



'FEED ME' <i>four courses designed to share</i>	90
<i>+ wine pairing</i>	60
albany rock oyster . stone fruit + kampot pepper granita . lemon (1)	6.5
crab toast . dessert lime marie rose (1)	10
tuna tartare . crisp potato galette . lemon myrtle aioli (1)	10
abrohlos island scallop . acidic shallot + caper (1)	12.5
tiger prawn thermidor . mandarin (1)	12
 SEAFOOD ASSIETTE for two	 90
<i>a selection of lagoon snacks</i>	
house baguette . salted butter	12.5
confit mussel + white anchovy in oil	10.5
house pickled spring veg	7.5
amberjack . daikon . kombu cream . peach	26
hibachi octopus. sweet + salted plum gremolata	30
mussels marinières . fries	35
lagoon crumbed fish burger . cheese . lettuce . pickles	27.5
battered big eye cod + fries . tartare . lemon	30
citrus risotto . burnt butter macadamia . tarragon	35
rankin cod fillet . chive + salmon roe beurre blanc	48.5
champagne + crab spaghetti . caper . tomato . chilli . crumb	45
 lagoon caesar . caper . shallot . dill	 20
straciatella . stonefruit . honey . fennel crumb	18.5
battered potato cake . fish salt . salmon roe . aioli	12.5
 lagoon bombe	 22
peach mille feuille	18
daily tartlet	15