



Lunch



GARLIC & HERB BREAD · 9

FRIES (VE) (DF) · 12

Bruschetta 16

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

MEDITERRANEAN BRUSCHETTA · 18

flame grilled red peppers & eggplant, roasted zucchini, garlic infusions, e.v. olive oil, aged balsamic, touch of chilli

LOCAL ROCK OYSTERS

natural with side mignonette or kilpatrick
Six (6) \$30 Twelve (12) \$55

FIORI (V) · 19

zucchini flowers filled with spinach, ricotta, pine nuts, touch of nutmeg in light batter, aged balsamico di Modena

GARLIC PRAWNS IN HOT POT (DF) · 28

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

PASTA

PENNE BOLOGNESE · 25

ground beef & vegetable ragu, Italian parmesan

PENNE PUTANESCA (V) · 25

penne with olives, capers, chilli, anchovies, cherry tomatoes, extra virgin olive oil, garlic, Italian herbs parmigiano

FUSILLETTI (V) · 25

fresh artisan pasta, basil pesto, grana padana, garlic, extra virgin olive oil, pine nuts, basil leaf

LINGUINE · 39

fresh prawns, clams, calamari, lobster meat, garlic, extra virgin olive oil, cherry tomatoes, white wine,

BURGERS & STEAKS

ANGUS BEEF BURGER WITH FRIES · 25

soft toasted bun, salad, tomato, fried egg, bacon, crispy onion, mustard, bbq mayo, melted cheddar

SPICY CHICKEN BURGER WITH FRIES · 25

soft toasted bun, coleslaw, iceberg, mustard mayo, melted cheese

VEG BURGER WITH FRIES · 24

soft toasted bun, grilled capsicum, zucchini, eggplant, rocket, pesto, hummus

300G NEW YORK CUT SIRLOIN STEAK \$39

tender sirloin served with garden salad & fries

SEAFOOD & SALADS

FRITTO MISTO FOR 2 · 49

barramundi fillets, large tiger prawns, baby calamari, scallops
garlic aioli, fries, lemon

COZZE NAPOLETANE (GF) · 32

1/2 kg of local mussels, tomato sugo, garlic, chilli, herbs, toasted bread

CALAMARI SAL E PEPE · 29

salt & pepper calamari served with chips and salad

ARANCINI (V) · 21

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

SHARE PLATTER FOR 2 · 72

garlic chilli prawns, zucchini flowers, calamari, parmigiana di pollo, red cabbage slaw, fries

QLD BARRAMUNDI · 39

pan fried qld barramundi with ligurian olives, capers, onion, confit cherry tomatoes, fries & salad

CAESAR SALAD · 18

cos heart lettuce, shaved parmesan, anchovies, garlic croutons, bacon
add: grilled chicken breast · 6 ~ grilled prawns · 8

GIOVANNI'S SALAD · 18

fresh leaf, cherry tomato, oregano, red onion, olives
sea salt, fresh goats cheese, chilli, extra virgin olive oil, aged balsamic

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.
PLEASE PAY BEFORE YOU LEAVE



LAGUNA BLU BAR & DINING

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