



SET MENU PACKAGES 2021

Waterfront location

Award-winning cuisine



A BEACHSIDE CELEBRATION AT THE LAGOON

For groups who value a beautiful setting and top quality cuisine, The Lagoon is a wonderful choice for a memorable group celebration.

We have put together this booklet to provide you with all the information you need to plan a meal for your group of up to 40 people (over that number, please refer to our Function Packages).

Don't forget, we're available seven days a week to chat with you about any questions you have.

GET IN TOUCH

The Lagoon Events Team

Available seven days a week

admin@lagoonrestaurant.com.au

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SET MENU OPTIONS

MENU OPTIONS

\$55 Set Menu [Breads | Main | Dessert]

\$65 Set Menu [Breads | Entree | Main | Dessert]

\$85 Set Menu [Appetisers | Entree | Main | Dessert]

\$120 Set Menu [Appetisers | Breads | Entree | Main | Dessert]

[Appetisers | Breads | Seafood Platter for 2 | Dessert]

OR

CHILDREN

\$15 Main | \$6.5 Dessert

Children 12 years or younger are welcome to order from our Children's Menu. Your waiter will take their order on the day.

BEVERAGE OPTIONS

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

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

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

*only available for groups 30+

Please note we do not split bills.

\$55 SET MENU

APPETISER

Selection of Stone-Baked Bread

MAINS [YOUR CHOICE OF]

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

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

Veal Prime Rib w wild pepperberry & bush tomato crust, Paris mash & shiraz jus

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

DESSERTS

Chef's Selection beautiful house-made desserts prepared by our pastry chef

\$65 SET MENU | \$60 WITHOUT DESSERT

APPETISER

Selection of Stone-Baked Bread

ENTREES [YOUR CHOICE OF]

Tempura Prawns golden fried w pepper mayo & Asian slaw

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

Smoked Jerk Chicken lightly smoked chicken breast w aromatic rub, fennel, orange & green papaya salad

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

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

Veal Prime Rib w wild pepperberry & bush tomato crust, red currant jus & Paris mash

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

DESSERTS

Chef's Selection beautiful house-made desserts prepared by our pastry chef

\$85 SET MENU | \$80 WITHOUT DESSERT

APPETISERS

Selection of Stone-Baked Bread

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

ENTREES [YOUR CHOICE OF]

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

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

Smoked Jerk Chicken lightly smoked chicken breast w aromatic rub, fennel, orange & green papaya salad

Dozen Sydney Rock Oysters Natural or Kilpatrick

Tempura Prawns golden fried w pepper mayo & Asian slaw

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

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

Black Angus Eye Fillet (300g) w charred asparagus, caramelised eschalots & garlic jam w Paris mash & shiraz jus

Veal Prime Rib w wild pepperberry & bush tomato crust, Paris mash & shiraz jus

Pork Belly brined & slow roasted in cumin & paprika w burnt onion puree, confit Kipfler potatoes, pistachio dukkah & port jus

Sumac Crusted Salmon w bulgur wheat tabbouleh salad, charred eggplant & celiac puree & dehydrated spiced cauliflower

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

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

\$120 SET MENU | \$115 WITHOUT DESSERT

Your Guests can choose

Appetisers | Seafood Platter for 2 | Dessert

OR Appetisers | Entree | Main | Dessert

APPETISERS

Selection of Stone-Baked Bread

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

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, sea salt & pepper calamari and catch of the day

Cold: Balmain bugs, blue swimmer crab, natural oysters, fresh king prawns & smoked Atlantic salmon

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

ENTREES [YOUR CHOICE OF]

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

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

Smoked Jerk Chicken lightly smoked chicken breast w aromatic rub, fennel, orange & green papaya salad

Tempura Prawns golden fried tempura prawns w pepper mayo

Dozen Sydney Rock Oysters Natural w coriander citrus vinaigrette

Dozen Sydney Rock Oysters Kilpatrick w bacon and spicy tomato sauce

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

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

BBQ Octopus marinated w garlic, chilli and ginger

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

BBQ King Prawns served w rice and your choice of a chilli, ginger, or garlic cream sauce

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

Black Angus Eye Fillet (300g) w charred asparagus, caramelised eschalots & garlic jam served w Paris mash & shiraz jus

Beef & Lobster black angus eye fillet (200g) w half Western Australian lobster mornay (300g)

Berkshire Pork Belly 6 hour slow roasted pork belly w prosciutto soil & port apple puree

Pork Belly brined & slow roasted in cumin & paprika w burnt onion puree, confit Kipfler potatoes, pistachio dukkah & port jus

Sumac Crusted Salmon w bulgur wheat tabbouleh salad, charred eggplant & celiac puree & dehydrated spiced cauliflower

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

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

DESSERTS

Chef's Selection beautiful house-made desserts prepared by our pastry chef

CHILDREN'S MENU

12 years old and under

\$15 Main | \$6.5 Dessert

MAINS [YOUR CHOICE OF]

Chicken Schnitzel Tenderloin & Chips

Fish & Chips

Pasta Napolitana

Calamari & Chips

Grilled Chicken with veggie and potato

DESSERTS

Vanilla Bean Gelato w your choice of topping

BEVERAGE PACKAGES

Silver Beverage Package

Fri Night Sat Night Sun Lunch	4 Hours	5 Hours	6 Hours
	\$35 pp	\$40 pp	\$45 pp

Gold Beverage Package

Fri Night Sat Night Sun Lunch	4 Hours	5 Hours	6 Hours
	\$40 pp	\$45 pp	\$50 pp

Platinum Beverage Package

Fri Night Sat Night Sun Lunch	4 Hours	5 Hours	6 Hours
	\$45 pp	\$50 pp	\$55 pp

Premium Beverage Package

Fri Night Sat Night Sun Lunch	4 Hours	5 Hours	6 Hours
	\$55 pp	\$60 pp	\$65 pp

BEVERAGE OPTIONS

SILVER PACKAGE

Byron Bay Pale Lager, Hahn Premium Light, The Tasty Grape Semillion, Sauvignon Blanc, The Tasty Grape Cab Merlot, Soft Drinks, Freshly Brewed Tea & Coffee

GOLD PACKAGE

150 Lashes Pale Ale, Hahn Super Dry, Byron Bay Pale Lager, Hahn Premium Light, The Tasty Grape Semillion, Sauvignon Blanc, The Tasty Grape Cab Merlot, St Louis Blanc De Blanc, Soft Drinks, Juice, Mineral Water, Freshly Brewed Tea & Coffee

PLATINUM PACKAGE

Furphy Refreshing Ale, 150 Lashes Pale Ale, Hahn Super Dry, Bryon Bay Pale Lager, Hahn Premium Light, Choice of Red & White Wine from The Telling Tales Range, St Louis Blanc De Blanc, Naked Shadow Pink Moscato, Soft Drinks, Juice, Mineral Water, Freshly Brewed Tea & Coffee

PREMIUM PLATINUM PACKAGE

Furphy Refreshing Ale, 150 Lashes Pale Ale, Hahn Super Dry, Byron Bay Pale Lager, Corona, Peroni, Tooheys Extra Dry, Hahn Premium Light, Choice of Red & White Wine from The Telling Tales Range, St Louis Blanc De Blanc, Naked Shadow Pink Moscato, House Spirits (Scotch, Bourbon, Vodka, Gin & Bacardi), Soft Drinks, Juice, Mineral Water, Freshly Brewed Tea & Coffee

SELECTIONS

DRAUGHT BEERS Crown Lager | Wild Yak Pacific Ale | Pure Blonde | Carlton Dry | Cascade Premium Light

BOTTLED BEERS [+7] Corona | Becks | Tooheys Extra Dry
[Gold & Platinum Packages only]

HOUSE SPIRITS [+10] Vodka | Bourbon | Scotch | Gin | Bacardi
[Gold & Platinum only]

PREMIUM SPARKLING [+2] Pearle De Vigne Blanc De Blanc French Sparkling, Naked Shadow Pink Moscato

COCKTAIL PITCHER [32 PER PITCHER] Cosmopolitan | Strawberry Pink Moscato | Fruit Tingle [1.2 litre | 8 glasses]

SPARKLING WINE Telling Tales Cuvee Brut [McLaren Vale SA] | Naked Shadow Pink Moscato [McLaren Vale SA]

RED WINE The Tasty Grape Cab Merlot [WA] | Telling Tales Shiraz [McLaren Vale SA] | Telling Tales Merlot [Barossa WA]

WHITE WINE The Tasty Grape Semillon Sauvignon Blanc [Great Southern WA] | Telling Tales Chardonnay [Margaret River WA] | Telling Tales Sauvignon Blanc [Marlborough NZ] | Telling Tales Moscato [McLaren Vale SA] | Telling Tales Pinot Grigio [Adelaide Hills SA]

BEVERAGE PACKAGE EXTENSION

ADDITIONAL HOUR OF BEVERAGES (includes drinks, staff and room hire)
+ \$10 per person

CUSTOMISE YOUR TABLE

CAST IRON CANDELABRAS

wrought iron candelabras with white pillar candle \$40 per table

SILVER DISC CHANDELIER

acrylic cascading silver disc chandelier \$40 per table

VINTAGE CANDELABRA

elegant vintage style silver candelabra with candles \$40 per table

CHAIR COVERS

available in a variety colours \$5 per chair

CHAIR COVER

sashes available in a variety colours \$2 per chair

GOOD TO KNOW

Minimum spend and minimum guest numbers may apply. If minimum guest numbers are not met, the minimum spend will still apply. Please note that the minimum spend in November & December is higher. Please refer to the functions team for further details.

DIETARY REQUESTS

All dietary requests can be accommodated and will be catered for at no additional cost. Please advise your coordinator two weeks prior to your event.

CAKES & FLOWERS

You are welcome to bring cakes and flowers for your function, but please note that these must be delivered on the day of the event and not the day prior. We have limited storage and are unable to store cakes and flowers in our cool rooms.

DECORATIVE ITEMS

All decorative items for your event can be delivered the day prior but must be appropriately packed in storage boxes with lids and clearly labelled with the day, date & name of the event.

WHEELCHAIR AND DISABLED ACCESS

Wheelchair access to the building and designated disabled toilets are available.

PUBLIC HOLIDAYS

Saturday pricing applies.