

BAR & SNACK PLATES

Available all day

CLASSIC FRIES (v)	10
side aioli +1	
SWEET POTATO FRIES (v)	12
side aioli +1	
ARANCINI BALLS (5 per serve) (v, vegan)	12
Crumbed risotto, pumpkin & mozzarella balls with side of relish	
GARLIC & PARMESAN PIZZA BREAD (v)	12
Custom 10"pizza base, parmesan, mozzrella, crushed garlic & oregano	
GRILLED CHORIZO (mild)	13
Served with english mustard, lemon & home made pita bread	
PANKO CALAMARI RINGS (6 per serve)	13
Served with garnish of leafy greens and side of aioli	
WILD OLIVES (v, vegan)	13
Warmed, drizzle of olive oil, served with house made pita bread	
CHEESE PLATE (v)	15
Selection of 3 cheeses, quince paste & house made pita bread	
JALAPENO POPPERS (v)	16
Crispy fried, risotto filled jalapeno chillies, with aioli on the side	
CAJUN SPICED CHICKEN WINGS	20
blue cheese sauce - hot wings sauce - honey dijon +1 each	
VEGETARIAN NACHOS (v,gf)	22
With sour cream, smashed avocado & salsa, served deconstructed	
BEEF NACHOS (gf)	24
With sour cream, smashed avocado & salsa, served deconstructed	

10" CUSTOM PIZZA

Available all day

THE BASIC (v)	20
Rich tomato base & mozzarella cheese	
THE GREEK (v)	22
Rich tomato base, feta, olives & oregano	
TROPICAL	22
Double smoked leg ham, bacon & pineapple	
MARGARITA (v)	22
Fresh tomato, feta, basil	
PEPPERONI	22
Rich tomato base, delicately sliced pepperoni & mozzarella	
CAPRICCIOSA	22
Double smoked leg ham, mushroom & olives	
VEGO (v)	23
Roast sweet potato, zucchini, onion, capsicum, feta, pesto & pepita seeds	
CARNIVORE	26
Slow cooked pulled pork, spicy chorizo, bacon, double smoked ham, caramelised onion all on smoky BBQ sauce base	
BBQ CHICKEN	26
Chicken, mushroom, bacon, onion, capsicum on smoky BBQ base & aioli drizzle	
CHORIZO & PRAWN	26
Chorizo, marinated prawns, spanish onion, capsicum, jalapeno & dried chilli	
LIGHTHOUSE SPECIAL	26
Marinated prawns, chicken strips, mushroom, onion, capsicum, topped with avocado and a drizzle of sweet chili sauce	

Gluten free pizza base available +3

LIGHTHOUSE FAVOURITES

Available all day

FISH & CHIPS	25
Panko crumbed, golden fried Nile perch fillet, served with side salad, fries, house made tartare sauce & lemon wedge	
CALAMARI & CHIPS	25
Our famous salt & pepper calamari served with crispy fries, side salad, and lemon wedge	
CHICKEN SCHNITZEL	25
Panko crumbed whole breast fillet, fries & side salad choice of: mushroom, pepper, diane or gravy on the side	
CLASSIC PARMY	28
Whole breast schnitzel topped with rich tomato sugo, bacon, melted cheese served with fries and side salad	
GREEK PARMY	28
Whole breast schnitzel topped with rich tomato sugo, feta, olives, oregano, melted cheese, served with fries & side salad	
BBQ PULLED PORK PARMY	28
Whole breast schnitzel with smoky BBQ sauce, pulled pork caramelised onion, bacon, melted cheese, fries & side salad	

CLASSIC BURGERS

Available Lunch & Dinner

THE BASIC	20
8oz beef pattie, lettuce, tomato, onion, beetroot & tomato sauce	
VEGAN BURGER (vegan)	24
Spiced sweet potato, carrot, pea & corn pattie, with lettuce, onion, tomato, beetroot, & plant based mayo	
PULLED PORK BURGER	24
Slow cooked pork shoulder with bacon, melted cheese, slaw, caramelised onion & smokey BBQ sauce	
SOUTHERN FRIED CHICKEN BURGER (no gf)	25
Bacon, smashed avocado, cheese, lettuce, tomato, BBQ sauce & aioli	
AMERICAN DOUBLE CHEESE BURGER	25
Double 8oz beef pattie, double melted cheese, lighthouse special burger sauce & tomato sauce	
SCHNITTY BURGER	26
Golden fried breast schnitzel, crispy bacon, slaw, & home made aioli	
LOADED LIGHTY	26
8oz beef pattie, bacon, melted cheese, lettuce, tomato, caramelised onion, fried egg, BBQ & lighthouse burger sauce	
STEAK SANDWICH	26
Scotch fillet minute steak, bacon, fried egg, caramelised onion, tomato, melted cheese, rocket, aioli & spiced tomato relish	

all burgers served on SONOMA buns and fries on the side

Gluten free bun available +3

STEAK

Available Lunch & Dinner

RUMP STEAK	29
250 gram - yearling grade - grass fed "ross biff" rump	
SCOTCH FILLET	39
350 gram - grain fed - MSA 3+	
NY SIRLOIN	48
450 gram - new york cut - grass fed - yearling grade	

PICK ANY TWO SIDES

- Fries
- Creamy mash potato
- Leafy green salad
- Seasonal veggies
- Peas and shredded bacon
- Peas and shredded bacon

ADD YOUR SAUCE

- Creamy mushroom sauce
- Pepper sauce
- Diane sauce
- Gravy
- English mustard
- Dijon mustard

SALADS

Available Lunch & Dinner

CLASSIC CAESAR SALAD (gf on request)	20
Cos lettuce, bacon, parmesan, croutons, boiled, egg & caesar dressing	
WARM BEEF SALAD (gf)	26
Tender marinated rump strips, rocket, baby spinach, tomato, onion, sweet potato, pepita seeds & japanese ponzu dressing	
BEETROOT & WALNUT SALAD (v, veg, gf)	22
Rocket, baby spinach, spanish onion, roasted beetroot, candied walnuts add chicken + 5	
HALOUMI SALAD (v,gf)	22
Baby spinach, rocket leaves, semi-dried tomato, spanish onion avocado, with lemon and thyme vinaigrette	

add chicken to any salad +5

SIDE DISHES

FRIES	7
CREAMY MASH	7
STEAMED VEGGIES	8
ROCKET & PARMESAN	7
GARDEN SALAD	7

KIDS MENU

Served with complimentary small drink, and vanilla ice cream with chocolate topping

CHICKEN NUGGETS & CHIPS	12
FISH & CHIPS	12
CHEESE & TOMATO PIZZA	12
HAM & PINEAPPLE PIZZA	12
CHEESE BURGER & CHIPS	16

DESSERTS

All dessert served with served with vanilla ice-cream

CHOCOLATE VOLCANO	15
APPLE CRUMBLE	15
MARS BAR CHEESECAKE	15
STICKY DATE PUDDING	15

COCKTAILS

SHORT COCKTAILS

STICH UP - bacardi, lime & pineapple juice	14
PROPER SOUR - proper 12 whiskey sour, over ice	14
GREEN MACHINE - midori, bacardi, lime & pineapple juice, over ice	14
FROTHER - capital brewing XPA, lime juice, cardamon syrup	8

LIGHTHOUSE CLASSIC COCKTAILS

COSMO - grey goose vodka, cranberry juice, lime juice	16
BLOODY MARY - belvedere vodka, spiced tomato juice, lemon wedge	16
MARGARITA - classic margarita with tequilla blanco	16
ESPRESSO MARTINI - freshly pressed double shot espresso, vanilla vodka & kahlua	18
LONG ISLAND ICED TEA - vodka, gin, tequila, bacardi, solerno, lemon & cola	20
BLUE STEEL - blue curacao, vanilla vodka, fresh squeezed lemon & soda	16
GIN FIZZ - raku gin, lime juice, pineapple juice, green madarin oil	16

COCKTAIL JUGS

GINGA NINJA - alize, blue curacao, brookvale union ginger beer	25
STRAWBERRIES & CREAM - strawberry liqueur, vanilla vodka, fresh strawberries, lemonade & soda	25
BELCOMPTON PUNCH - bacardi, malibu, peach schnapps, oj and pineapple juice	25

WINE

SPARKLING

	glass	bottle
HABITAT Sparkling (Victoria)	8	30
MADAME COCO Brut Cuvee (France)	13	50
LA SAGRA Prosecco (Veneto, Italy)	10	40
GH MUMM CORDON ROUGE (France)		100
VEUVE CLIQUOT (France)		125

ROSE

	sml	lrg	bottle
NICK O'LEARY Rose (Canberra District)	12	17	46

WHITE

	sml	lrg	bottle
HOUSE WHITE (Please see Bar Staff for details)	8	11	30
SIGNORVINO Moscato (Hanwood, NSW)	9	12	34
MIRITU BAY Sauvignon Blanc (Marlborough, NZ)	10	14	38
TREAD SOFTLY Pinot Grigio (Adelaide, SA)	10	14	38
RILEY'S ESTATE Chardonnay (Eden Valley, NSW)	10	14	38
BOURKE STREET Pinot Gris (Canberra District)	11	16	42
NICK O'LEARY Reisling (Canberra District)	12	17	46

RED

	sml	lrg	bottle
HOUSE RED (Please see Bar Staff for details)	8	11	30
PEEPING TOM Cab Sauv (Coonawarra, SA)	10	14	38
ELEPHANTE Tempranillo (Spain)	10	14	38
SAN PIETRO Pinot Noir (Mornington, VIC)	12	17	46
THE EMPEROR Shiraz (Barossa, SA)	12	17	46
MAVERICK Grenache Shiraz Mouvedere (Barossa, SA)	13	18	48
NICK O'LEARY Shiraz (Canberra District)	16	23	60
