

# Lamplighter Restaurant - Menu

(April 2010)

## BREADS

### Hot Cob of Bread

Served complimentary with main meal (1 per table additional cobs \$5.50)

### Herb Bread

\$ 6.50

Lightly toasted Turkish bread served with roast garlic, sundried tomato and herb butter  
Lightly toasted and covered with fragrant Romano parmesan cheese served with olive tapenade (dip)

### Garlic Cob

\$ 6.50

Lightly toasted and smothered in garlic butter, topped with melted tasty cheese

## ENTREES

### Acras Battered Prawns

\$17.00

Tender prawns in a mouthwatering coriander and chilli flavoured batter served with crisp garden salad and rice with lime and chilli dressing

### Marinated Chicken Strips

\$16.50

Char Sui (Korean BBQ sauce) and lime marinated chicken breast strips flash fried and served with fresh Asian salad

### Local Pambula Lake Oysters (GF)

\$14.50/Dozen \$24.50

Fresh off the water, locally grown Sydney Rock Oysters cooked and topped with either Kilpatrick or mornay sauce, a' la' natural or for something different try our natural oysters served with sour cream and chive dressing.

### Scallops with Madras Curry and Parmesan (GF without bread)

\$16.50

Oven roasted scallops in the half shell topped with a rich roasted Madras curry and Romano Parmesan served with crisp garden salad

### Thai Beef Salad

\$16.50

Tender beef fillets in a Thai inspired dressing served with toasted cashews and a crispy noodle salad

### Garam Masala Pork Fillet (GF)

\$16.50

Cinnamon curry marinated pork fillet served with pear and parmesan rocket salad dressed with a light mint and herb dressing.

GF:-Indicates which meals are Gluten Free

Most of our entrees can be made into main course size. Please speak to your wait staff

# MAINS

If you have any special dietary needs, our chefs will be more than happy to accommodate your needs.

## From the Grill

Fillet Mignon (GF) \$32.00

Grain fed eye fillet steak (300g approx) wrapped in bacon and cooked to your liking, served with creamy sweet chilli and potato gratin grilled tomato and field mushroom and sautéed spinach or fresh garden salad and chips. Your choice of sauce: - mushroom, pepper, Dianne, red wine gravy or lemon thyme and English mustard butter.

Wine Suggestion: Wignalls Shiraz Western Australia

Black Angus Scotch Fillet (GF) \$32.00

400 grams of the best steak money can buy, cooked to perfection and served with creamy bacon and onion potato mash, seasonal vegetable or garden salad and chips - Dianne, pepper, mushroom or red wine sauce

Wine Suggestion: Tempus 2 Pewter Label Coonawarra Cabernet

Black Angus Scotch Fillet with a Twist (GF) \$40.00

The best just got better!! 400gm Angus steak topped with lobster medallions, local scallops and fresh prawns smothered in dill and garlic sauce served with mash potato and seasonal vegetables

Wine Suggestion: Tempus 2 Pewter Label Shiraz

Greek Marinated Rack of Lamb \$31.00  
Tender lamb rack served with sweet potato mash beans and a red wine jus

Wine Suggestion: Harbord Pinot Noir Adelaide Hills

## Other House Specialties

Semi Dried Tomato & Cheese Stuffed Chicken Breast \$28.50  
Tender lean chicken breast stuffed with semi dried tomato and cheese served with fresh salad and seasoned wedges with a garlic aolie dressing

Wine Suggestion: Essence Sauvignon Maryborough New Zealand

Fish of the Day (GF) \$ Market price  
Served grilled or battered with your choice of seasonal vegetables and potatoes or chips and salad, white wine sauce, lemon butter or our home made chunky tartar sauce

Wine Suggestion: Wignalls Unwooded Chardonnay Western Australia

## MAINS cont'd.

The Lamplighter Platter for 1 \$ 45.00 / for 2 \$110.00

The platter will include a selection of hot and cold seafood including tempura prawns, scampi, grilled scallops, king prawn cocktail, Sydney rock Oysters a 'la natural and Kilpatrick, tender calamari rings, squid, Eden mussels in lemon butter sauce, fish pieces and fruits, served atop hot chips with condiments and fresh lemon wedges.

Wine Suggestion: Side Gate NV Brut Cuvee Clare Valley

Two Fold Bay Mussels and Bugs \$28.50

Two Fold Bay mussels and bugs cooked in a sweet soy and chilli dressing served with Hokkien style noodles.

Wine Suggestion: McGuigan's Discovery Pinot Grigio

Asian Duck Salad \$28.50

Asian marinated duck breast served with crispy wontons and Asian inspired salad with sesame and mirin dressing.

Wine Suggestion:-Nepenthe Pinot Noir South Australia

## DESSERTS

Bavarois \$10.50

A delicate Bavarian cream dessert with a Crème Anglaise base, and then aerated with whipped cream and various flavouring such as fruit purée. Ask Wait staff for Today's Flavour

Home Made Cheesecake \$10.50

Homemade creamy cold set cheesecake served with cream and topped with a rich berry fruit coulis

Mango Crème Brulee (GF) \$10.50

Classic French set custard with crisp toffee shell served with strawberry and mint salad

Duo of Ice Cream \$10.50

Two home made ice cream flavours, served with mouth watering accompaniments. Ask Wait staff for Today's Flavour

Sticky Date Pudding \$10.50

Freshly home made sticky date pudding served with lashings of cream topped with a Butterscotch sauce and cream

Thank you for dining at the Lamplighter

Your Chef Phillip,  
Staff and Management hope you have an enjoyable evening  
We look forward to you dining with us again