



# Dinner Menu

## ANTIPASTI

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Garlic & Herb Bread · 9

Local Port Stephens Oysters (gf) (df) Six \$30, 12: \$55  
natural with side mignonette or kilpatrick

Bruschetta 16

traditional diced tomato, basil, red onion, extra virgin olive oil,  
aged balsamic, parmigiano, toasted ciabatta

Garlic Prawns in Hot Pot (df) · 28

sizzling garlic prawns in extra virgin olive oil, garlic, chilli, tomato sugo, basil,  
garlic bread

Fiore Di Zucca(V) · 20

three xl zucchini flowers filled with spinach, ricotta, pine nuts,  
touch of nutmeg in light beer batter, aged balsamic

Polpette di la Nonna · 24

sud Italian meatballs in our slow cooked napoli sauce topped with shaved parmesan  
grilled sourdough

Arancini (V) · 21

house made balls of Tuscan rice filled with bocconcini cheese,  
tomato sugo, basil & parmesan

Calamaretti Sal e Pepe · 26

tender baby calamari dusted with salt & pepper flour

## PASTA

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Fusillette Al Pesto (v) 33

fresh pasta spirals with house made basil pesto sauce, pine nuts Italian parmesan

Linguine allo Scoglio · 42

house made egg pasta, tiger prawns, clams, calamari, scallops,  
garlic, extra virgin olive oil, cherry tomatoes, white wine, fresh herbs

Tagliatelle con Salumi· 33

house made egg pasta, spicy salami, mushrooms, creamy ricotta, italian herbs,  
rose sauce, extra virgin olive oil, garlic

Pappardelle · 36

house made ribbon pasta with slow cooked lamb shoulder ragu,  
extra virgin olive oil, parmigiano cheese, italian herbs

Ravioli di Zucca · 34

house made butternut pumpkin ravioli, burnt butter and sage sauce

Tagliolini con Polpa di Granchio 42

house made egg pasta with sauteed crab meat, cherry tomatoes, white wine,  
extra virgin olive oil, shallots, seafood bisque, herbs

OUR MEAT IS HALAL CERTIFIED

OUR MENU CONTAINS ALLERGENS AND IT'S PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH AND GLUTEN.  
WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE GUEST DIETARY NEEDS, WE CANNOT GUARANTEE  
THAT OUR FOOD WILL BE ALLERGEN FREE.

SUNDAY 10% SURCHARGE | PUBLIC HOLIDAY 15% SURCHARGE | SORRY NO SPLIT BILLS

WE ARE AN INDEPENDENTLY OWNED FAMILY BUSINESS WITH NO FACILITY TO CHARGE BACK TO ROOMS

*Laguna Blu*  
BAR & DINING



# Dinner Menu



## MAINS

Darling Downs Eye Fillet (GF) · 52  
tenderloin of 100 day grain fed beef,  
sweet potato puree, baby carrots, baby zucchini, red wine jus  
+

Make it Surf & Turf · 12  
tiger prawns, scallops, bearnaise sauce

Involtini Di Pollo · 39  
chicken breast wrapped in crisp prosciutto, stuffed with fresh ricotta & spinach,  
with sweet potato puree, broccolini, pine nuts, creamy tarragon sauce

Scaloppine ai Funghi 42  
pan fried medallions of tender veal with porcini & field mushrooms,  
creamy marsala sauce, lemon herbed potato, broccolini

Scaloppine al Limone 39  
pan fried medallions of tender veal  
with lemon, butter & white wine reduction, lemon herbed potato

Porchetta · 39  
twice roasted pork belly stuffed with herbs and spices,  
potato puree, florets of steamed broccoli, apple relish

Catch of the Day (gf) 42  
fresh local fish, changes daily please ask your waiter  
served with steamed green beans, garlic herbed potatoes

Cozze Napoletane (gf) · 32  
1/2 kg mussels in napoli sauce with white wine, garlic, oregano, parsley  
touch of chili, served with grilled ciabatta

FRITTO MISTO FOR 2 \$75  
barramundi fillets, large tiger prawns, baby calamari, scallops,  
lightly seasoned and fried, garlic aioli, fries, lemon

Agnello al Forno (gf) (df) · 85 (Serves 2)  
slow roasted lamb on the bone, rubbed with italian herbs & spices,  
served with rosemary potatoes, garden peas, roasted onion, baby carrots, pan jus

## SALADS

Rocket, Pear & Parmesan Salad (v,gf) · 15  
extra virgin olive oil, aged balsamic, toasted pine nuts

Giovanni's Salad (v,gf) 18  
fresh leaf, cherry tomato, oregano, red onion, olives  
sea salt, fresh goat cheese, chilli, extra virgin olive oil,  
aged balsamic

## SIDES

Beer Battered Fries (ve) · \$12  
Steamed Vegetables (v,gf) \$12  
zucchini, baby carrots & broccoli tossed in pan  
with extra virgin olive oil (ve) (gf)

Lightly Floured Florets of Cauliflower &  
Broccolini seasoned with herbs & spices \$12 (ve)  
Pan Fried Peas, Pancetta & Prosciutto \$12  
with onion & mint (gf)

v (vegetarian) · ve (vegan)  
gf (gluten free) · df (dairy free)

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# Dessert



SICILIAN GELATO OR SORBET · 12  
double scoop served with almond biscotti

HOUSE MADE SICILIAN CANNOLI · 15  
crisp shell filled with sweet ricotta,  
candied fruits, crushed pistachio

BELGIAN DARK CHOCOLATE MOUSSE · 15  
topped with whipped cream, raspberry,  
caramel praline

ZEPPOLE · 15  
fluffy crisp italian doughnuts,  
baileys chocolate & salted caramel  
dipping sauces

TIRAMISU · 15  
mascarpone & coffee dessert with kahlua

AFFOGATO · 12  
shot of dark espresso over  
vanilla bean gelato  
add shot of frangelico or baileys · 6

## DESSERT COCKTAIL & WINE

MORRIS CLASSIC MUSCAT ~ RUTHERGLEN (VIC) · 12

MCLEISH ESTATE JESSICA'S BOTRYTIS SEMILLON 2021 HUNTER VALLEY (NSW) · 12 / 49

ESPRESSO MARTINI · 20  
vodka, kahlua, shot of espresso, sugar syrup

MUDSLIDE · 20  
baileys, kahlua, vodka, chocolate syrup

GOLDEN DREAM · 20  
vanilla galliano, triple sec, orange juice, cream

SPIKED POPCORN ~ HOT OR COLD · 22  
baileys, amaretto, frangelico, almond milk, popcorn syrup, whipped cream

## CAFFÈ

ESPRESSO · MACCHIATO · PICCOLO · 3.5  
LONG BLACK · 4.95  
CAPPUCCINO · FLAT WHITE · LATTE · 4.95 / 6  
MOCHA · 6 / 7  
CHAI LATTE · 5.95 MAKE IT DIRTY +2  
HOT CHOCOLATE · 4.95 / 6  
BABYCHINO · 2.5

almond / soy / oat / lactose free +1  
extra shot +1

vanilla / caramel / hazelnut +1

CAFFÈ CORRETTO  
(short black with grappa or sambuca) · 10

## POT OF TEA

ENGLISH BREAKFAST ~ EARL GREY ~  
ASSAM BOLD ~ GREEN ~ LEMON & GINGER ~  
CHAMOMILE ~ PEPPERMINT · 6.5

## LIQUORE

FRANGELICO ~ BAILEYS ~ AMARETTO ~  
COINTREAU ~ SAMBUCA ~  
SAMBUCA BLACK ~ GALLIANO · 9

## DIGESTIVI

MONTENEGRO ~ AVERNA ~  
LIMONCELLO ~ MANDARINCELLO · 10

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