

SET MENU PACKAGES 2023



Waterfront Location | Award-Winning Cuisine

SET MENU OPTIONS

Available for up to 40 adults

Once over 40 adults- must select an alternate drop

MENU OPTIONS

\$59 Set Menu

[Breads | Main | Dessert]

\$69 Set Menu

[Breads | Entree | Main | Dessert]

\$89 Set Menu

[Appetisers | Entree | Main | Dessert]

\$139 Set Menu

[Appetisers | Breads | Entree | Main | Dessert]

OR

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

CHILDREN

\$29 for Main and 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+ adult guests

Please note we do not split bills

\$59 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

Chicken Bordeaux poached chicken breast stuffed w camembert, mushroom duxelle, French mustard & white wine cream sauce

Lamb Shoulder slow-cooked & pulled w thyme & garlic, wrapped in crepine w fig jus, charred carrots & chimichurri

Fennel & Wild Mushroom Risotto (v) braised fennel, garlic & spinach

DESSERTS

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

*menu subject to change

Set Menu Packages at The Lagoon | Stuart Park North Wollongong | 02 4226 1677 | www.lagoonrestaurant.com.au

\$69 SET MENU | \$65 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

Shredded Chicken w cucumber & bean sprout salad, crushed peanuts, fried shallots & chilli dressing

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

Chicken Bordeaux poached chicken breast stuffed w camembert, mushroom duxelle, French mustard & white wine cream sauce

Lamb Shoulder slow-cooked & pulled w thyme & garlic, wrapped in crepine w fig jus, charred carrots & chimichurri

Fennel & Wild Mushroom Risotto (v) braised fennel, garlic & spinach

DESSERTS

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

*menu subject to change

\$89 SET MENU | \$85 WITHOUT DESSERT

APPETISERS

Selection of Stone-Baked Bread

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

Shredded Chicken w cucumber & bean sprout salad, crushed peanuts, fried shallots & chilli dressing

BBQ Octopus marinated w garlic, chilli and ginger

Tempura Prawns golden fried w pepper mayo & Asian slaw

North Atlantic Sea Scallops seared jumbo Atlantic scallops w macadamia, pumpkin puree & mustard shortbread crumb

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

Lamb Shoulder slow-cooked & pulled w thyme & garlic, wrapped in crépine w fig jus, charred carrots & chimichurri

Pork Belly rolled & brined w lemon, orange, pepper & fennel pollen w burnt onion puree & chorizo pangrattato

Sesame-Crusted Salmon charred wombok, soba noodle salad, w yuzu & ponzu

Chicken Bordeaux poached chicken breast stuffed w camembert, mushroom duxelle, French mustard & white wine cream sauce

Fennel & Wild Mushroom Risotto (v) braised fennel, garlic & spinach

DESSERT

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

*menu subject to change

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\$139 SET MENU | \$134 WITHOUT DESSERT

Your Guests can choose between the following options

Appetisers | Seafood Platter for 2 | Dessert

OR

Appetisers | Entree | Main | Dessert

APPETISERS

Selection of Stone-Baked Bread

HOT & COLD SEAFOOD PLATTER FOR TWO

[Cold Platter will be served with guest Entrée. Hot Platter will be served with guest Mains]

Hot: Whole lobster grilled in garlic butter, Moreton Bay bugs, BBQ king prawns, Kilpatrick and mornay oysters, scallops in the shell, BBQ octopus, sea salt & pepper calamari and salt and pepper catch of the day

Cold: Balmain bugs, blue swimmer crab, natural oysters, fresh king prawns & chef selection of sashimi

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

Shredded Chicken w cucumber & bean sprout salad, crushed peanuts, fried shallots & chilli dressing

Kingfish Crudo w cultured lemon cream, finger lime dressing & crisp fried capers

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 & mustard shortbread crumb

Charred King Prawns w bisque butter & crisp rocket

BBQ Octopus marinated w garlic, chili 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 chili, ginger, or garlic cream sauce

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

Pinnacle Eye Fillet (220g) bone marrow butter, caramalised eschalot, jus-lié & Paris mash

Lamb Shoulder slow-cooked & pulled w thyme & garlic, wrapped in crépine w fig jus, charred carrots & chimichurri

Sesame-Crusted Salmon charred wombok, soba noodle salad, w yuzu & ponzu

Pork Belly rolled & brined w lemon, orange, pepper & fennel pollen w burnt onion puree & chorizo pangrattato

Fennel & Wild Mushroom Risotto (v) braised fennel, garlic & spinach

Chicken Bordeaux poached chicken breast stuffed w camembert, mushroom duxelle, French mustard & white wine cream sauce

Duck Maryland confit in garlic & rosemary w lightly pickled cabbage, golden raisins, cous cous & blackcurrant jus

DESSERTS

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

**Menu subject to change*

CHILDREN'S MENU

12 years old and under

\$29

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

OR

Chocolate Dragster racy chocolate tart transformed into a dragster

BEVERAGE PACKAGES

*minimum of 30 guests required for a drinks package
*selections subject to change without notice

Silver Beverage Menu | 4 Hours - \$40 pp

Peroni Red & Cascade Premium Light, Harper Park Semillon Sauvignon Blanc, Harper Park Cabernet Merlot, soft drinks, freshly brewed tea & coffee

Gold Beverage Menu | 4 Hours - \$45 pp

Peroni Red , Great Northern Super Crisp, & Cascade Premium Light, Harper Park Semillon Sauvignon Blanc, Harper Park Cabernet Merlot, St Louis Blanc De Blanc Sparkling, soft drinks, juice, mineral water, freshly brewed tea & coffee

Premium Platinum Beverage Menu | 4 Hours - \$59 pp

Peroni Red, Great Northern Super Crisp, Carlton Dry , Corona , Asahi & Cascade Premium Light , choice of red & white wine from the Telling Tales range, St Louis Blanc De Blanc Sparkling, Naked Shadow Sparkling Pink Moscato, House spirits, Soft drinks, Juice, Mineral water, freshly brewed tea & coffee

Upgrade Options

Premium Bottled Beers [+5]

Corona, Asahi & Carlton Dry [Gold Packages only]

House Spirits [+14]

Vodka, Bourbon, Scotch, Gin, Rum [Gold packages only]

Silver Drinks to Gold Drinks Package additional \$5pp

Gold to Premium Platinum additional \$14pp

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 & BALLOONS

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. Cakeage is charged at \$3pp

DECORATIVE ITEMS

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

All non private room bookings will need to have all decorations approved by management.

WHEELCHAIR AND DISABLED ACCESS

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

PUBLIC HOLIDAYS

a 10% surcharge applies

ADDITIONAL STYLING

Centrepieces and chair covers available via request

GET IN TOUCH

The Lagoon Events Team
admin@lagoonrestaurant.com.au
02 4226 1677
www.lagoonrestaurant.com.au