



OYSTERS gf

natural . shallot + sweetened aged vinegar . salted grapefruit granita

pacific oyster coffin bay s.a 6.5

akoya albania w.a 6.5

BREAD

daily focaccia, whipped butter, wattle seed honey 12.5

+ house pickled spring veg 7.5

+ daily dip 8.5

+ white anchovy in olive oil 8

'FEED ME'

four courses designed to share 90

MENU

albania sardine kiev, native curry (1) 9

bunbury squid, chicken fat, macadamia (1) 8

esperance octopus, persimmon + pine (1) 11

abrohlos island scallop, geraldton wax (1) 12.5

lagoon filet-o-fish burger 27.5

cured fish, mandarin, tiger nut, wild fennel 26.5

tuna bolognese gnocchi, cacio e pepe 30 | 46

shellfish risotto, roe crumb 26 | 34

pink snapper fillet, cauliflower, golden raisin 45

lagoon caesar salad, egg 18

potato frites, native béarnaise 14

surcharges apply for all card payments and public holidays | no variation to the menu