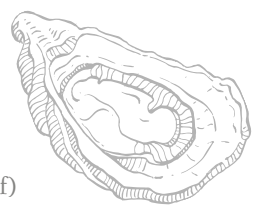


## C O L D S E A F O O D S T A R T E R S

	1	6	12
NATURAL	6.5	28.5	54
KILPATRICK (gf, df)	7.5	32.5	58
MORNAY	7.5	32.5	58
OYSTER SHOOTERS (df)	7.5	32.5	
MORETON BAY PRAWNS (df, gf)	4	20	38
SEAFOOD ASSIETTE FOR 1			38
3 prawns, 2 oysters, half a Moreton Bay bug, thousand island & lemon dressing (gf, df)			
OCTOPUS CARPACCIO			22
Tomato vinaigrette and chorizo dust (df)			
HIRAMASA KINGFISH CRUDO			29
Walnut oil and mirin ponzu (gf, df)			
MORETON BAY PRAWN & BUG COCKTAIL (gf, df)			32



We use fresh seafood which is subject to availability.

## E N T R E E S & S H A R E

HOUSE BREAD	16
Trio of truffle, roasted garlic & miso butter	
CRAB & SALMON PATE	24
Crusty ciabatta	
FLASH FRIED CALAMARI (gf, df)	24
LAMB RIBS	26
Tzatziki & ciabatta (gfo,dfo)	
CRISPY FRIED FISH WING	20
Thai coconut curry (gf, df)	
GARLIC + CHILLI PRAWNS	32
Crusty ciabatta (gfo)	

## S A L A D S

PUMPKIN & BEETROOT SALAD	21
Dates, currants, hazelnuts & basil oil (gf, v)	
CHICKEN SALAD	24
Noodles, cabbage, herbs, peanuts, shallots, Thai lime and chilli dressing (gf, df)	
SMOKED SALMON & PRAWN SALAD	32
Mixed leaf, cherry tomato, spanish onion, honey mustard, thousand island dressing (gf, df)	
BURRATA	32
Warm Mediterranean vegetables, prosciutto, balsamic reduction, extra virgin olive oil	

## M A I N S

FLATHEAD	35
Choice of crumbed or battered, chips, tartare sauce (df)	
BARRAMUNDI	42
Pumpkin puree, baby carrots, roasted pumpkin, broccolini, sage & hazelnut butter (gf)	
SAND CRAB LASAGNE	42
MORETON BAY BUG & PRAWN LINGUINE	52
Garlic, chilli, cherry tomatoes, extra virgin olive oil and fresh herbs finished with gremolata crumb	
LINGUINE PRIMAVERA	32
Cherry tomatoes, black olives, asparagus, zucchini, peppers, garlic and chilli in extra virgin olive oil (v)	
SEAFOOD CHOWDER	39
Local seafood poached in house chowder served with ciabatta	
DAILY CATCH	MP
Local fresh fillet - see special menu	
MIXED PLATTER	82
Selection of hot & cold seafood; crab, bug, prawns, kilpatrick, mornay & natural oysters, flathead, calamari, chips & sauce (df, gfo)	
Add half lobster (+\$59)	

## S T E A K S

300G RIVERINA GRAIN FED SIRLOIN	54
Duck fat potato fondant and choice of sauce (gf, dfo)	
300G RIVERINA BLACK ANGUS SCOTCH FILLET	65
Duck fat potato fondant and choice of sauce (gf, dfo)	
Sauce: Mushroom (gf), Pepper (gf), Gorgonzola Cream (gf)	
Mustard: Wholegrain, Hot English, Dijon	

## A D D - O N S

BBQ PRAWNS	18
HALF BUG	20
HALF LOBSTER	59



## K I D S

12 years & under

CRUMBED FISH (gfo, df)	18
Chips, salad, tomato sauce	
CRUMBED CALAMARI (df)	18
Chips, salad, tomato sauce	
GRILLED CHICKEN (gf, df)	18
Chips, salad, tomato sauce	
CHEESEBURGER & CHIPS	18
NAPOLI PASTA & CHEESE (dfo)	18

## S H A R E S

WHOLE BAKED MARKET FISH	MP
Oven baked, lemon & caper butter, roast potatoes, salad (gf)	
SIGNATURE PLATTER	159
Selection of hot and cold local seafood including; crab, bugs, prawns, kilpatrick, mornay & natural oysters, calamari, smoked salmon, flathead, chips & trio of sauces (df, gfo)	
Add half lobster (+\$59)	
DELUXE PLATTER	219
A feast of fresh, chilled local seafood including; lobster, bugs, crab, prawns, oysters, smoked salmon & trio of sauces (df, gfo)	



## S I D E S

DUCK FAT POTATO FONDANT (gf, df)	22
CHIPS, AIOLI (gf, df)	14
GARDEN SALAD (gf, v)	11
SWEET POTATO FRIES, AIOLI (gf, df)	13
STEAMED GREENS (gf, v)	13
LOCAL JUMBO BBQ PRAWN (1) (gf, df)	10
GREEK SALAD (gf, dfo)	16

## D E S S E R T S

CHOCOLATE AMARETTO MOUSSE	18
Cherry gel, bitter chocolate soil (gf)	
POACHED PEAR	18
Coconut gel, & Mango coulis (v, gf)	
VANILLA CRÈME BRÛLÉE	18
Almond Biscotti (gf)	
AFFOGATO	16
Vanilla ice cream, Espresso, & Frangelico (gf)	
CHEESE PLATTER FOR TWO	35
Classic Australian cheese selection, crackers, quince, dried fruit, nuts	

CAKEAGE FEE: \$10.50 one-off fee or \$5pp to be cut & plated with cream, seasonal fruit, chocolate ganache

## D I G E S T I F S

LIMONCELLO	11
GRAND MARNIER	11
CREME DE MENTHE	11

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

15% Surcharge on public holidays.



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Vegan menu available upon request