian scallops, prawns and calamari in a creamy garlic sauce

#### CARNIVORE PARMI | 33.99

Crumbed chicken breast, topped with maple bacon, salami and sausage topped with cheese

#### AUSSIE PARMI | 33.99

Crumbed chicken breast, topped with BBQ sauce, ham, fried egg and cheese

#### CARBONARA PARMI | 31.99

Crumbed chicken breast, topped with bacon, onion, mushroom and cheese

# PASTA/RISOTTO

#### CLASSIC FETTUCCINE CARBONARA (GFO) | 26.99 with chicken | 30.99

Sautéed bacon, onion and mushroom in a garlic white wine cream sauce

### SEAFOOD FETTUCCINE (GFO/M) | 34.99

Sautéed Tasmanian scallops, prawns and calamari, tossed through a basil tomato sauce finished with parmesan cheese

### ROASTED PUMPKIN RISOTTO (V/GFO) | 28.99 with chicken | 32.99

Roasted pumpkin, onion, sun-dried tomatoes, spinach, in a creamy white wine stock, finished with parmesan cheese

# BURGERS

### CAESAR CHICKEN BURGER | 28.99

Marinated chicken, shredded lettuce, bacon, parmesan cheese drizzled with a Caesar dressing in a toasted bun with a side of chips

#### BUILD YOUR OWN BEEF BURGER | 29.99

A tasty 250g beef pattie and a chef's selection of fillings, served on a paddle, for you to build

# **GRILLS**

Please allow extra time for well done steaks

#### SCOTCH FILLET 300G (GFO) | 48.99

**RUMP STEAK 400G (GFO)** | 45.99

### CHEF'S MIXED GRILL | 48.99

An old favourite - 150g steak, pork belly, bacon, sausage, buttered mushrooms, egg, and chips with your choice of sauce

#### ADD A SURF TOP (GFO/M) | 12.99

Creamy garlic sauce with prawns and scallops

# **SAUCES**

Creamy mushroom (GFO) Green peppercorn (GFO) Pan gravy (GFO)

Garlic cream (GFO)

# SIDES

Plate of vegetables | 12.99 Bowl of chips | 9.99 Bowl of chips with sauce | 12.99

### **EXTRAS**

Fried egg | 2.99 Bacon | 2.99 Extra bread | 2.99 Jug of sauce | 4.99



