

The Lighthouse
RESTAURANT

SOUP

Fire Roasted Red Pepper,
Goat Cheese Mousse with Chives \$ 23



Cognac Flambéed Lobster Bisque \$ 31
from the Guéridon



Pacific Oyster and Fennel Chowder,
Seared Salmon, Scallop and Tiger Prawn \$ 27

ENTRÉE

Crisp Organic Green Leaves, Beetroot
and Fresh Bocconcini with Papaya Seed Dressing \$ 21



Argan Oil Seared Haloumi,
Fennel, Endive, Avocado, Pink Grapefruit and Gremolata \$ 23



Freshly Shucked Fin de Claire Oysters on Ice
Red Wine Vinaigrette
Half dozen \$ 31
Dozen \$ 55



Yellowfin Tuna with
Oven Dried Tomatoes and Avocado,
Light Soya Dressing \$ 25



Kadaif Pastry Wrapped Tiger Prawns,
Lime Tossed Mizuna, Daikon and Cucumber,
Mango and Passion Fruit Coulis \$ 29

ENTRÉE

Tasmanian Salmon "Stroganoff"
Sautéed Salmon, Spring Onion, Beetroot and Gherkins,
Flambéed with Cognac, Lemon and Sour Cream \$ 35
from the Guéridon



Seared Sea Scallops,
Papaya, Champagne and Coriander Mousseline,
Maldivian Influenced Fresh Palm Heart and Vegetable Salad \$ 33



Steamed Grouper and Spring Onion Won Ton Ravioli,
Salmon Caviar, Pernod and Dill Beurre Blanc \$ 27



Lobster "Wellington"
Baked in Safron Puff Pastry with Mushroom Duxelle,
Sauce Americane \$ 39



Medallions of Duck Foie Gras on Warm Brioche,
Glazed Apple, Calvados and Shallot Jus \$ 37

MAIN COURSE

Asian Spice Grilled Mahi Mahi Fillets,
Pan Fried Lemongrass and Lobster Tails,
Al Dente Broccolini and Baby Corn,
Warm Thai Roasted Pepper Dressing \$ 45



Potato and Basil Crusted Snapper Fillets,
Steamed Snap Peas and Baby Carrots,
Semi Dried Tomato Beurre Blanc \$ 41



Sesame Seed Crusted Supremes of Tasmanian Salmon,
Stir Fried Strips of Vegetables,
Lime, Dill and Chilli Crème Fraiche \$ 49



Sautéed Indian Ocean Lobster Medallions (700 Grams),
Noilly Prat Beurre Blanc,
Strips of Vegetables, Herb Potato Galette \$ 95



Yellowfin Tuna "Rossini"
Grilled Yellow Fin Tuna Steak, Pan Fried Duck Foie Gras,
Potato and Parsley Cake, Truffle Sautéed Spinach,
Shiraz and Shallot Beurre Blanc \$ 49

MAIN COURSE

Pan Fried Wagyu Marble 7+ Tenderloin Steak with
Beef Jus, Dauphinoise Potatoes and
Buttered Vegetables \$ 97



Seared Medallions of 300 Day Grain Fed Black Angus Beef Fillet,
Truffle Scented, Shitake, Shallot, Asparagus and New Potato Stir Fry,
Roasted Garlic Reduction \$ 71
from the Guéridon



Pan Seared Bultara Saltbush Lamb Cutlets,
with Mushroom Risotto,
Mache Salad with Distel Oil \$ 69



Crispy Skin Game Duck Breast,
Sweet Potato and Thyme Cake,
Wilted Pak Choy, Cassis and Blueberry Jus \$ 49



Corn Fed Supreme of Chicken Breast Served with Asparagus
Mushroom Casserole, Garlic Leaves and Taglierini \$ 45

MAIN COURSE VEGETARIAN

Mediterranean Grilled Vegetables
with Zucchini, Asparagus, Smoked Eggplant
and Mushroom Risotto \$ 35



Baked Vegetable Strudel of
Spinach, Mushroom Duxelle, Dry Ratatouille
Blue Cheese Fondue \$ 31



Roasted Kadaif Pastry Wrapped Vegetables,
Garlic Wilted Rocket, Olive Beurre Blanc,
Sun Dried Tomato Tapenade \$ 33



Potato Gnocchi Tossed in
Basil Tomato and Rocket Leaves \$ 35