



CHRISTMAS MENU 2018

**CHRISTMAS
TRADING HOURS**

FROM 11AM

All Week

THE LIGHTHOUSE

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LONG LUNCH

2 Course: Entrée - Main | \$45 per person

3 Course: Entrée - Main - Dessert | \$55 per person

COURSE 1 - ENTRÉE

Sharing plates consisting of:

TRIO OF DIPS: with home made garlic pizza bread

GRILLED & MARINATED ROASTED VEGETABLE: tossed with basil & pine nut pesto

CAJUN CRISPY CHICKEN STRIPS: with aioli dipping sauce

COURSE 2 - MAIN

Choice of 2 of the 3 options below to be served 50/50. Vegetarian/Vegan option listed for your information when considering dietary requirements.

FILLET MIGNON: served with rosemary and garlic roast potatoes, seasonal steamed vegetables, topped with a mushroom jus and a side of garlic and herb butter

(GF & DF BY REQUEST)

GRILLED SALMON FILLET: crispy skin salmon served with rosemary and garlic roast potatoes, steamed seasonal vegetables, dill and garlic butter & side of aioli

(GF & DF BY REQUEST)

BAKED CHICKEN BREAST: stuffed with capsicum, feta and zucchini mousse, topped with tomato, basil & balsamic glaze, served with rosemary and garlic roast potatoes and steamed seasonal vegetables

(GF & DF BY REQUEST)

VEGETARIAN OPTION: Risotto of fresh tomato, basil, mushroom and capsicum

COURSE 3 - DESSERT

SHARING PLATE: of individual chocolate, raspberry and lemon tartlets with fresh cut seasonal fruits

(GF & DF)

THE LIGHTHOUSE

LIGHTHOUSE SHARING MENU

\$35 per person | Selection of our Lighthouse favourites presented as a table banquet

STARTERS

HOMEMADE BRUSCHETTA PIZZA: fresh tomato, basil, goats cheese, parmesan and spanish onion finished with balsamic glaze

THAI BEEF SALAD: spiced rump strips, leafy greens, tomato, onion and nam jim dressing of lime and coriander

MAIN

PORTIONED RUMP STEAK: cooked medium

SALT & PEPPER CALAMARI: served with homemade aioli dipping sauce

SWEET POTATO FRIES

MEDITERRANEAN SALAD

SELECTION OF CONDIMENTS

DESSERT

SHARING PLATE: individual chocolate, raspberry and lemon tartlets with fresh cut seasonal fruits (GLUTEN FREE & VEGETARIAN)

LIGHTHOUSE PLATTERS

\$99 per platter (designed as a snack for 10 people)

BEEF SKEWERS WITH DIPPING SAUCE

SALT & PEPPER CALAMARI

CAJUN CHICKEN STRIPS

SEASONAL ROAST VEGETABLE: with pesto marinade

THE LIGHTHOUSE

DRINKS PACKAGES

Can be ordered on the day in conjunction with any Christmas Menu Option

STARTER PACKAGE

1 hours = \$30 | 2 hours = \$40 | 3 hours = \$50

CARLTON DRAUGHT
GREAT NORTHERN SUPER CRISP
CARLTON DRY / FROTHY
HABITAT SEMILLON SAUVIGNON BLANC
HABITAT CABERNET MERLOT
HABITAT SPARKLING BRUT
SOFT DRINKS – JUICE – SPARKLING WATER

DELUXE PACKAGE

1 hours = \$40 | 2 hours = \$55 | 3 hours = \$70

FULL SELECTION OF TAP BEERS & CIDER
CHOICE OF 2 WHITE WINES FROM THE WINE LIST
CHOICE OF 2 RED WINES FROM THE WINE LIST
MADAME COCO FRENCH CHAMPAGNE
SOFT DRINKS – JUICE – SPARKLING WATER