



THE LIGHTHOUSE

FUNCTION MENU

FUNCTIONS@LIGHTHOUSEPUB.COM.AU

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TRADING HOURS

FROM 12PM

All Week

THE LIGHTHOUSE

LONG LUNCH

2 COURSE: ENTRÉE + MAIN | \$48 PER PERSON

3 COURSE: ENTRÉE + MAIN + DESSERT | \$55 PER PERSON

COURSE 1

Sharing plates consisting of:

TRIO OF DIPS: with home made garlic pizza bread

GRILLED HALLOUMI: with drizzle of olive oil, lemon wedge and oregano

SALT & PEPPER CALAMARI: served with aioli dipping sauce

COURSE 2

Choice of 2 of the 3 options below to be served 50/50. Vegan / Vegetarian option listed for your information when considering dietary requirements

BEEF EYE FILLET (200G): chargrilled medium rare, served with rosemary and garlic roast potatoes, seasonal vegetables, topped with red wine jus and side of garlic and herb butter

GRILLED SALMON FILLET: crispy skinned salmon fillet, served with rosemary and garlic roast potatoes, seasonal vegetables, side of garlic and herb butter

CHICKEN MARYLAND: slow cooked with peri peri rub, served with rosemary and garlic roast potatoes, seasonal vegetables, drizzled with fresh salsa of capsicum, tomato and shallot

(GLUTEN FREE & DAIRY FREE BY REQUEST)

VEGAN / VEGETARIAN OPTION: risotto with cherry tomato, basil, mushroom and capsicum parmesan served on the side

COURSE 3 - DESSERT

SHARING PLATE: Sharing plate of individual tartlets, slices with fresh cut seasonal fruits
(GLUTEN FREE & VEGETARIAN)

THE LIGHTHOUSE

SHARING MENU

\$28 per person with no dessert

PULLED PORK BAO'S (1 PER PERSON)

MEDITERRANEAN SALAD

CHICKEN SKEWERS (2 PER PERSON): lemon & oregano marinade and tzatziki dipping sauce

BEEF SKEWERS (2 PER PERSON): served with chilli & ponzu dipping sauce

SWEET POTATO FRIES

DESSERT - ADD \$7 PER PERSON (OPTIONAL)

HOME MADE TIRAMISU

LIGHTHOUSE SNACKING PLATTER

\$79 per platter

CRUMBED MOZZARELLA STICKS WITH RELISH

HOME MADE CAJUN SPICED CHICKEN WINGS

SALT & PEPPER CALAMARI STRIPS

SWEET POTATO FRIES

GARLIC AND PARMESAN CROUTONS WITH BRUSCHETTA

WHY NOT MAKE YOUR NEXT FUNCTION A LITTLE MORE SPECIAL WITH A TAILOR-MADE MENU?

THE LIGHTHOUSE

BUILD YOUR OWN

	\$ EACH
SPRING ROLLS (MINI)	1
CRUMBED MOZZARELLA STICKS	2
JALAPENO POPPERS	3
CHICKEN SKEWERS	3.5
BEEF SKEWERS	4
VEGETARIAN SKEWERS	3
PRAWN SKEWERS	6

SPECIALTY SLIDERS (MINIMUM OF 12 OF EACH VARIETY)

\$ PER SLIDER

ROAST BEEF - HORSERADISH PASTE - CHEESE - CHERRY TOMATO	5
PULLED PORK - CHEESE - BACON	5
ITALIAN - PEPPERONI - RELISH - BOCCONCINI	5
CAJUN CHICKEN - JALAPENO - CHEESE - PERI PERI SAUCE	5
FRENCHIE - SMOKED HAM - BABY SPINACH - BRIE - DIJON	5
SPANIARD - CHORIZO - CAPSICUM - CHEESE - ONION	5
VEGAN - MUSHROOM - ONION - ZUCCHINI - VEGAN CHEESE - PESTO	5
BIG KID - HOME MADE CHICKEN NUGGET - CHEESE - TOMATO SAUCE	5

INDIVIDUAL SALADS (MINIMUM 6 OF EACH VARIETY)

\$ PER SERVE

CAESAR SALAD - COS LETTUCE - BACON - PARMESAN - CROUTON - CAESAR DRESSING	5
WARM BEEF - ROCKET - BABY SPINACH - ONION - SWEET POTATO - PEPITA SEED - PONZU DRESSING	5
SALT & PEPPER CALAMARI - COS LETTUCE - TOMATO - AIOLI	5
MEDITERRANEAN - TOMATO - CUCUMBER - ONION - OLIVE - CAPSICUM - LEMON VINAIGRETTE	4

INDIVIDUAL HOT STUFF (MINIMUM 6 OF EACH VARIETY)

\$ PER SERVE

MAC & CHEESE BALLS - HOMEMADE TOMATO SALSA	5
ZUCCHINI FRITTERS - MINT YOGHURT	5
SALT & PEPPER CALAMARI - AIOLI DRIZZLE	6
CHICKEN RIBS - PERI PERI SAUCE	6
BEEF OR VEGETARIAN NACHOS	6
HOMEMADE MEATBALLS - SPICED TOMATO SALSA	6