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## WELCOME TO WOLLONGONG'S PREMIER SEAFOOD RESTAURANT

My family and I are thrilled to host you for a beachside dining experience renowned for freshness and quality.

Our food philosophy is simple; to locally source seafood wherever possible, and enhance the flavours of the very best quality produce.

### Your seafood experience

We're not an award-winning restaurant by accident. Our sustainable approach means we won't source seafood out of season or use inferior produce, this means occasionally an item on the menu may be unavailable.

Every order is prepared fresh by an experienced team, focussed on bringing the very best to your table.

### Signature Dishes

We're proud to celebrate 39 years helping families make memories at The Lagoon. We've brought together the recipes, stories and people who've made us Australia's favourite restaurant, in our *Signature Dishes* cookbook, available from reception.

From my family to yours, thank you for joining us at The Lagoon.

Your host



Andrew Harrison

### Accolades

Best Restaurant Awards Hall of Fame  
Lifestyle Channel I Love Food Awards State & National  
Winner 2014 -Australia's Favourite Restaurant  
2012 -Australia's Favourite Modern Australian Restaurant  
2010 -Australia's Favourite Seafood Restaurant  
2009 -Australia's Favourite Seafood Restaurant  
Winner of Best Restaurant Awards since 1986

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BREADS

Stone Baked Garlic Bread (v)	12.9
Stone Baked Sourdough Cob (v) w garlic & rosemary evoo, chilli evoo, raspberry balsamic & cultured truffle butter	15.9

ANTIPASTO

Ash Goats Curd (v) w local honey, evoo, powdered beetroot & flat bread	17.9
Warm Olives (vv) w garlic, rosemary & red wine vinegar	12.9
Pickled Daikon (vv) w ginger & black sesame	9.9
Mediterranean Pickled Octopus pickled in lemon, bay & garlic	23.9
Anchovies on Sourdough white anchovies, burnt tomato on toasted sourdough	18.5
Salted Smashed Cucumber w chilli flakes & sesame seeds	10.9

SALADS

Garden Salad (vv) mesclun, cucumber, tomato, Spanish onion, and a lemon herb vinaigrette	17.5
Greek Salad cucumber, tomato, capsicum, Kalamata olives, marinated feta, anchovies, and oregano	19.5
Caprese Salad Heirloom tomato, mozzarella, torn basil	26.6

OYSTERS

Freshly shucked Sydney Rock Oysters	Dozen	1/2 Dozen
Natural w mignonette dressing	49.8	31.8
Toasted Macadamia w cultured cream, lime, local honey & shaved macadamia	49.8	31.8
Thai Chilli w lime, chilli and citrus dressing	49.8	31.8
Bloody Mary served as a shot w vodka, tomato juice & tabasco	-	7.5 ea
Kilpatrick w bacon and spicy tomato sauce	49.8	31.8
Mornay w white mornay sauce and cheddar	49.8	31.8

Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering. Although we will endeavor to accommodate your dietary needs, we cannot be held responsible for traces of allergens.

RAW BAR

<b>Salmon Sashimi</b> w cultured lemon cream, dill oil, pickled eschalot & powdered beetroot	<b>25.9</b>
<b>Scallop Ceviche</b> w lime, jalapeno, coriander, avocado foam & charcoal salt	<b>28.4</b>
<b>Hiramasa Kingfish Crudo</b> w torched blood orange, raspberry vinegar, thai basil & finger lime	<b>27.2</b>

ENTREES

<b>Shredded Chicken</b> w cucumber & bean sprout salad, crushed peanuts, fried shallots & chilli dressing	<b>24.8</b>
<b>Char-grilled Haloumi &amp; Fresh Asparagus (v)</b> w cherry tomato chutney, basil pesto & balsamic reduction	<b>25.9</b>
<b>Sea Salt &amp; Cracked Pepper Calamari</b> served w preserve lemon & honey mayonnaise & crispy noodle rocket salad w ajad dressing	<b>26.8</b>
<b>North Atlantic Sea Scallops</b> seared jumbo Atlantic scallops w mint pea puree, goats cheese, mustard crumb & snow pea tendrils	<b>28.6</b>
<b>BBQ Octopus</b> marinated w garlic, chilli, and ginger	<b>28.7</b>
<b>Seafood Chowder</b> creamy seafood & vegetable soup w clams, prawn, scallop & fresh snapper served w sourdough	<b>29.2</b>
<b>Fresh Tiger Prawns (250g)</b> in the shell w remoulade sauce & radish salad	<b>32.4</b>
<b>Soft Shell Crab Bao Bun</b> S&P fried soft shell crab, fluffy steamed bao bun, chilli jam mayo & rocket	<b>26.8</b>

VEGAN

<b>Wild Mushrooms (vv)</b> sautéed in garlic & thyme w baby spinach, truffle oil & crispy sourdough	<b>23.9</b>
<b>Orange &amp; Fennel Salad (vv)</b> candied walnuts, lightly pickled fennel w apple & balsamic	<b>22.9</b>



SEAFOOD

<b>Wild Barramundi Fillet</b> marinated w lemongrass, chilli, ginger & lemon myrtle	<b>45.9</b>
pan roasted & topped w our famous sauce	
<b>Wild Barramundi w BBQ King Prawns</b> w our famous lot sauce	<b>59.8</b>
<b>Sesame-Crusted Salmon</b> , brown rice, cucumber, onion & heirloom tomato salad	<b>44.7</b>
<b>Local Snapper Fillet</b> grilled w leek puree, shaved asparagus & picked	<b>46.2</b>
herbs	
<b>Tempura Catch of the Day</b> golden-fried w hand cut chips & garden salad	<b>43.6</b>
<b>Whole Baked Snapper (800g)</b> fresh catch direct from local trawlers,	<b>65.7</b>
baked w lemon evoo (when available)	
<b>Whole Steamed Snapper (800g)</b> fresh catch direct from local trawlers,	<b>65.7</b>
steamed w ginger, chilli & shallots on vermicelli rice noodles (when	
available)	

PASTA, RISOTTO, VEGETARIAN & VEGAN

<b>Fennel &amp; Wild Mushroom Risotto (vv)</b> braised fennel, garlic & spinach	<b>38.6</b>
<b>Fettuccine Pomodoro (vv)</b> garlic, spinach and roasted heirloom tomatoes &	<b>37.8</b>
hint of chilli	
<b>Prawn Linguine</b> Tiger prawns w roasted heirloom tomatoes, garlic & a hint of	<b>49.2</b>
chilli	

MEAT & POULTRY

<b>Persian Chicken</b> roasted chicken breast stuffed w Persian feta, pine nuts & torn basil w white wine cream sauce	<b>44.5</b>
<b>Pork Belly</b> rolled & brined w lemon, orange, pepper & fennel pollen w burnt onion puree & chorizo pangrattato	<b>46.5</b>
<b>36° South Scotch Fillet (300g)</b> Premium Angus MSA5 marinated in rosemary, pink peppercorn & garlic w Paris mash charred asparagus & chimichurri	<b>59.9</b>
<b>Fox Ground Eye Fillet (200g)</b> bone marrow butter, caramelised eschalot, jus-lié & Paris mash	<b>66.7</b>
<b>Beef &amp; Lobster</b> Angus scotch fillet (300g) w half Western Australian lobster grilled in garlic butter (300g)	<b>92.1</b>

SIDES

<b>Hand-cut Chips (v)</b> w lime aioli	<b>L 9.5 / S 6.5</b>
<b>Hand-cut Truffle Chips (v)</b> w shaved parmesan & shallots	<b>16.5</b>
<b>Crushed Chat Potatoes (v)</b> w sesame butter	<b>11.5</b>
<b>Steamed Jasmine Rice (vv)</b>	<b>6.5</b>
<b>Hand-picked Greens (v)</b> w toasted almond butter	<b>17.5</b>
<b>Paris Mash (v)</b>	<b>9.5</b>
<b>Garden Salad (vv)</b>	<b>14.5</b>
<b>Greek Salad</b>	<b>16.5</b>

v = vegetarian | vv = vegan



CRUSTACEANS

<b>Grilled Moreton Bay Bugs</b> w chilli, ginger or garlic sauce or 'the lot' (recommended)	<b>75.5</b>
<b>BBQ Queensland King Prawns</b> w chilli, ginger or garlic sauce or 'the lot' (recommended)	<b>66.8</b>
<b>Live Local Lobster (when available)</b> w your choice of: Mornay Grilled w Garlic Butter Cantonese Salt & Pepper Steamed (served cold)	<b>17.9 / 100g</b>
<b>Live Queensland Mud Crab (when available)</b> served w rice and your choice of: Chilli Sauce Garlic Sauce Ginger Sauce 'The Lot' Sauce Singapore Style	<b>16.9 / 100g</b>



SIGNATURE SEAFOOD PLATTERS

<b>Cold Seafood Platter for One</b>	<b>95</b>
Balmain bugs	
Blue swimmer crab	
Natural oysters w mignonette dressing	
Fresh king prawns	
Chef selection of sashimi	
<b>Hot Seafood Platter for One</b>	<b>135</b>
Blue swimmer crab	
Moreton Bay bugs	
Queensland king prawns	
Half WA Lobster	
Grilled Barramundi	
<i>served w garlic &amp; chilli butter sauce</i>	
<b>Hot &amp; Cold Seafood Platter</b>	
<b>Hot:</b>	
Lobster grilled in garlic butter	
Moreton Bay bugs w chilli, ginger & garlic cream sauce	
BBQ king prawns w chilli, 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	
<b>Cold:</b>	
Balmain bugs	
Blue swimmer crab	
Natural oysters <i>w mignonette dressing</i>	
Fresh king prawns	
Chef selection of sashimi	
<b>For Two</b>	<b>259</b>
<b>For Three</b>	<b>359</b>

\*sorry no alterations

