

# LAGOON

# WINTER 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

POACHED SALMON  
served cold w pickled salad, black sesame seed & miso mayonnaise

SMOKED JERK CHICKEN  
lightly smoked chicken breast w aromatic rub, fennel, orange & green papaya salad

SEAFOOD CHOWDER  
Creamy seafood & vegetable soup w clams, prawn, scallop & fresh snapper served w sourdough bread

CHAR-GRILLED HALOUMI & FRESH ASPARAGUS (v)  
w cherry tomato chutney, basil pesto & balsamic reduction

## MAIN

CATCH OF THE DAY  
your choice of grilled or golden fried w hand-cut chips and fresh garden salad

PORT LINCOLN BLACK MUSSELS  
w tomato, garlic & chilli concasse served w sourdough

LAMB SHANK  
braised w rich tomato jus & Paris mash

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

SMOKED SALMON LINGUINE  
dill, capers, onion & light cream sauce

CUMIN CHARRED PUMPKIN & FENNEL (vv)  
w wild mushroom, eggplant hommus, mixed nut dukkah and pomegranate molasses

## DESSERT

BAILEY'S CRÈME BRÛLÉE  
creamy baked custard infused with baileys w praline & choc hazelnut biscotti

STICKY DATE PUDDING  
w butterscotch sauce & vanilla bean ice-cream

YUZU TART  
Japanese citrus tart w whipped cream cheese & black sesame

2 COURSE  
\$50pp

3 COURSE  
\$60pp

\*available for lunch Monday - Friday

## SIDES

WARM OLIVES (vv)  
w garlic, rosemary & red wine vinegar  
9.5

HAND CUT CHIPS (vv)  
S 4.5 / L 7.5

HAND CUT TRUFFLE CHIPS (v)  
w shaved parmesan & shallots  
14.5

PARIS MASH  
8.5

CRUSHED CHAT POTATOES  
w sesame butter  
10.5

HAND - PICKED GREENS  
w roasted almond butter  
14.5

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