



ENJOY A 3-HOUR BEVERAGE PACKAGE FEATURING NIGHT MERCHANT PRE-MIXED SPIRITS
AND A WELCOME GLASS OF G.H.MUMM CHAMPAGNE ON ARRIVAL.

FRESHLY SHUCKED LOCALLY SOURCED OYSTERS

Chardonnay Vinegar and shallot OR Native finger lime dressing OR Mango and Chilli Salsa

BUDDHA BOWL (GF, V)

Quinoa, beetroot hummus, mesclun, egg, fetta cheese, sliced toasted almonds and Thai dressing

WOOD-SMOKED BURRATA (V)

Charred stone fruit, candied pepitas, Forum Cab Sav Vinegar and sourdough crumb

LAGOON BEACH CLUB PRAWN ROLL (A, DF)

Zesty kaffir lime mayo, crisp lettuce and radish cress

SMOKED TROUT AND BEETROOT SALAD (GF, A)

Roasted beetroot, whipped goat cheese, walnuts, baby herbs and orange vinaigrette

KOREAN FRIED CHICKEN (GF, DF)

Watermelon, chilli, sesame, spring onions, gochujang sauce

THAI BEEF SALAD (GF, DF)

Chargrilled beef sirloin, green papaya, cucumber, vermicelli, Thai basil, mint and chilli-lime dressing

CHARRED CORN AND BURRATA GNOCCHI

With shaved pecorino

LAGOON BEACH CLUB PROUDLY SERVES ONLY AUSTRALIAN SEAFOOD
(GF) GLUTEN FREE (DF) DAIRY FREE (V) VEGETARIAN (VE) VEGAN





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MINI PIZZAS

WOOD ROASTED PUMPKIN (V)

With whipped goat's cheese, sage, toasted sunflower seeds and honey drizzle

CHORIZO AND RICOTTA

With spicy chorizo, sheep milk ricotta, red onion and wild rocket

PRAWN AND NDUJA

With preserved lemon, confit heirloom tomatoes and curly parsley

CARVERY

ROAST BEEF

Studded with rosemary and garlic with a selection of mustards and three-cabbage slaw

SWEETS

CALAMANSI LIME, THYME AND RASPBERRY TART (GF)

LEMON CREAM CANNOLI

DARK CHOCOLATE AND TIM TAM CHEESECAKE

TROPICAL FRUIT SKEWER WITH HONEY AND YOGURT

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