



Welcome to “Australia’s Favourite” Restaurant

Winner of Best Restaurant Awards since 1986 and now in the Hall of Fame...

Lifestyle Channel I Love Food Awards State & National Winner

2009 -Australia’s Favourite Seafood Restaurant

2010 -Australia’s Favourite Seafood Restaurant

2012 -Australia’s Favourite Modern Australian Restaurant

2014 -Australia’s Favourite Restaurant - Overall National Winner



Dear Guests,

Welcome to the Lagoon Restaurant. The Lagoon Restaurant opened in 1986 and our family is proud to have served the dining public in this lovely location since that time.

The seafood that you are about to enjoy is top quality, and is absolutely fresh. Most of the seafood is locally caught and bought from the markets. Some varieties are flown from interstate.

Our Illawarra fish industry has also been supplying the restaurant since it commenced. That is a great history and is enhanced by the reputation and awards that the Lagoon has enjoyed.

The success of our style of cooking depends on the very best ingredients being treated in the simplest way to enhance their natural flavours.

Nothing is precooked, and we request that you allow time for experience and care to be taken in meal preparation. If an item is on the menu and is unavailable it is because it wasn't fresh enough for our standards. Also, at certain times, crabs and lobsters are not in the best season to be harvested. We leave them alone as they develop in taste and flavour in their own season and time.

To celebrate our 30 year anniversary we have launched our 'Signature Dishes' cookbook which brings together the stories, people and recipes that have helped make us an institution.

We welcome you again, and invite you to enjoy the hospitality, the location and food that we offer.

Thank you for dining at the Lagoon Restaurant.

Your host
Andrew Harrison





Breads & Antipasto

Garlic Sourdough (v)	7.5
Herb Sourdough (v)	7.5
Stone Baked Sourdough Cob (v) w chilli oil, Grana Padano & rosemary oil, house made truffle butter & balsamic	10.5
Baked Kingfisher Brie w thyme, rosemary, jamon, rehydrated fig, cranberry & apple chutney served w crispy lavosh	16.9

Salads

Rocket Salad (v) baby rocket, caramelised walnuts, shaved stravecchio, garlic evoo & raspberry balsamic reduction	14.5
Garden Salad (vv) w mixed leaves, cucumber, tomato, Spanish onion & lemon herb vinaigrette	13.5
Greek Salad (v) w cucumber, tomato, capsicum, Kalamata olives, marinated feta, anchovies & oregano	16.5
Lagoon Salad w fresh prawns, steamed snapper, smoked salmon, avocado & asparagus	27.9

Oysters

Freshly Shucked Sydney Rock Oysters	Dozen	½ Dozen
Natural fresh oysters served w cocktail sauce & lemon	29.8	19.9
Thai Chilli w Thai chilli spices & lime	31.5	21.5
Lime & Ginger w lime & ginger vinaigrette & fresh radish	31.5	21.5
Bloody Mary in a shot glass with vodka, tomato juice, Tabasco & black pepper		5.5 ea
Kilpatrick w bacon and spicy tomato sauce	34.5	24.5
Mornay w white mornay sauce & cheddar	34.5	24.5



Entrees

Ocean Trout cured ocean trout w pear & micro herb salad, Furikake dust & trout roe	21.9
Chicken Cardini lemon & garlic infused chicken breast strips w avocado foam, plantain crisp, anchovy dust & deconstructed Caesar	18.8
Char-Grilled Haloumi & Fresh Asparagus (v) served w on the vine ripened cherry tomatoes, balsamic reduction & caramelised onion chutney	18.9
Salt & Pepper Calamari served w lime aioli	19.8
Fennel, Orange & Rocket Salad (v) w Persian fetta, caramelised walnuts & raspberry balsamic reduction	17.9
Wild Mushrooms (vv) sautéed in garlic & thyme w rainbow spinach & crispy sourdough	16.9
Yellow Fin Tuna Carpaccio fresh tuna finely sliced served w avocado salsa & chilli lime vinaigrette	19.9
Fresh Prawn Cocktail w rocket, cucumber & spicy lime cocktail sauce w shaved lemon grass croustillant	19.8
North Atlantic Sea Scallops seared jumbo Atlantic scallops w pea puree, crispy parmesan & fried kale	22.6
BBQ Octopus marinated w garlic, chilli & ginger	21.9
Seafood Chowder creamy seafood & vegetable soup w Port Lincoln mussels, tiger prawns, North Atlantic scallops & local flathead served w sourdough	22.8
Live Black Lip Abalone (approx. 300g, when Available) pan-seared w garlic & lemon butter served on a rocket & sun-dried tomato salad	28.5
Entrée Tasting Plate for One cured ocean trout, fresh king prawn, salt & pepper calamari & seared Atlantic scallop	24.5



Seafood

Barramundi Nick wild barramundi fillet marinated w coconut milk, lime & ginger pan roasted & topped w our famous Nick sauce	37.9
Wild Barramundi with BBQ King Prawns topped w our special sauce	43.8
Atlantic Salmon w Scallops Atlantic salmon fillet w seared jumbo Atlantic scallops, cauliflower puree & beetroot glaze	39.8
Local Snapper Fillet grilled w lemon thyme butter	37.2
Tempura Flathead Lake Entrance flathead fillets golden fried w hand cut chips, garden salad & dipping sauce	35.6
John Dory with Scampi grilled John Dory fillet w Western Australian scampi topped w champagne & basil beurre blanc	39.8
Whole Baked Snapper fresh catch direct from the local trawlers baked w lemon olive oil	41.7
Whole Steamed Snapper fresh catch direct from the local trawlers steamed w ginger & shallots on vermicelli rice noodles	41.7

Vegetarian & Vegan

Trio of Quinoa (v) w roasted heirloom root vegetables, wilted spinach, ash goats cheese, pine nuts & balsamic glaze	27.9
Roasted Red Peppers (vv) stuffed w roasted root vegetables, basmati rice & red sorrel evoo	26.8
Vermicelli Noodles Stir Fry (vv) w hand-picked vegetables & ponzu sauce	26.8



Meat & Poultry

Char-Grilled Chicken Breast filled w spinach & ricotta served w truffle mash, Dutch carrots & chicken velouté	34.5
Veal Prime Rib oven roasted w herb, garlic & pepper crust w Paris mash & shiraz jus	37.8
Berkshire Pork Belly Three Ways 6 hour slow roasted pork belly w pulled pork angel hair ragout, prosciutto wrapped cauli-blossom fioretto, minted peas & chorizo jus	36.5
Black Angus Eye Fillet of Beef served w Paris mash & chorizo jus	42.8
Shiro Kin Wagyu Sirloin full blood Shiro Kin wagyu sirloin w Grant Burge Shiraz Jus & Paris mash (marble score 9+)	54.5

Farm to Sea

Beef & Bugs grilled Moreton Bay bugs accompanied by eye fillet of beef w chorizo jus	55.9
Beef Emmanuel coke infused black angus tail tip w house smoked cheese & Western Australian scampi	46.6



Crustaceans

Grilled Moreton Bay Bugs 58.5
served w rice & a chilli, ginger or garlic cream sauce

BBQ King Prawns 49.5
served w rice & your choice of chilli, ginger or garlic cream sauce

Western Australian Scampi 59.9
served w rice & a light lemon basil beurre blanc

North Atlantic Brown Crab (700 - 800g) 49.9
served w rice & chilli, ginger & garlic cream sauce

Live Local Lobster (when available) 15.5 /
on a bed of rice, your choice of mornay, grilled w garlic butter
or steamed (served cold) 100g

Live Queensland Mud Crab (when available) 9.5 /
served w rice & your choice of chilli, ginger or garlic cream sauce 100g

Sides

Hand Cut Chips L 6.5
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Paris Mash 3.5

Roasted Chat Potatoes 3.5
w rosemary infused evoo

Hand Picked Greens 6.5
w roasted almond butter

Garden Salad (vv) 6.5

Rocket & Parmesan Salad (v) 6.5



Seafood Platters

BBQ Seafood Platter for One North Atlantic brown crab, Moreton Bay bugs, Queensland king prawns & Western Australian scampi, grilled w chilli, ginger & garlic cream sauce served w basmati rice	85
Cold Seafood Platter for One Balmain bugs, blue swimmer crab, natural oysters, fresh prawns, smoked salmon served w seasonal fruit	64
Hot & Cold Seafood Platter for Two Hot: whole lobster mornay, Moreton Bay bugs, BBQ king prawns, Kilpatrick & mornay oysters, scallops in the shell, BBQ octopus , salt & pepper calamari & barramundi pieces Cold: Balmain bugs, blue swimmer crab, natural oysters, fresh prawns & smoked salmon	169
Hot & Cold Seafood Platter for Three Hot: 1½ lobster mornay, Moreton Bay bugs, BBQ king prawns, Kilpatrick & mornay oysters, scallops in the shell, BBQ octopus , salt & pepper calamari & barramundi pieces Cold: Balmain bugs, blue swimmer crab, natural oysters, fresh prawns & smoked salmon	259
Premium BBQ Seafood Platter for Two selection of our premium BBQ seafood including North Atlantic brown crab, Western Australian scampi, Moreton Bay bugs, Queensland king prawns & grilled wild barramundi	195
With Whole Local Lobster	275



Lunch Special

Two or Three Course Menu

\$34.50 - Main & Dessert

\$39.50 - Entrée & Main

\$44.50 - Entrée, Main & Dessert

(Available for Lunch Monday to Friday - Valid from 1 February to 31 October 2017)

not available on Public Holidays

Entrée

Your Choice of:

Fresh Prawn Cocktail

w rocket, cucumber & spicy lime cocktail sauce w shaved lemon grass croustillant

Yellow Fin Tuna Carpaccio

fresh tuna finely sliced served w avocado salsa & chilli lime vinaigrette

Salt and Pepper Calamari

served with lime aioli

Chicken Cardini

Lemon & garlic infused chicken breast strips w avocado foam, plantain crisp, anchovy dust & deconstructed Caesar

Char-grilled Haloumi & Fresh Asparagus

served w on the vine ripened cherry tomatoes, balsamic reduction
& caramelised onion chutney



Mains

Your Choice of:

John Dory Fillet
grilled John Dory fillet topped w a champagne
& basil beurre blanc

Tempura Catch of the Day
golden fried served w hand cut chips, garden salad & dipping sauces

Char-Grilled Chicken Breast
filled w spinach & ricotta served w truffle mash, Dutch carrots &
chicken velouté

Veal Prime Rib
4hr slow roasted w herb, garlic & pepper crust w Paris mash & shiraz jus

Trio of Quinoa
w roasted heirloom root vegetables, wilted spinach, ash goats cheese,
pine nuts & balsamic glaze

Dessert

Your choice of:

Vanilla Bean Panna Cotta
w cinnamon apple rhubarb crumble

Chocolate Marquise
w caramel soil, dehydrated raspberry, pistachio tempered chocolate crisp &
vanilla bean Chantilly cream

Assorted Gelato
a variety of gelato served with crisp tuille

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