Lagoon

Valentine's Menu 2024

4 COURSE MENU (Bread, Entree, Main & Dessert) $99 per person
SEAFOOD PLATTER FOR 2 (Bread & Dessert) $145 per person

Appetiser

Confit Garlic Bread

Entrée

Salt & Pepper Calamari w lime aioli & asian slaw

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

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

BBQ Octopus marinated w garlic, chilli, and ginger

Seafood Trio fresh prawn, cured kingfish, beetroot & salmon mousse w lightly pickled cabbage & orange caper dressing

Mains

Sesame-Crusted Salmon brown rice, cucumber, onion & heirloom tomato salad

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

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

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

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

Dessert

Baileys Crème Brulee Baileys infused baked custard w praline & choc hazelnut biscotti

Salted Chocolate Panna Cotta w toffee shard, raspberry cream & fresh berries

OR

Hot and Cold Seafood Platter

Hot: Lobster grilled in garlic butter, Moreton Bay Bugs w chilli, ginger & garlic cream sauce, BBQ king prawns w chili, ginger & garlic cream sauce, Kilpatrick Oysters w bacon and spicy tomato sauce, Mornay Oysters w white mornay sauce and cheddar, Scallops in the shell seared w soy, ginger & shallots, BBQ octopus marinated w garlic, chilli, and ginger, Sea salt & cracked pepper calamari w lime tartare, Tempura Catch of the Day

Cold: Balmain bugs, Blue swimmer crab, Natural oysters w mignonette dressing, Fresh king prawns, Chef selection of sashimi

*sorry, no alterations
*Menu subject to change