

*'FEED ME' four courses designed to share
+ wine pairing*

spicy tuna galette (1)	10
smoked salmon croquette . dill hollandaise (1)	6.5
abrohlos island scallop . coastal herb + garlic butter (1)	12
eyre peninsula oyster with your choice of condiment (1)	6.5
<i>seaweed kelp cream + bottarga</i>	
<i>pomegranate . shallot . mint</i>	
<i>lime + cucumber granita</i>	

SEAFOOD ASSIETTE for two 100

a selection of lagoon snacks

house baguette . salted butter	
12.5	
fish eggs . crème fraiche . crisps	16.5
amberjack crudo . buttermilk . stonefruit . fingerlime	28.5
fritto misto . lemon . lagoon tartare	26.5
cold prawns . lagoon marie rose	26
mussels marinières . fries	35
fish burger . cheese . lettuce . pickles	27.5
battered big eye cod + fries . tartare . lemon	30
seafood marinara spaghetti . soffrito . chilli . caper . garlic	38.5
mac + cheese lobster thermidor half whole	65 120

heirloom tomato + stone fruit . burrata	22
lagoon caesar . caper . shallot . dill . anchovy . bread crumb	20
fries . aioli	15

soft serve – see your waiter for todays flavours	5
afogato	12
+ add liquer	10
daily tartlet	15

