

# LAGOON LUNCH SPECIAL



## BREAD

STONE BAKED GARLIC OR HERB BREAD 9.9

STONE BAKED SOURDOUGH COB 12.9

w chilli oil, Grana Padano, rosemary oil, house made truffle butter & balsamic

## ENTREE

SEA SALT & CRACKED PEPPER CALAMARI

served w lime aioli & Asian slaw

SALMON TERRINE

rich smoked salmon mousse w fennel, onion & watercress

SPICED CHICKEN

served on a Middle-Eastern cous cous salad w sumac yoghurt

CHAR-GRILLED HALOUMI & FRESH ASPARAGUS (v)

w cherry tomato chutney, basil pesto & balsamic reduction

## MAIN

CATCH OF THE DAY

golden fried w hand-cut chips and fresh garden salad

SAGANAKI JOHN DORY

fillet of John Dory w tomato concasse, olives & feta served in a cast iron pan w a side of rice

LAMB SHANK

braised lamb shanks in a rich red wine tomato jus on Paris mash

KING ISLAND CHICKEN

pan fried chicken breast w King Island camembert, walnuts & cranberry jus

RAVIOLI BEURRE NOISETTE (v)

house made filled w cheese & spinach, w beurre noisette, sage & pinenuts

## DESSERT

SPICED CHOCOLATE GANACHE TART

w fresh raspberries, speculaas crumb & chantilly cream

BAILEY'S CRÈME BRÛLÉE

creamy baked custard infused with baileys w praline & choc hazelnut biscotti

GELATO

a variety of gelato served w crisp tuile

BAKED LEMON CHEESECAKE

New York style served w passionfruit, chantilly cream & candied lemon

MAIN & DESSERT

\$ 49 pp

ENTREE & MAIN

\$ 59 PP

ENTREE, MAIN  
& DESSERT

\$ 69 PP

\*available for lunch Monday - Friday

## SIDES

HAND CUT CHIPS (vv)

4.5 / L7.5

PARIS MASH

6.5

ROASTED CHAT  
POTATOES

w rosemary-infused evoo

9.5

GARDEN SALAD (vv) 9.5

ROCKET & PARMESAN  
SALAD

12.5

HAND-PICKED GREENS  
(vv)

w roasted almond butter

12.5

\* not available on public holidays | menu is not available in conjunction with any other offers\*