Lilies

Restaurant & Bar

$Lunch {\rm \ Available\ from\ 11:30am-2.00pm\ daily}$

Kooralbyn Spring Rolls Three large spring rolls filled with the Chef's special pork and chicken mince, served with a garden salad	\$10.50
Smoked Salmon Wrap Pita bread filled with smoked salmon, salad, cheese and aioli	\$12.50
Grain Fed Beef Burger Beef patty on toasted brioche with tomato, beetroot, cheese, iceberg lettuce and caramalised onion, with beer battered fries on the side	\$16.50
Barbecue Pulled Pork Burger Slow roasted pulled pork on toasted brioche with housemade barbecue sauce, coleslaw and beer battered fries	\$17.50
Kooralbyn Club Sandwich Three layers of one-inch bread with chicken breast, bacon, tomato, egg, avocado and crispy iceberg lettuce, served with beer battered fries	\$17.50
Zucchini and Haloumi Fritters Crispy fritters made with grated fresh zucchini and sliced haloumi, seasoned with spring onion and served with a garden salad and mint yoghurt	\$18.90 (V GF)
Beer Battered Flathead Three crispy flathead fillets served with garden salad, beer battered fries, tartare sauce and lemon wedges	\$19.90
Classic Steak Sandwich 120gm rib fillet steak, two fried eggs, iceberg lettuce, tomato, caramelised onion and barbecue sauce on a Turkish roll, served with beer battered fries	\$19.90
Cheese Platter to Share A selection of three gourmet cheeses, quince paste, crackers, olives and fruit	\$35.00 (V)



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Salads

Chicken Caesar Salad Roast chicken breast on a bed of cos lettuce, with crispy bacon, egg, croutons, parmesan cheese and Caesar dressing	\$16.80
Thai Beef Salad Tender beef strips tossed with vermicelli noodles, fresh green salad and our housemade Thai dressing	\$17.50 (GF)
Sides	
Beer Battered Fries with tomato sauce	\$6.80 _(V)
Sweet Potato Fries with garlic aioli	\$7.80 (V)
Potato Wedges with sweet chilli sauce and sour cream	\$9.80 _(V)
Dessert	
Chocolate Mud Cake Rich chocolate mud cake served with fresh whipped cream and berry coulis	\$12.50
Orange and Almond Cake Orange and almond cake served warm, with orange and cardamom syrup	\$12.50 (GF)
New York Cheesecake New York cheesecake served with berry coulis	\$12.50
Sorbet Trio Three generous scoops of sorbet with seasonal fruit	\$12.50 (DF)
Apple and Blueberry Crumble Warm apple and blueberry tart with vanilla bean ice cream	\$13.80

