

Christmas Day!

Entree

Oysters ½ dozen *with Pomegranate Vinaigrette (GF)*

Seafood Assiette Platter, 3 Prawns, 2 Oysters, half a Moreton Bay Bug with
Lemon and Cocktail Sauce (GF)

QLD Scallops Ceviche *with Fennel, Radish and Lychee (GF)*

Duck Terrine, *cold set with Juniper, Orange, Merlot Syrup and Crostini (GF
w/o bread)*

Crispy Fried Wild Mushroom Ravioli *with Truffle, Chive and Aioli*

Main

300g Riverina Sirloin *Served Medium to Medium Well with Butter Poached
Balmain Bug, Local Banana Prawns, served on Razor Back Sweet Potato with
Jus (GF)*

Tasmanian Salmon *served medium to medium well, on King Prawn
Colcannon, Fried Capers and Micro Herbs (GF)*

Spatchcock, *stuffed w Figs, Walnuts and Cranberries served on Roasted
Chestnut Mash topped w Mulled Port Wine Reduction (GF)*

Red Emperor Fillet *served on Julienne Carrots, Cabbage, Shoots, Roast
Peanuts & Crisp Rice Noodles (GF)*

Honey Glazed Pumpkin *served on Quinoa, Figs, Pine Nuts and Dried Fruit
Selection*

Dessert

House Made Tiramisu

Eggnog Panna Cotta *with Hazelnut Biscotti (GF)*

Pavlova *with Macadamia Crust, Fresh Cream & Morello Cherries (GF)*

Kids Menu

Choice of Fish, Chicken, Steak or Calamari served with chips & salad
Ice cream with chocolate or strawberry topping

Cost \$135 per adult, \$25 per child

Full payment required at the time of booking. Bookings available via our website,
thelighthouse.com.au. Seating requested are permitted but not guaranteed

Call our Functions Coordinator on 07 3286 5555 for more information

menu subject to change