



# LAGOON AT HOME

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2023

*Lagoon*  
YALLINGUP



# LAGOON AT HOME

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Want the Lagoon dining experience from the comfort of your home or home away from home?

We can bring to you an interactive high-end restaurant dining experience at your chosen location.

Or choose from our boutique selection of carefully curated gourmet boxes that can be pre-ordered for collection from our restaurant for your enjoyment from home.





# OUR BELIEFS

## **we believe in food that creates a dining experience**

Our food tells a story or more importantly means something to us and we endeavour to tell you all about it. Western Australia's produce is truly unique. We focus on our locality, our habitat and our landscape to source our ingredients and pay homage to the many years of growth and culture before us. We design food full of honesty and meaning and insist that we excite the diners with flavour, balance and creativity through our unique seafood focused dining experiences.



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# EXECUTIVE CHEF

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Ben Jacob

Lagoon is lead by chef and owner, Ben Jacob. A focused and driven chef oozing high-end training, including experience in prestigious kitchens like Gordon Ramsay at Claridge's and Boxwood Cafe in London. He has a great appreciation for quality produce, sustainable techniques and using the local landscape as a larder to drive creativity and help evolve his food to portray his beliefs, dedication and passion.

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# BESPOKE

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We like to do things differently, focusing on a unique dining experience where we do not provide menus for you to choose from. Instead we have a creative team who would love to discuss your event with you in detail to make it truly one of a kind.

# PRICING

*Lagoon at Home*

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01

## **CANAPES**

6 courses (apertif, 4 savoury courses + dessert) - from \$75 pp

8 courses (apertif, 5 savoury courses + pre dessert & dessert) - from \$100 pp

02

## **SIT DOWN**

2 course set menu - from \$70 pp

3 course set menu - from \$85 pp

alternate drop - from \$5 pp

choice - from \$17.5 pp

03

## **SHARED**

4 course 'feed me' - from \$80 pp

\*please note prices above do not include event staff or hire ware



# LAGOON BOXES

*Lagoon at Home*



## SEAFOOD BOX

cooked half western rock lobster, 6 freshly shucked oysters, 6 skull island king prawns, 2 abrohlos island scallops, local fish crudo accompanied with Lagoon seafood crackers, native curry butter, coastal herb vinaigrette + Lagoon fennel ketchup

\$150 PER BOX

## OYSTER BOX

freshly shucked oysters by the dozen accompanied with coastal herb vinaigrette + citrus

\$50 PER DOZEN



Place your order online the day prior for collection from Lagoon Yallingup between 12pm - 3pm Wednesday to Sunday

# FAQS

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Minimum spend of \$1,000 plus GST applies to Lagoon at Home

Lagoon at Home requires 7 days prior notice for all booking requests

Public holiday surcharges of 15% apply when dining on a Public Holiday

Deposit of 25% deposit is required to secure your event with final balance due 7 days prior along with dietaries







# CONTACT US



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