

AT LAGOONA RESTAURANT

25 DECEMBER 2019 • 12:30 PM - 3:00 PM

Enjoy a glass of house wine or house beer on arrival (18+ only) and

a selection of Artisan Breads

COLD SELECTION

Oreek salad
Potato, bacon & shallot salad
Roast beef & Singapore noodle salad
Chilled Australian prawns, cocktail sauce
New Zealand Green Lip mussels in a citrus dressing
Roast chicken, crunchy peanuts & green bean salad
Baby beetroot, Australian cheddar & organic almonds
Pesto pasta salad with grilled peppers & smoked mushroom

Pesto pasta salad with grilled peppers & smoked mushroom Caprese salad – Vine ripened tomatoes, bocconcini, basil & balsamic Selection of cold cuts, olives, artichoke, semi-dried tomatoes & homemade dips

HOT FOOD / MAINS

Roast leg of lamb with mint gravy
Creamy sweet potato & pumpkin mash
Baked gnocchi in basil & cream cheese
Homemade rum & pineapple glazed ham
Marinated chicken tikka with mild aromatic spices
Grilled chicken breast with onion & mustard gravy
Slow Roast Turkey breast, cranberry sauce, cranberry jelly & apricot stuffing
Roasted seasonal vegetables – squash, beans, carrots, broccoli, peppers & onion
Crunchy seafood basket – crumbed prawn, calamari, tempura fish – tartare sauce

SWEETS

Lemon Pannacotta
Festive mini mince pies
Pavlova with passionfruit sauce
Triple chocolate & nut brownie
Sticky date pudding with butter toffee sauce
Marinated berries & fresh fruit salad
Vanilla custard

ADULTS - \$69 CHILD* - \$35 Call: 0481 354 525 To Book*

