charcuterie. autumn

available 11:30am – 9:00pm 7 days
please order at the bar

snacks.

salted pistachios | 6 v, vg, gf
mixed olives | 8 v, vg, gf

charcuterie.

charcuterie board | 26 gfo
served with selected meats below, toast and seasonal accompaniment

prosciutto
a traditional Italian cured pork, with both sweet and salty notes

breasola
is air-dried, salted beef that has been aged two or three months until it becomes hard and turns a dark red, almost purple colour. it is made from top (inside) round, and is lean and tender, with a sweet, musty smell

pure pork sopressa hot
sopressa develops its unique flavour by being larger in diameter. the spices used are carefully chosen so as to enhance its distinctive mild flavour. this sopressa is easily identified by it being hand tied lengthwise giving it a segmented look. hot sopressa contains a hot heat strength chilli

add cheese | 8
extra meat | 6
quince | 3

bowls.

roast pumpkin & grilled chorizo salad |18 v, vgo, gf
baby spinach, rocket leaves, chickpeas, Spanish onion and Persian feta with a balsamic glaze dressing

chicken fajita salad | 18 vo
spiced chicken, mixed lettuce, sautéed capsicum, Spanish onion, coriander and cherry tomato

thai beef salad | 18 vo, gfo
fresh salad leaves, cucumber, red onion, tomato, bean sprouts with tender strips of eye fillet

sides.

fries | 8 v, vgo
with paprika salt and aoli

sweet potato chips | 8 v, vg
with sweet chilli mayonnaise

tapas.

leek and manchego croquettes | 9 v
with a spicy mayonnaise

mini tacos (4) soft or crispy | 14
kimchi prawn
shredded asian chicken
char sui pork
spicy beef

mini taco share board (16) | 50
four meats, mix of soft and crispy tacos, coriander mayonnaise, hot sauce and accompaniments

crispy moroccan fried wings | 14 gf
lime aioli and lemon

lemon pepper calamari | 12 gf
with tartare and lemon

pork belly bao (3) | 14
soft steamed bun, pork belly with kimchi slaw and coriander mayonnaise

pork belly cubes | 15 gf
with burnt apple sauce

buttermilk fried chicken | 14 gf
with sticky chilli sauce and sesame

lamb cutlets | 16 gf
with baba ganoush and dukka

meatballs | 14 gf
with chorizo, romesco sauce and sourdough

burgers.

cheeseburger | 18 gfo
Australian ground beef, double smoked cheddar cheese, ketchup, mustard and sliced dill pickle /fries

lightbox classic | 18 gfo
Australian ground beef, cheese, Spanish onion, tomato, lettuce and chipotle mayonnaise /fries

steak sandwich | 18 gfo
rib fillet, triple cream brie, balsamic caramelised onion, mixed lettuce leaves and tomato /fries

chicken burger | 18 gfo
pan fried chicken, lettuce, maple bacon, avocado, melted gouda cheese and chipotle mayonnaise /fries

pizzas.

four cheese | 20 gfo
mozzarella, parmesan, brie and ricotta

supreme | 20 vo, gfo
napoli, pepperoni, capsicum, olives, pineapple and Spanish onion with a spicy mayonnaise

caprese | 16 v, gfo
napoli, torn rainbow cherry tomatoes, mozzarella cheese, fresh basil and balsamic reduction

prosciutto | 20 gfo
napoli, mozzarella cheese, rocket and parmesan

roast pumpkin and chorizo | 19 gfo
napoli, mozzarella cheese and spicy mayonnaise

gluten free pizza bases available on request | 4

cheeses.

cheese board | 28 gfo
served with selected cheeses below, crisp breads and seasonal accompaniments

comte
is a French cheese made from unpasteurized cow's milk in the Franche-Comté region of eastern France. the texture is relatively hard and flexible, and the taste is strong and slightly sweet and nutty

buffalo blue
the rich buffalo milk combines beautifully with the mould which delivers a soft, creamy mouth feel with an almost savoury flavour profile. it's a soft and balanced cheese with a gentle acidity that has a delicate, smooth, and velvety texture and flavour that finishes on the palate with a lingering lactic sweetness that is most addicting. it's is a cheese for blue lovers and novices alike

triple cream cheese
from Victoria's Gippsland region comes this champion triple cream cheese. a melt in your mouth velvety texture gives way to an exquisite taste. the rich golden centre is enveloped by a bloom of white mould enhancing its slightly nutty flavour

sweets.

red velvet brownie | 10 v
with cream cheese dressing

baileys panna cotta | 10 v
with coffee syrup

orange almond cake | 10 gf
vanilla bean ice cream

gluten free bread available on request | 1.50

56 Goondoon Street, Gladstone (p) 07 4972 2698 www.lightboxgladstone.co /lightboxgladstone @lightboxgladstone

lightbox.
espresso and wine bar