

Lighthouse Wharf Hotel

The **LIGHTHOUSE**
EST. **WHARF** 1935

HOTEL

Main Menu



**SCHNITZEL
DAYS**

14⁵⁰

Mon Tues Wed

THURS NIGHT RIBS 'N' RED 28.90

**ALL DAY DINING
SAT & SUN**

11:30am - 8:30pm Saturdays

11:00am - 8:30pm Sundays

**WINGED
WEDNESDAYS
16.90**

1kg Sticky Wings

PAIR IT WITH OUR CRAFT BEERS ON TAP!

10⁹⁰ LUNCH SPECIALS*

*Lunch specials are Monday - Friday, except public holidays.

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The LIGHTHOUSE WHARF

EST. 1935

HOTEL

NOTE: (V) VEGETARIAN / (GFO) GLUTEN FREE OPTION

TO START

Garlic Bread / Cheesy Garlic Bread	6 / 8
Green Olives & Bread	11
Bruschetta (V) <i>Tomato, pesto, olive oil & pepper</i>	12
Trio of Dips & Charred Pita	12
Duck Spring Rolls <i>With ginger soy</i>	11
Fried Squid (GFO) <i>With lemon & tartare</i>	15
Sticky BBQ Chicken Wings <i>With paprika aioli</i>	15
Friends Grazing Platter <i>Cured meats, cheese, dips, olives, fruit, crackers, olive oil & bread</i>	33
SA King Prawns (GFO) 1/2 doz 17 / 1 doz 32 <i>Served chilled with cocktail sauce & filone bread</i>	
SA Coffin Bay Oysters (6) / (12) <i>Natural</i>	17 / 27
<i>Kilpatrick</i>	19 / 30

SALADS & VEGETARIAN

Lighthouse Summer Salad (GFO) <i>Wild rocket, pear, toasted walnuts, cherry tomatoes, olive oil & candied balsamic</i> + Add grilled chicken 8 , Australian grilled prawns 10 , Australian S&P squid 8	16
Classic Caesar Salad <i>Cos lettuce, bacon, parmesan, soft boiled egg & croutons with Caesar dressing</i> + Add grilled chicken 8 , Australian grilled prawns 10 , Australian S&P squid 8	18
Haloumi Burger <i>Grilled haloumi, mushroom, capsicum, lettuce, tomato & pesto aioli, on brioche with chips</i>	18
Greek Style Salad - Lamb or Haloumi <i>Served with mango chutney, tomato, cucumber, spanish onion & fresh herbs</i>	24 / 21

SCHNITZELS

250g Beef Schnitzel or Chicken Breast Schnitzel <i>Served with chips & salad</i>	18
+ <i>Parmi</i>	4
+ <i>Kilpatrick sauce & bacon</i>	4
+ <i>BBQ bacon, BBQ sauce & cheese</i>	4
Sauces: <i>Gravy, Mushroom, Dianne or Pepper</i> + Add 2 for extra jug, Red Wine Jus 5 or Surf & Turf 10	

BURGERS

SERVED ON BRIOCHE WITH CHIPS

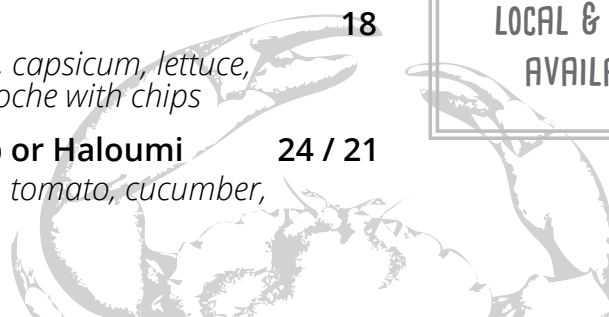
Classic Beef Burger <i>House-made patty, bacon, tomato relish, pickles, cheese, lettuce & caramelised onion on brioche with chips</i>	19
Southern Fried Chicken Burger <i>Southern fried chicken, lettuce, tomato & chipotle aioli on brioche with chips</i>	18

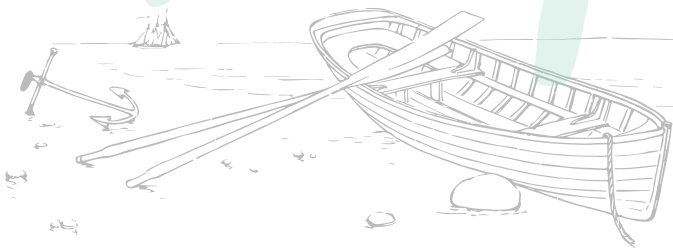
FOR THE KIDDIES

Fish 'n' Chips	10
Chicken Schnitzel & Chips	10
Nuggets & Chips	10
Pasta Napolitan	10
Cheeseburger & Chips	10

CRAFT BEER:

LOCAL & INTERSTATE CRAFT BEERS
AVAILABLE ON TAP + BOTTLES





FROM THE SEA

Beer Battered Flathead	25
<i>Served with chips, salad, lemon & tartare</i>	
Wharf Seafood Plate	1/36 2/68
<i>Battered fish, fried squid, fresh SA prawns, natural SA Coffin Bay oysters, served with chips, salad, lemon & tartare</i>	
Seasoned Fried Squid (GFO)	26
<i>Served with chips, salad, lemon & tartare</i>	
Fish & Chips	2 pcs / 22
<i>Beer battered or crumbed butterfish served with chips, salad, lemon & tartare</i>	
Prawn Fettucine	24
<i>Pan fried prawns in a baby spinach, garlic & cream sauce</i>	



FROM THE LAND

300g Scotch Fillet (GFO)	36
<i>Served with crushed potatoes, broccolini & red wine jus</i>	
Angus Pure 400g Rump Steak (GFO)	35
<i>Served with chips, salad & your choice of gravy</i>	
SA Slow Cooked Pork Ribs	32
<i>Smothered in smoky bbq sauce, served with chips & chunky coleslaw</i>	

ON THE SIDE / TO SHARE

Crushed Potatoes <i>With paprika aioli</i>	5
Garden Salad / Seasonal Vegetables	5
Seasoned Chips <i>With aioli</i>	8
Battered Onion Rings <i>With paprika aioli</i>	8
Seasoned Wedges <i>With sweet chilli & sour cream</i>	10

ALL DAY PIZZAS:

PLEASE ASK STAFF FOR TOPPINGS
From 9.9

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

Sticky Date Pudding	8
<i>Served with butterscotch sauce & ice-cream</i>	
Oozy Chocolate Mud Cake	8
<i>Served warm with dollop cream & berry coulis</i>	
Lighthouse Sundae	7
<i>Vanilla ice-cream, your choice of caramel, strawberry or chocolate topping, cream & nuts</i>	
Vanilla Bean Pannacotta (GFO)	8
<i>With raspberry coulis</i>	
Gluten Free Citrus Tart (GFO)	6
<i>Served with berry compote & cream</i>	
Cheese Plate	19
<i>Seasonal collection of 2 SA cheeses with lavosh & fruit</i>	
Affogato	10
<i>Kahlua, Baileys or Frangelico</i>	

COCKTAILS:

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

