

Dinner

MENU

STARTERS

Gazpacho Soup ~ 16

Cold gazpacho, with hints of raspberry and beet, with a grilled garlic butter focaccia

Octopus ~ 24

Grilled octopus' bits, grilled red bell pepper coulis, chorizo crumble, confit garlic

Shrimp ~ 20

Sauteed shrimp with garlic, butter, mustard and coriander sauce, chili oil, grilled garlic butter focaccia

Scallops ~ 23

Brown butter cooked scallops, cold pea puree, cucumber gel, toasted sliced almonds and arugula

Asparagus ~ 16

Grilled asparagus, miso aioli, mascarpone and beet mousse, dehydrated black olives, fried capers

Lighthouse Caesar Salad ~ 18

Julienne romaine, Caesar dressing, croutons, blueberries, bacon bits

MAINS

Salted Codfish ~ 39

Roasted codfish loin, miso hollandaise, fondant potato, charred cherry tomatoes, pickled radish, coriander oil

Lamb ~ 49

Grilled lamb coated with pistachio and mint, carrot and cumin puree, fried triple cooked potato, seasonal fruit

Seabass ~ 36

Sauteed seabass fillet with a creamy coriander risotto, charred tomatoes, soy meringue

Beef Tenderloin ~ 35

Seared beef tenderloin steak, with bordelaise sauce, butternut squash puree, fried triple cooked potato and roasted baby veggies

Onion ~ 28

Burnt and confit onion, parsley creamy rice, charred tomatoes, port wine reduction and dusted olive oil

Fettuccine ~ 32

Fettuccine with a creamy basil sauce, fresh mussels and grilled garlic butter focaccia

