NEW YEARS EVE MENU

THE LAGOON SEAFOOD RESTAURANT

APPETISER

Stone-baked Garlic and herb bread

ENTREE

Mixed Seafood Plate

All your favourites including: oysters, fresh prawns, tempura prawn, scallop in shell, salt & pepper calamari, house-smoked salmon

Non-seafood or vegetarian options available

MAINS

(Served alternate)

Barramundi with Prawn With our famous lot sauce

King Island Chicken Pan fried chicken breast with King Island Camembert, walnuts & cranberry jus

DESSERT

(Alternate Drop)

Pina Colada Crème Brulée Creamy baked custard infused with coconut served with pineapple biscotti

White Chocolate Mousse

Creamy white chocolate mousse with a salted caramel drizzle, freeze dried rasberries & 24K Gold leaf

BEVERAGES

150 Lashes Pale Ale, Hahn Super Dry, Byron Bay Pale Lager, Hahn Premium Light, Naked Shadow Sem Sav Blanc, Naked Shadow Cab Merlot, St Louis De Blanc, <u>Soft Drinks,</u> Juice, Mineral Water, Freshly Brewed Tea & Coffee

Lagoo