

*The Lighthouse*  
RESTAURANT

SOUP

Fire Roasted Red Pepper,  
Aerated Goat Cheese Mousse with Chives \$ 17



Cognac Flamed Lobster Bisque \$ 24  
from the Guéridon



Seared Tasmanian Salmon, Scallop and Tiger Prawn,  
Pacific Oyster and Fennel Chowder,  
Enhanced by Bush Basil Crème Fraîche \$ 24

## ENTRÉE

Crisp Organic Green Leaves, Beetroot  
and Fresh Bocconcini with Papaya Seed Dressing \$15



Argan Oil Seared Haloumi,  
Baby Fennel, Endive, Avocado and  
Pink Grapefruit, Dill, Garlic and Gremolata \$ 19



Alaskan Crab Legs Gratinated with Hollandaise Sauce,  
on Pink Shiso Cress with Pickled Ginger \$ 29



Freshly Shucked French Fin de Claire Oysters on Ice  
Red Wine Vinaigrette  
Half dozen \$ 29  
Dozen \$ 55



Yellowfin Tuna with  
Fine Herbs, Oven Dried Tomatoes and Avocado,  
Light Soya Dressing \$ 23



Kadaif Pastry Wrapped Tiger Prawns,  
Lime Tossed Mizuna, Daicon and Cucumber,  
Mango and Passion Fruit Coulis \$ 28

## ENTRÉE

Tasmanian Salmon "Stroganoff"  
Folded with Homemade Herb Pasta,  
Sautéed Salmon, Spring Onion and Gherkins, Flamed with Cognac,  
Lemon and Chervil Crème Fraîche \$ 28  
from the Guéridon



Seared Sea Scallops,  
Papaya, Champagne and Coriander Mousseline,  
Maldivian Influenced Fresh Palm Heart and Vegetable Salad \$ 29



Steamed Grouper and Spring Onion Won Ton Ravioli,  
Salmon Caviare, Pernod and Dill Beurre Blanc \$ 23



Lobster "Wellington"  
Baked in Safron Puff Pastry with Mushroom Duxelle,  
Sauce Americane \$ 32



Pan Seared Quail Breast Seasoned with  
Herbed Pink Rock Salt on Polenta Caper Berry Cake \$ 24



Medallions of Duck Foie Gras on Warm Brioche,  
Glazed Apple, Calvados and Shallot Jus \$ 36

## MAIN COURSE

Steamed Mahi Mahi Fillets,  
Pan Fried Lemongrass Sand Lobster Tails,  
Al Dente Broccolini and Baby Corn,  
Warm Thai Roasted Pepper Dressing,  
Coriander Oil \$ 42



Pontiac Potato and Basil Crusted Snapper Fillets,  
Steamed Snap Peas, Toasted Pine Kernel and Baby Carrots,  
Semi Dried Tomato Beurre Blanc \$ 35



Sesame Seed Crusted Supremes of Tasmanian Salmon,  
Stir Fried Strips of Vegetables,  
Lime, Dill and Chilli Crème Fraiche \$ 39



Sautéed Indian Ocean Lobster Medallions,  
Piquant Noilly Prat Beurre Blanc,  
Strips of Vegetables, Herb Galette Potato \$ 80



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 \$ 45

## MAIN COURSE

Pan Fried Wagyu Marble 5 Tenderloin Steak with  
Beef Jus, Dauphinoise Potatoes and  
Buttered Vegetables \$ 95



Searred Medallions of 300 Day Grain Fed Black Angus Beef Fillet,  
Truffle Scented, Shitake, Shallot, Asparagus and New Potato Stir Fry,  
Roasted Garlic Reduction \$ 58  
from the Guéridon



Pan Seared Bultara Saltbush Lamb Cutlets,  
Served on Organic Acquerello Risotto with Mushrooms,  
Mache Salad with Distel Oil \$ 54



Crispy Skin Game Duck Breast,  
Sweet Potato and Thyme Cake,  
Wilted Pak Choy, Cassis and Blueberry Jus \$ 39



Corn Fed Supreme of Chicken Breast Served with  
Purple Potatoes, Zucchini Soufflé and  
Creamy Horseradish Sauce \$ 39

## MAIN COURSE VEGETARIAN

Tika Masala Spiced Grilled Vegetables  
Presented with Brown Basmati Rice,  
Hot and Sour Pineapple, Mango and Papaya Jam \$ 28



Baked Vegetable Strudel of  
Spinach, Mushroom Duxelle, Dry Ratatouille  
Blue Cheese Fondue \$ 28



Roasted Kadaif Pastry Wrapped Vegetables,  
Garlic Wilted Rocket,  
Kalamata Olive Beurre Blanc,  
Sun Dried Tomato Tapenade \$ 28



Potato Gnocchi Tossed in  
Basil Tomato and Rocket Leaves  
\$28