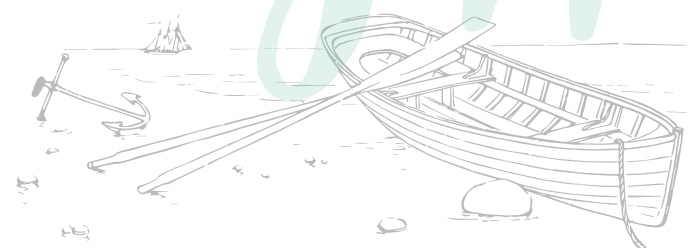


Lighthouse Wharf Hotel



The LIGHTHOUSE WHARF HOTEL

EST. 1935

NOTE: (V) VEGETARIAN / (GF) GLUTEN FREE

ALL DAY PIZZAS:
PLEASE ASK STAFF FOR TOPPINGS
From 9.9

STARTERS & ENTREES:

| | |
|--|-------------------|
| Garlic Bread | 6 |
| Bruschetta (v) | 10 |
| <i>Tomato, pesto & fresh basil, or Mushroom, haloumi & fresh basil</i> | |
| Trio of Dips & Pita | 12 |
| Duck & Plum Spring Rolls | 10 |
| Whole SA King Prawns (gf) | 15 |
| <i>With lime aioli</i> | |
| Salt'n'Pepper Squid (gf) | 15 |
| <i>With lime aioli</i> | |
| Friends Grazing Platter | 30 |
| <i>Cured meats, cheese, fruit, crackers, bread, olives & oil</i> | |
| SA Coffin Bay Oysters | (6) / (12) |
| <i>Natural (gf)</i> | <i>17 / 27</i> |
| <i>Kilpatrick</i> | <i>19 / 30</i> |

SALADS & VEGETARIAN:

| | |
|--|-------------|
| Salt'n'Pepper Squid Salad (gf) | 25 |
| <i>Bean shoots, carrot, coriander, red cabbage, capsicum, shallots, sweet soy & ginger dressing</i> | |
| Classic Caesar Salad | 18 |
| <i>Cos lettuce, bacon, parmesan, soft boiled egg & croutons with Caesar dressing</i> | |
| Vegetable Linguine (v) | 16.9 |
| <i>Roasted seasonal vegetables in a light sugo sauce & parmesan cheese (vegan option available)</i> | |
| Warm Winter Salad (v) | 16 |
| <i>Roast pumpkin, roast beetroot, mushroom, feta, green beans, toasted walnuts & balsamic dressing</i> | |
| <i>+ Add grilled chicken (gf) 8, fresh SA prawns (gf) 10, SA fried squid (gf) 8</i> | |

SEAFOOD

| | |
|---|------------------|
| Wharf Seafood Plate | 1/37 2/62 |
| <i>Battered fish, fried squid, fresh SA prawns, natural SA Coffin Bay oysters, served with golden chips & salad</i> | |
| Oven Baked Salmon (gf) | 27 |
| <i>Served with chat potatoes, broccolini & hollandaise</i> | |
| Salt'n'Pepper Squid (gf option) | 26 |
| <i>Served with golden chips, salad, lemon wedge & lime aioli</i> | |
| Fish & Chips | 1/15 2/22 |
| <i>Beer battered or crumbed butterfish with golden chips, lemon wedge & lime aioli</i> | |

OVEN & GRILL:

| | |
|---|----------------|
| Lighthouse Slow Cooked BBQ Pork Ribs | 32 |
| <i>Served with slaw & golden chips</i> | |
| Murray Valley Pork Cutlet 300g (gf) | 26 |
| <i>Chargrilled & finished in the oven, served with roasted pumpkin, chat potatoes, broccolini & cider glaze</i> | |
| Slow roasted Lamb Shank | 19 |
| <i>With mash potato & peas</i> | |
| Angus Pure 300g Scotch Fillet (gf), or Angus Pure 400g Rump Steak (gf) | 35 / 32 |
| <i>Served with roast potato & salad (gf) or chips & salad</i> | |
| Herb Seared Chicken Breast | 25 |
| <i>On Mediterranean cous cous with a cumin lime yoghurt</i> | |

ON THE SIDE / TO SHARE:

| | |
|--|-----------|
| Seasonal salad or vegetables (gf) | 7 |
| House made coleslaw (gf option available) | 3 |
| Golden chips & aioli | 8 |
| Wedges with sweet chilli & sour cream | 10 |

SCHNITZELS:

| | |
|--|-----------|
| 250g Beef or Chicken Breast Schnitzel | 18 |
| <i>Served with golden chips & salad</i> | |
| <i>+ Add Parmesan</i> | 4 |
| Sauces: | |
| <i>Gravy, Mushroom, Dianne or Pepper</i> | |
| <i>+ Add 2 for extra jug</i> | |
| <i>Red Wine Jus</i> | 5 |
| <i>Surf & Turf</i> | 9 |

BURGERS:

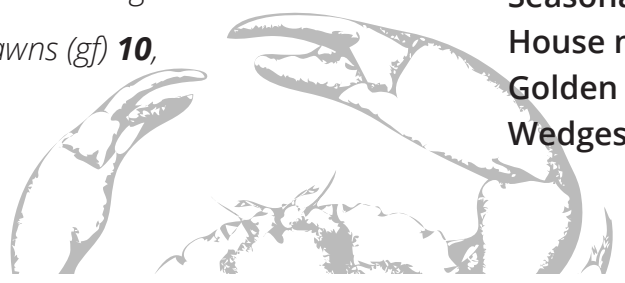
SERVED ON BRIOCHE WITH GOLDEN CHIPS

| | |
|--|-----------|
| Classic Beef Burger | 20 |
| <i>Beef patty, bacon, cheese, lettuce, tomato, pickle & tomato sauce</i> | |
| Grilled Chicken Burger | 18 |
| <i>Chargrilled chicken breast, swiss cheese, lettuce, tomato & pesto aioli</i> | |
| Grilled Haloumi Burger (v) | 18 |
| <i>Haloumi, chargrilled capsicum, mushroom, tomato, lettuce, aioli & basil pesto</i> | |



DESSERTS & CHEESE: WHY NOT ADD A COFFEE FOR \$3.8?

| | |
|---|-----------|
| Ice cream sundae – choc, caramel or strawberry | |
| <i>Adults with cream & nuts 7 / Kids with sprinkles 5</i> | |
| Specialty Cake – see staff for selection | 6 |
| <i>Cake & coffee 8.5</i> | |
| Affogato | 10 |
| <i>Kahlua, Baileys or Frangelico</i> | |
| Warm chocolate mud cake | 8 |
| <i>Served with cream & berry compote</i> | |
| Sticky Date Pudding & Caramel Sauce | 8 |
| <i>Served with ice cream</i> | |
| Selection of Cheeses, Fruit & Lavosh | 25 |



WINE LIST:

SPARKLING & CHAMPAGNE

| | GLASS / BOTTLE | |
|---|----------------|----------|
| Dunes & Greene Pinot Noir Chardonnay Piccolo - SA | 7.5 | |
| Emeri Pink Moscato Piccolo - Griffith, NSW | 8 | |
| DiGiorgio Family Sparkling Merlot Piccolo - Coonawarra, SA | 9.5 | |
| Yalumba Christobel's Moscato - Barossa Valley, SA | 6 | 26 |
| Redbank Emily Chardonnay Pinot Noir Brut Cuvée - King Valley, VIC | 25 | |
| Redbank Prosecco - King Valley, VIC | 7 | 35 |
| Jansz Tasmania Premium Cuvée NV - Pipers River, TAS | 36 | |
| Bleasdale Sparkling Shiraz - Langhorne Creek, SA | 32 | |
| Pol Roger Brut NV - Champagne Epernay, France | 375ml 50 | 750ml 95 |

WHITE

| | GLASS / BOTTLE | |
|---|----------------|----|
| Oxford Landing Estates Sauvignon Blanc - Waikerie, SA | 6 | 24 |
| Nepenthe Sauvignon Blanc - Adelaide Hills, SA | 8.5 | 38 |
| Giesen Marlborough Sauvignon Blanc - Marlborough, NZ | 8.5 | 36 |
| Shaw & Smith Sauvignon Blanc - Adelaide Hills, SA | 10 | 48 |
| Jim Barry Watervale Riesling - Clare Valley, SA | 8 | 34 |
| Pewsey Vale Riesling - Eden Valley, SA | 9 | 40 |
| Hill Smith Estate Chardonnay - Eden Valley, SA | 8.5 | 34 |
| La Maschera Pinot Grigio - Limestone Coast, SA | 8 | 32 |

CHILLED RED

| | GLASS / BOTTLE | |
|---|----------------|----|
| Yalumba Y Series Sangiovese Rosé - South Australia | 6.5 | 27 |
| Chaffey Bros Not Your Grandma's Rosé - Barossa Valley, SA | 8 | 38 |
| Triennes Rosé IGP Mediterranee - Provence, FR | 42 | |

RED

| | GLASS / BOTTLE | |
|---|----------------|----|
| Smith & Hooper Merlot - Wrattontully, SA | 34 | |
| Running with Bulls Tempranillo - Barossa, SA | 36 | |
| O'Leary Walker The Bookies' Bag Pinot Noir - Adelaide Hills, SA | 9 | 42 |
| Chaffey Brothers La Resistance GSM - Barossa Valley, SA | 41 | |
| Oxford Landing Estates Shiraz - Waikerie, SA | 6 | 24 |
| Yalumba The Patchwork Shiraz - Barossa Valley, SA | 8 | 39 |
| Jim Barry Cover Drive Cabernet Sauvignon - Coonawarra, SA | 8.5 | 42 |
| Wirra Wirra Church Block Cab Shiraz Merlot - McLaren Vale, SA | 9 | 42 |
| John Duval Entity Shiraz - Barossa Valley, SA | 80 | |
| Jim Barry PB Shiraz Cabernet - Clare Valley, SA | 85 | |

FORTIFIED

| | 60ML GLASS | |
|--|------------|--|
| Penfolds Club Tawny Port | 6 | |
| Galway Pipe Grand Tawny | 7 | |
| Yalumba Museum Released Muscat | 7 | |
| Vasse Felix Cane Cut Semillon - Margaret River, WA | 9 | |
| Valdespino PX Solera Sherry - Jerez, Spain | 10 | |

COCKTAILS:

| | |
|--|----|
| Affogato <i>Kahlua, Baileys or Frangelico</i> | 10 |
| Mojito <i>Bacardi, lime, sugar, mint and soda</i> | 16 |
| Bitter Orange Spritz <i>Aperol, prosecco and soda</i> | 14 |
| 78° Negroni <i>78° gin, The Italian, Rosso vermouth</i> | 18 |
| Espresso Martini <i>Vodka, cold brew, sugar syrup</i> | 15 |
| Cucumber Infused Tom Collins <i>78° gin, cucumber, lemon, sugar syrup and soda</i> | 16 |
| Old Fashioned <i>Makers Mark, bitters, sugar cube, flamed orange</i> | 16 |
| Pimms Jug <i>Pimms, dry ginger, soda and fruit</i> | 25 |
| Pink Jug <i>AHD rose vermouth, rose, soda and fruit</i> | 25 |



CRAFT BEER:

LOCAL & INTERSTATE CRAFT BEERS
AVAILABLE ON TAP + BOTTLES

KIDS MEALS:

ALL \$10

Nuggets & Chips
Linguine Napolitana
Battered Fish & Chips
Cheeseburger & Chips
Chicken Schnitzel & Chips

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thelighthousewharfhotel.com.au

BREAKFAST MENU: AVAILABLE SUNDAY 9AM-11AM

| | | | |
|---|---------|--|----------|
| Eggs on Toast <i>Scrambled, fried or poached</i> | 10 | Smashed Avocado <i>Avocado, feta, dukka & lemon on toast + Add poached egg 2</i> | 12 |
| Bacon & Eggs on Toast <i>Scrambled, fried or poached</i> | 12 | Granola Bowl <i>Baked granola, seasonal fruit, berry compote & yoghurt</i> | 12 |
| Eggs Benedict <i>Poached eggs with ham or smoked salmon topped with hollandaise, on grilled Turkish bread</i> | 14 / 17 | Pancakes <i>Berry compote, cream & ice-cream Lemon & sugar</i> | 12 10 |
| Brekkie Burger <i>Egg, bacon, hash brown, cheese & bbq sauce</i> | 12 | Croissant <i>With leg ham & melted cheese</i> | 8 |
| Spanish Baked Eggs <i>Baked eggs, chorizo & white beans, served with grilled Turkish bread</i> | 16 | Locally Baked Banana Bread <i>Lightly toasted, served with honey & cream</i> | 12 |
| The Wharf Big Breakfast <i>Fried eggs, bacon, pork sausage, hash brown, baked beans & toast</i> | 17 | Extras (each) <i>Add 2: spinach, tomato, extra egg Add 3: bacon, pork sausage, mushrooms, hash brown Add 5: avocado, smoked salmon</i> | |