

BAR & SNACK PLATES

Available all day

CLASSIC FRIES (v) served with side of aioli	10
SWEET POTATO FRIES (v) served with side of aioli	11
ARANCINI BALLS (5 per serve) (v, vegan) crumbed risotto, pumpkin & mozzarella balls with side of relish	11
GARLIC & PARMESAN PIZZA BREAD (v)	12
GRILLED CHORIZO (mild) served with english mustard, lemon & home made pita bread	12
PANKO CALAMARI RINGS (6 per serve) served with garnish of leafy greens and side of aioli	12
WILD OLIVES (v, vegan) warmed, drizzle of olive oil, served with house made pita bread	12
CHEESE PLATE (v) selection of 3 cheeses, quince paste & house made pita bread	14
JALAPENO POPPERS (v) crispy fried, risotto filled jalapeno chillies with aioli on the side	14
CAJUN SPICED CHICKEN WINGS served with side of aioli	20
VEGETARIAN NACHOS (v,gf) with sour cream, smashed avocado & salsa served deconstructed	20
BEEF NACHOS (gf) with sour cream, smashed avocado & salsa served deconstructed	22

10" CUSTOM PIZZA

Available all day

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

GLUTEN FREE PIZZA BASE AVAILABLE +3

LIGHTHOUSE FAVOURITES

Available all day

FISH & CHIPS	24
panko crumbed, golden fried nile perch fillet, served with side salad, fries, house made tartare sauce & lemon wedge	
CALAMARI & CHIPS	24
our famous salt & pepper calamari served with crispy fries, side salad, aioli and lemon wedge	
CHICKEN SCHNITZEL	24
panko crumbed whole breast fillet, fries & side salad choice of: mushroom, pepper, diane or gravy on the side	
CLASSIC PARMY	26
whole breast schnitzel topped with rich tomato sugo, bacon, melted cheese served with fries and side salad	
GREEK PARMY	26
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 topped with smoky BBQ sauce, pulled pork caramelised onion, bacon, melted cheese with fries & side salad	

KIDS MENU (for patrons 13 years and under)

CHICKEN NUGGETS & CHIPS	12
FISH & CHIPS	12
CHEESE & TOMATO PIZZA	14
HAM & PINEAPPLE PIZZA	14
CHEESE BURGER & CHIPS	14
all kids meals served with complimentary small juice or soft drink and vanilla ice cream with chocolate topping for dessert	

CLASSIC BURGERS

Available Lunch & Dinner

(all burgers served on SONOMA buns with fries)	
THE BASIC	20
8oz beef pattie, lettuce, tomato, onion, beetroot & tomato sauce	
CHICKEN SCHNITZEL BURGER	24
panko crumbed breast schnitzel, lettuce, tomato, bacon, aioli & BBQ Sauce	
VEGAN BURGER (ve)	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)	24
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	
LOADED LIGHTY	26
8oz beef pattie, bacon, melted cheese, lettuce, tomato, caramelised onion fried egg, BBQ & lighthouse burger sauce	
STEAK SANDWICH	25
scotch fillet minute steak, bacon, fried egg, caramelised onion, tomato melted cheese, rocket, aioli & spiced tomato relish	
GLUTEN FREE BUN AVAILABLE +3	

STEAKS

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	

HAVE YOUR STEAK COOKED TO YOUR LIKING

rare - medium rare - medium - medium well - well done

PICK ANY TWO SIDES WITH YOUR STEAK

fries
 creamy mash potato
 leafy green salad
 seasonal veggies
 peas and shredded crispy bacon

ADD A SAUCE TO THE SIDE OF YOUR STEAK

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	
add chicken + 5	
CHAR-GRILLED CHICKEN SALAD (gf)	26
served on salad of rocket, baby spinach, tomato, onion	
finished with drizzle of aioli	
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	
roasted sweet potato, crumbled feta & balsamic dressing	
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 + 5	

SIDE DISHES

FRIES	5
CREAMY MASH	7
STEAMED VEGGIES	8
ROCKET & PARMESAN	6
GARDEN SALAD	7

DESSERTS

CHOCOLATE VOLCANO	14
served with vanilla ice-cream	
APPLE CRUMBLE	14
served with vanilla ice-cream	
MARS BAR CHEESECAKE	14
served with vanilla ice-cream	
STICKY DATE PUDDING	14
served with vanilla ice-cream	

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

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 glass	lrg glass	bottle
NICK O'LEARY Rosé (Canberra District)	12	17	46

WHITE

	sml glass	lrg glass	bottle
HOUSE WHITE (Please see Bar Staff for details)	8	11	30
PETE'S PURE Moscato (Murray Darling, NSW)	9	12	34
ASHER 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 glass	lrg glass	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
KLOPP Shiraz (Barossa, SA)	12	17	46
MAVERICK Grenache Shiraz Mouvedere (Barossa, SA)	13	18	48
NICK O'LEARY Shiraz (Canberra District)	16	23	60