# SET MENU PACKAGES 2025



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**

## \$32 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

<sup>\*</sup>only available for groups 30+ adult guests

## \$59 SET MENU

### **APPETISER**

Selection of Stone-Baked Bread

## MAINS [YOUR CHOICE OF]

**Wild Barramundi Fillet** marinated w lemongrass, chilli, ginger & lemon myrtle pan roasted & topped w our famous sauce

**Persian Chicken** roasted chicken breast stuffed w Persian feta, sun dried tomatoes, pine nuts & torn basil

**Pork 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**

# \$69 SET MENU | \$65 WITHOUT DESSERT

#### **APPETISER**

**Selection of Stone-Baked Bread** 

## **ENTREES [YOUR CHOICE OF]**

**Tempura Prawns** golden fried w chilli jam mayonnaise & crispy noodle rocket salad w ajad dressing

**Salt & Cracked Pepper Calamari** served w preserve lemon & honey mayonnaise& crispy noodle rocket salad w ajad dressing

**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]

**Wild Barramundi Fillet** marinated w lemongrass, chilli, ginger & lemon myrtle pan roasted & topped w our famous sauce

**Persian Chicken** roasted chicken breast stuffed w Persian feta, sundried tomatoes , pine nuts & torn basil

**Pork 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**

# \$89 SET MENU | \$85 WITHOUT DESSERT

#### **APPETISER**

Selection of Stone-Baked Bread

## **ENTREES [YOUR CHOICE OF]**

**Salt & Cracked Pepper Calamari** served w preserve lemon & honey mayonnaise& crispy noodle rocket salad w ajad dressing

**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 & ginger

**Tempura Prawns** golden fried w chilli jam mayonnaise & crispy noodle rocket salad w ajad dressing

**North Atlantic Sea Scallops** seared jumbo Atlantic scallops w mint pea puree, goats cheese, musturd crumb & snow pea tendrils

## MAINS [YOUR CHOICE OF]

**Wild Barramundi Fillet** marinated w lemongrass, chilli, ginger & lemon myrtle pan roasted & topped w our famous sauce

Wild Barramundi w BBQ King Prawn w our famous lot sauce

**Moroccan Lamb Shank** braised w moroccan spices, fig & apricots w soft polenta, charred broccolini

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

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

**Persian Chicken** roasted chicken breast stuffed w Persian feta, sundried tomatoes , pine nuts & torn basil

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

#### **DESSERTS**

<sup>\*</sup>menu subject to change

## \$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 preserve lemon & honey mayonnaise& crispy noodle rocket salad w ajad dressing

**Tempura Prawns** golden fried w chilli jam mayonnaise & crispy noodle rocket salad w ajad dressing

**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

**Hiramasa Kingfish Crudo** w torched blood orange, raspberry vinegar, thai basil & finger lime

**Dozen Sydney Rock Oysters Natural** w mignonette dressing **Dozen Sydney Rock Oysters Kilpatrick** w bacon and spicy tomato sauce **North Atlantic Sea Scallops** seared jumbo Atlantic scallops w mint pea puree, goats cheese, mustard crumb & snow pea tendrils

**Fresh Tiger Prawns (250g)** in the shell w remoulade sauce & radish salad **BBQ Octopus marinated** w garlic, chili and ginger

## MAINS [YOUR CHOICE OF]

**Wild Barramundi Fillet** marinated w lemongrass, chilli, ginger & lemon myrtle pan roasted & topped w our famous sauce

Wild Barramundi w BBQ King Prawn w our famous lot sauce

Local Snapper Fillet grilled w leek puree, shaved asparagus & picked herbs

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

36 ° South Scotch Fillet (300g) Premium British Angus MSA5 marinated in rosemary,
pink peppercorn & garlic w paris mash charred asparagus & chimichurri

Panfried Veal Cutlet w lemon, garlic, herb crust, baby cos, & raddish salad, Casper & lemon salsa Verde

**Sesame-Crusted Salmon** brown rice, cucumber, onion & heirloom tomato salad **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 **Persian Chicken** roasted chicken breast stuffed w Persian feta, sun dried tomatoes, pine nuts & torn basil

#### **DESSERTS**

## **CHILDREN'S MENU**

12 years old and under

\$32

## **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

## Silver Beverage Menu | 4 Hours - \$40 pp

Carlton Dry & 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

Carlton Dry, 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

Carlton Dry, Great Northern Super Crisp, 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 [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 15% 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