

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

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

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 w rich tomato jus & Paris mash

KING ISLAND CHICKEN

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

MEZZELUNE

house-made spinach & ricotta ravioli w tomato, basil pesto, wild rocket, pine nuts and ash goats cheese

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

House made pistacio and white chocolate gelato w toasted coconut & white choc crisp

BAKED LEMON CHEESECAKE

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

MAIN & DESSERT

\$49pp

ENTREE & MAIN

\$59pp

ENTREE, MAIN & DESSERT

\$69pp

*available for lunch Monday - Friday

SIDES

HAND CUT CHIPS (vv)

S 4.5 / L 7.5

PARIS MASH

8.5

CRUSHED CHAT POTATOES

w sesame butter

10.5

GARDEN SALAD (vv)

10.5

GREEK SALAD

12.5

HAND - PICKED GREENS

w roasted almond butter

14.5

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