Lite Bites		Mains	Burgers GFO
House Fries	\$10	Lamb Fillet Braised till tender with rosti potato, greens, braised red cabbage, smoky onion gravy. \$39	Classic Whiti Burger Homemade beef patty, cheese, bacon, salad, mustard aioli & fries. \$25
Beer battered steak fries with chef's special seasoning ketchup and garlic aioli.	\$10	Eye Fillet 220g Eye fillet char-grilled to your liking, crispy rosti potato, greens and grilled tomato. GFO	Lagoon Chicken Burger Crispy fried chicken thigh with cheese, garlic aioli, salad & fries. \$26
Served with tossed salad	\$15	Sauce options: Creamy mushroom sauce. Garlic butter. \$38	Veggie Patty Burger Home-made crispy potato patty with salad, honey yoghurt sauce
With tossed salad, yoghurt honey sauce.	\$15	Chicken Ballontine Bacon wrapped chicken breast with cream cheese and roasted cashews on	& fries. \$20 Pulled Pork Burger
Fresh Coromandel Mussels G With tarragon creamy sauce & toasted bread. GFO	\$17	mushroom, onion and brie filo with greens and Ragu sauce. \$37 Jack Daniel's BBQ Smoked	Cheese, garlic aioli, salad & fries. \$24 Sides
Tacos - Chicken/Spicy Prawn Leaf, cabbage, avocado cream,		Baby Pork Ribs Slow cooked in jack Daniels bbq sauce served with fries & salad. \$35	Bacon \$7 Salad \$7 Rosti Potato \$7
Honey yogurt sauce chili and coriander.	\$18	Cracking Glazed Pork Belly Served on cauliflower puree with greens & baby rosti. GF \$35	Kumara Fries \$7 Crispy Onions \$7
	\$37 \$70	Fish & Chips Golden batter or pan fried with fries and salad. GFO/DFO \$28	Greens \$7 Sweet Talk
Fish of the day golden battered or pan fried, mussels tarragon creamy sauce.		Vegetarian puff Sun dried tomato, chickpeas, hummus, mango chutney and	Brownie Chocolate Cheese Cake Chocolate crumb base milk and dark chocolate served with whipped cream
Salt & pepper squid, prawn spring rolls, grilled skewer prawns, salad,		yoghurt mint honey sauce. Served in a puff pastry. \$24 Chickpeas Garden Salad (VEG)	and berry coulis. \$15 Sticky Date Pudding With butterscotch sauce,
fries with toasted bread, aioli sauce & tartar sauce.		Mesclun, red onion, slaw, sundried tomato, cherry tomato, roasted cashew nuts, croutons	crushed walnuts & \$15
Kids Chicken Schnitzel & Fries	\$12	and haloumi. DFO \$20 Add chicken thigh \$8	Orange and Poppy Seed Cake served warm w/ glazed orange slices and orange sauce.
Chicken Nuggets and Fries	\$12 \$12	Plue Pagon.	GF \$15 Ice Cream Sundae
·	\$12 \$12	BAR & EATERY	With chocolate or berry sauce. Double scoop \$10

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