



Festive Packages

A Beachside Festive Event At The Lagoon

For any collaborative occasion that seeks ravishing cuisine with an elite waterfront view. Lagoon Restaurant is the perfect environment which allows ease in planning your festive celebrations with family, friends and colleagues.

We have put together this booklet to provide you with all the information you need to plan a festive meal that will elevate the enjoyment and blissfulness of your festive experience.

We're available seven days a week to chat with you about any questions you have

Enquire now with our Events Team.

Build your own Package

Choose your Menu;

\$89 Festive Menu [Appertisers | Breads | Entrée | Main | Dessert]

\$120 Festive Menu [Appertisers | Breads | Entrée | Main | Dessert] OR
[Appertisers | Breads | Seafood Platter for 2 | Dessert]

Choose your Beverages;

Drinks on Consumption | beverages are charged on consumption and placed on your bill [a drinks limit and beverage restriction can be established]

Buy Own Drinks | guests may purchase their own drinks at the bar

Drinks Package | all-inclusion packages at a set price per person

The Lagoon Events Team

Lagoon Restaurant/Lagoon Deck
Bar Stuart Park, North
Wollongong

Ph: (02) 4226 1677 fax: (02) 4226 2125

admin@lagoonrestaurant.com.au / www.lagoonrestaurant.com.au



FESTIVE MENU

APPETISERS

Selection of stone baked-bread

Greek Salad w cucumber, tomato, capsicum, Kalamata olives, marinated feta, anchovies & oregano

Garden Salad w mixed leaves, cucumber, tomato, Spanish onion & lemon herb vinaigrette

ENTRÉES (your choice of)

Sea Salt & Cracked Pepper Calamari served w lime aioli & Asian slaw

Paprika Spiced Chicken w watercress, Persian feta, crisp prosciutto salad & balsamic glaze

Fresh King Prawns jumbo tiger prawns served on pickled kohlrabi w yuzo mayo & green matcha dust

Tempura Prawns golden fried tempura prawns w peppermayo

Char-grilled Haloumi & Fresh Asparagus (v) w cherry tomato chutney, basil pesto & balsamic reduction

MAINS (your choice of)

Barramundi Nick wild barramundi fillet marinated w coconut milk, lime & ginger. Pan roasted & topped w our famous Nick sauce

Slow Cooked Veal Loin w a wild pepperberry & bush tomato crust, red currant jus served on Paris mash

Berkshire Pork Belly Three Ways 6-hour slow roasted pork belly w prosciutto soil & minted pea puree, Rodriguez & honey soy jus

Cajun Spiced Atlantic Salmon w salsa verde & a heirloom tomato spinach and couscous salad w fennel & dill aioli

Crispy-Skin Chicken Maryland confit in garlic, tarragon & lemon w crispy skin a celeriac puree, heirloom vegetables & a light jus gras

Mezzelune (v) house-made spinach & ricotta ravioli w Napoli sauce, basil pesto, wild rocket, pine nuts and ash goats cheese

DESSERTS

Chef's Selection

\$85 PER PERSON

FESTIVE MENU

Appetisers, Seafood Platter for Two, and Dessert **OR** Appetisers, Entrée, Main, and Dessert

APPETISERS

Selection of stone baked-bread

Greek Salad w cucumber, tomato, capsicum, Kalamata olives, marinated feta, anchovies & oregano

HOT & COLD SEAFOOD PLATTER FOR TWO

Hot: Whole lobster mornay, Moreton Bay bugs, BBQ king prawns, Kilpatrick and mornay oysters, scallops in the shell, BBQ octopus, salt & pepper calamari, and catch of the day

Cold: Balmain bugs, blue swimmer crab, natural oysters, fresh king prawns, Hiramasa Kingfish yellow fin tuna, and beetroot cured Atlantic salmon

Cold Platter will be served with Entrée. Hot Platter will be served with Main

ENTRÉES (your choice of)

Sea Salt & Cracked Pepper Calamari served w lime aioli & Asian slaw

Paprika Spiced Chicken w watercress, Persian feta, crisp prosciutto salad & balsamic glaze

Fresh King Prawns jumbo tiger prawns served on pickled kohlrabi w yuzo mayo & green matcha dust

Dozen Sydney Rock Oysters Natural w coriander citrus vinaigrette

Dozen Sydney Rock Oysters Kilpatrick w bacon and spicy tomato sauce

Tempura Prawns golden fried tempura prawns w peppermayo

North Atlantic Sea Scallops seared jumbo Atlantic scallops w macadamia, pumpkin puree & wattle-seed soil

BBQ Octopus marinated w garlic, chilli and ginger

Char-grilled Haloumi & Fresh Asparagus (v) w cherry tomato chutney, basil pesto & balsamic reduction

\$120 PER PERSON

MAINS (your choice of)

Barramundi Nick wild barramundi fillet marinated w coconut milk, lime & ginger. Pan roasted & topped w our famous Nick sauce

Wild Barramundi w BBQ King Prawn w our famous lot sauce

Local Snapper Fillet grilled w lemon thyme butter, asparagus spear

Grilled Moreton Bay Bugs served w rice & a chilli, ginger & garlic cream sauce

Black Angus Eye Fillet of Beef w charred asparagus, caramelised eschalots, garlic jam served on Paris mash & shiraz jus

Western Australian Scampi served w rice & a light lemon basil beurre blanc

Slow Cooked Veal Loin w a wild pepperberry & bush tomato crust, red currant jus served on Paris mash

Cajun Spiced Atlantic Salmon w Seared Jumbo Atlantic Scallops w salsa verde & a heirloom tomato spinach and couscous salad w fennel & dill aioli

Crispy-Skin Chicken Maryland confit in garlic, tarragon & lemon w crispy skin a celeriac puree, heirloom vegetables & a light jus gras

Mezzelune (v) house-made spinach & ricotta ravioli w Napoli sauce, basil pesto, wild rocket, pine nuts and ash goats cheese

DESSERTS

Chef's Selection

**Note: Seafood platters must be shared between 2 or 3 people and are charged at \$120 per person.*

DRINKS PACKAGES

Gold Beverage Package (3 Hours \$40pp)

Wine

White The Tasty Grape Semillion Sauvignon Blanc

Red The Tasty Grape Cab Merlot

Sparkling St Louis De Blanc

Beer

150 Lashes Pale Ale, Byron Bay Pale Lager, Hahn Super Dry, Hahn Premium Light

Non-Alcoholic

Juice, Mineral Water, Soft Drinks and Freshly Brewed Tea & Coffee

Premium Beverage Package (3 Hours \$45pp)

Wine

White choice of white from our telling tales range

Red choice of red from our telling tales range

Sparkling St Louis De Blanc

Beer

All draught beers

Non-Alcoholic

Juice, Mineral Water, Soft Drinks and Freshly Brewed Tea & Coffee

Premium Platinum Beverage Package (3 Hours \$55pp)

Wine

White choice of white from our telling tales range

Red choice of red from our telling tales range

Sparkling St Louis De Blanc

Beer

All draught beers, Corona, Becks, Toohey's Extra Dry

House Spirits

Scotch, Bourbon, Vodka, Gin & Bacardi

Non-Alcoholic

Juice, Mineral Water, Soft Drinks and Freshly Brewed Tea & Coffee

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