

*The Lighthouse*  
RESTAURANT

SOUP

Fire Roasted Red Pepper,  
Goat Cheese Mousse with Chives \$ 20



Cognac Flambéed Lobster Bisque \$ 27  
from the Guéridon



Pacific Oyster and Fennel Chowder,  
Seared Salmon, Scallop and Tiger Prawn \$ 26

## ENTRÉE

Crisp Organic Green Leaves, Beetroot  
and Fresh Bocconcini with Papaya Seed Dressing \$ 18



Argan Oil Seared Haloumi,  
Fennel, Endive, Avocado, Pink Grapefruit and Gremolata \$ 21



Freshly Shucked Fin de Claire Oysters on Ice  
Red Wine Vinaigrette  
Half dozen \$ 30  
Dozen \$ 56



Yellowfin Tuna with  
Oven Dried Tomatoes and Avocado,  
Light Soya Dressing \$ 24



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 \$ 33  
from the Guéridon



Seared Sea Scallops,  
Papaya, Champagne and Coriander Mousseline,  
Maldivian Influenced Fresh Palm Heart and Vegetable Salad \$ 31



Steamed Grouper and Spring Onion Won Ton Ravioli,  
Salmon Caviar, Pernod and Dill Beurre Blanc \$ 24



Lobster "Wellington"  
Baked in Safron Puff Pastry with Mushroom Duxelle,  
Sauce Americane \$ 34



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 \$ 39



Sesame Seed Crusted Supremes of Tasmanian Salmon,  
Stir Fried Strips of Vegetables,  
Lime, Dill and Chilli Crème Fraiche \$ 46



Sautéed Indian Ocean Lobster Medallions (700 Grams),  
Noilly Prat Beurre Blanc,  
Strips of Vegetables, Herb Potato Galette \$ 85



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 \$ 69  
from the Guéridon



Pan Seared Bultara Saltbush Lamb Cutlets,  
with Mushroom Risotto,  
Mache Salad with Distel Oil \$ 68



Crispy Skin Game Duck Breast,  
Sweet Potato and Thyme Cake,  
Wilted Pak Choy, Cassis and Blueberry Jus \$ 48



Corn Fed Supreme of Chicken Breast Served with Asparagus  
Mushroom Casserole, Garlic Leaves and Taglierini \$ 42

## MAIN COURSE VEGETARIAN

Mediterranean Grilled Vegetables  
with Zucchini, Asparagus, Smoked Eggplant  
and Mushroom Risotto \$ 34



Baked Vegetable Strudel of  
Spinach, Mushroom Duxelle, Dry Ratatouille  
Blue Cheese Fondue \$ 29



Roasted Kadaif Pastry Wrapped Vegetables,  
Garlic Wilted Rocket, Olive Beurre Blanc,  
Sun Dried Tomato Tapenade \$ 31



Potato Gnocchi Tossed in  
Basil Tomato and Rocket Leaves \$ 33