

SET MENU PACKAGES

2026



Waterfront Location | Award-Winning Cuisine

SET MENUS 2026

MENU OPTIONS

\$69 Menu | Two Course

[Breads | Entree | Main] **or** [Breads | Main | Dessert]

\$89 Menu | Three Course

[Breads | Entree | Main | Dessert]

\$145 | Signature Seafood Platter Menu

[Breads| Seafood Platter | Dessert]

Add On:

An extra entree option may be added to your selection for an extra \$5.

For groups of 40 adults or more, set menus must be served as an alternate drop.

CHILDREN

\$35 | 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

\$69pp | TWO COURSES

\$89pp | THREE COURSES

APPETISER

Stone Baked Garlic Bread

ENTREE

Salt & Cracked Pepper Calamari served w lemon & fermented chilli aioli

Chicken Supreme Nicoise (gf) served w green beans, olives, tomatoes, gem lettuce, lemon caper vinaigrette & soft boiled egg.

Creamy Burrata Cheese w Heirloom Tomatoes (v,gf) served w cherry tomato chutney, basil pesto & white balsamic

MAINS

Humpty Doo Barramundi Fillet served w fennel veloute, white balsamic dressed heritage tomatoes & olive parmentier potatoes

Crispy Pork Belly served w honey roast vichy carrots, Paris mash, carrot puree & apple brandy jus

Pan Roasted Chicken Supreme served w caramelised puree, chat potatoes, buttered greens w pomegranite & almond dressing.

Pumpkin & Goat Cheese Risotto caramelised roasted pumpkin, toasted pine nuts, whipped goat's cheese & chive

DESSERTS

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

Additional Entrees | \$5

Lobster Arancini w pickled fennel, cucumber & gochujang aioli

BBQ Octopus marinated w garlic, chilli & ginger

Hot Smoked Salmon Nicoise w (gf) green beans, olives, tomatoes, gem lettuce, lemon caper vinaigrette & soft boiled egg.

*menu subject to change

Set Menu Packages 2026 at The Lagoon | Stuart Park North Wollongong | 02 4226 1677 | www.lagoonrestaurant.com.au

\$145PP | SIGNATURE SEAFOOD PLATTER

Price per person. Minimum 2 people.

APPETISER

Stone Baked Garlic Bread

SIGNATURE SEAFOOD PLATTER

Hot Seafood

Whole lobster grilled in garlic butter

Moreton Bay bugs

BBQ king prawns,

Kilpatrick and Mornay oysters

Scallops in the shell

BBQ octopus,

Sea Salt & Cracked pepper Calamari

Salt & Pepper Catch of the Day

Cold Seafood

Balmain bugs

Hot smoked Tasmanian salmon

Natural oysters

Fresh king prawns

Chef's selection of sashimi

DESSERTS

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

*menu subject to change

Set Menu Packages 2026 at The Lagoon | Stuart Park North Wollongong | 02 4226 1677 | www.lagoonrestaurant.com.au

CHILDREN'S MENU | \$35pp | TWO COURSES

12 years old and under

MAINS

Chicken Schnitzel w chips & salad

Battered Fish w chips & salad

Pasta Napolitana w cheese

Calamari w chips & salad

Grilled Chicken w chat potatoes & veges

DESSERTS

Ice Cream Sundae | Vanilla bean gelato, whipped cream, wafer tuiles, sprinkles and your choice of chocolate, strawberry or caramel sauce

Chocolate Dragster | A racy chocolate tart transformed into a racecar

*menu subject to change

Set Menu Packages 2026 at The Lagoon | Stuart Park North Wollongong | 02 4226 1677 | www.lagoonrestaurant.com.au

BEVERAGE PACKAGES

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

Silver Beverage Menu | 3 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 | 3 Hours - \$45 pp

Carlton Dry, Great Northern Super Crisp, & Cascade Premium Light, Harper Park Semillon Sauvignon Blanc, Harper Park Cabernet Merlot, Baron de Rothburg Brut , soft drinks, juice, mineral water, freshly brewed tea & coffee

Premium Platinum Beverage Menu | 3 Hours - \$60 pp

Carlton Dry, Great Northern Super Crisp, Corona , Asahi & Cascade Premium Light , choice of red & white wine from the Telling Tales range, Baron de Rothburg Brut , Sparkling, Naked Shadow Sparkling Pink Moscato, House spirits, soft drinks, juice, mineral water, freshly brewed tea & coffee

Upgrade Options

Premium Bottled Beers | + \$5pp

Corona & Asahi [Gold Packages only]

House Spirits | + \$14pp

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

Additional hour of base beverage package | \$10pp per hour

*menu subject to change

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