

OYSTERS

NATURAL	5.5	25	48
KILPATRICK (gf, df)	6	26.5	48.5
MORNAY	6	26.5	48.5
OYSTER SHOOTERS (df)	6	26.5	

COLD SEAFOOD STARTERS

MORETON BAY PRAWNS(df, gf)	3	18	34
SEAFOOD ASSIETTE FOR 1 3 prawns, 2 oysters, half a Moreton Bay bug, thousand island & lemon dressing (gf, df)			32
OCTOPUS CARPACCIO Tomato vinaigrette and chorizo dust (gf, df)			19
HIRAMASA KINGFISH CRUDO Walnut oil and mirin ponzu (gf, df)			24
PRAWN & BUG COCKTAIL (gf, df)			26
LOBSTER COCKTAIL (gf, df)			29

ENTREES

HOUSE BREAD Trio of truffle, roasted garlic & miso butter			12
CRAB & SALMON PATE Crusty ciabatta			19
FLASH FRIED CALAMARI (gf, df)			20
LAMB RIBS Tzatziki & ciabatta (gfo,dfo)			24
CRISPY FRIED FISH WINGS Thai coconut curry (gf, df)			24
GARLIC + CHILLI PRAWNS Crusty ciabatta			29
SEAFOOD CHOWDER Crusty ciabatta			29

SALADS

PUMPKIN & BEETROOT SALAD Dates, currants, hazelnuts & basil oil (gf, v, df)			16
CHICKEN SALAD Noodles, cabbage, herbs, peanuts, shallots, Thai lime and chilli dressing (gf, df)			21
SMOKED SALMON & PRAWN SALAD Mixed leaves, cherry tomato, spanish onion, honey mustard, thousand island dressing (gf, df)			28

We use fresh seafood which is subject to availability.

15% Surcharge on public holidays.



MAINS

FLATHEAD Choice of crumbed or battered, chips, tartare sauce (df)			29
COQ AU VIN Braised chicken Maryland, thyme & wild mushrooms in a rich merlot sauce, classic mash (gf, dfo)			33
BARRAMUNDI Garlic puree, persillade, asparagus and cherry tomatoes (gf)			36
DAILY CATCH Local fresh fillet - see special menu			MP
WHOLE BAKED FISH Oven baked, lemon & caper butter, roast potatoes, salad (gf)			MP

STEAKS

300G RIVERINA GRAIN FED SIRLOIN Duck fat potatoes and choice of sauce (gf, dfo)			45
300G RIVERINA BLACK ANGUS SCOTCH FILLET Duck fat potatoes and choice of sauce (gf, dfo)			59
ADD BBQ PRAWNS			16
ADD HALF LOBSTER			49

*Sauce: Mushroom (gf), Pepper (gf), Truffle
Mustard: Wholegrain, Hot English, Dijon*

PASTAS + RISOTTOS

ROASTED PUMPKIN RISOTTO (gf) Fried Leek and Sage			28
SAND CRAB LASAGNE			34
SAND CRAB & LOBSTER RISOTTO (gf) Shellfish bisque, fresh herbs			39
MORETON BAY BUG & PRAWN LINGUINE Garlic, Chilli, Cherry Tomatoes, fresh herbs in Olive Oil with Gremolata crumbs			44

KIDS

GRILLED CHICKEN, STEAK, FISH OR CALAMARI Chips, salad, tomato sauce (gfo, df)			15
NAPOLI PASTA & CHEESE (dfo)			15

PLATTERS

MIXED PLATTER FOR ONE Selection of hot & cold seafood; crab, bug, prawns, oysters, flathead, calamari, chips & sauce (df,gfo) Add 1/2 lobster (+\$49)			72
SIGNATURE PLATTER FOR TWO Selection of hot and cold local seafood including; crab, bugs, prawns, oysters, calamari, marinated mussels, flathead, chips & trio of sauces (df, gfo) Add 1/2 lobster (+\$49)			129
DELUXE PLATTER FOR TWO A feast of fresh, chilled local seafood including; lobster, bugs, crab, prawns, oysters, mussels, smoked salmon & trio of sauces (df, gfo)			180

SIDES

DUCK FAT POTATOES (gf, df)			9.5
CHIPS, AIOLI (gf, df)			12
GARDEN SALAD (gf, df, v)			9
SWEET POTATO FRIES, AIOLI (gf, df)			10.5
STEAMED GREENS (gf, df, v)			12
LOCAL JUMBO BBQ PRAWN (1) (gf, df)			8
GREEK SALAD (gf, dfo)			12
BBQ BUG 1/2 (gf, df)			12
GRILLED SWEETCORN & LEMON HERB BUTTER			8

DESSERTS

LEMONCELLO CURD Italian meringue, almond biscotti (gf)			15
CHOCOLATE AMARETTO MOUSSE Cherry gel, bitter chocolate soil (gf)			15
COCONUT PANNA COTTA Mango compote (gf, df, v)			15
VANILLA CRÈME BRÛLÉE Almond Biscotti (gf)			15
AFFOGATO Frangelico (gf)			14
CHEESE PLATTER FOR TWO Classic Australian cheese selection, crackers, quince, dried fruit, nuts			29

CAKEAGE FEE: \$10.50 one-off fee **or** \$3pp to
be cut & plated with cream, seasonal fruit,
chocolate ganache

v - vegan | veg - vegetarian | gf - gluten free | gfo/dfo - gluten/dairy free option



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