

Lilies

Restaurant & Bar

Dinner Available from 5.30pm daily

Starters (Suitable for two to share)

House-baked garlic cobb loaf (250gm) \$11.90

Selection of house baked breads made from our 100-hour yeast starter, with Chef's selection of chutney and butters \$17.90

Entrée

Spinach and ricotta ravioli tossed in Napoli tomato crème sauce \$13.90 (V)

Roasted baby beetroot salad, with caramelised pumpkin, fennel and greens \$13.90 (V GF)

Duck spring rolls with a balsamic and red wine reduction, garnished with mandarin and ginger salad \$16.90

Pan-seared scallops, apple wood smoked bacon, parsnip puree, cherry tomatoes, with truffle oil and roasted pepita seeds \$19.90 (GF)



(V – Vegetarian | GF – Gluten Free)

15% surcharge applies on all public holidays

Where possible Lilies Restaurant & Bar sources local ingredients, subject to availability and seasonal changes

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Main

Mushroom risotto with shallots, garlic and garden pea, finished with unsalted butter and parmesan cheese	\$19.90 (GF)
Ravioli with cherry tomatoes and wild rocket, tossed in a white wine honey crème sauce	\$22.90 (V)
Roasted barramundi and prosciutto wrapped asparagus with Kooralbyn Valley Moscato, mango and honey brown butter sauce with a freshly tossed rocket and vine tomato salad	\$31.90 (GF)
Pan-fried Fassifern Valley lamb breast with Kooralbyn Valley Shiraz jus, topped with rosemary and basil butter accompanied by seasonal vegetables with a Napoli sauce and turmeric potatoes	\$32.90 (GF)
Mesquite smoked kangaroo with basil pesto, parsnip puree, baby carrots, greens and Kooralbyn Valley Shiraz jus	\$34.90 (GF)
60-hour pork belly with crispy skin, cauliflower puree, pickled and pan-fried pineapple, baby carrots, snow peas and apple cider jus	\$35.90 (GF)
Sous vide 24-hour beef rib with pan-fried mushrooms, broccolini and a crème potato quenelle, drizzled in hickory barbecue sauce	\$37.90 (GF)
200gm eye fillet with potato rosti, cauliflower puree, broccolini, blue cheese, and red wine jus	\$38.80 (GF)
Truffle oil roasted duck breast with fig glaze, parsnip puree and baby spinach, roasted baby beetroots and feta cheese	\$39.90 (GF)



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Dessert

Rose petal ice cream with berry compote, polenta tuiles, butternut biscuit crumb and almond praline \$12.90

Chocolate mousse with fresh seasonal fruit and vanilla bean cream, cherry wood smoked raspberries and fresh mint \$12.90 (GF)

Vanilla panacotta with passionfruit syrup and finger lime from The Lime Caviar Company \$13.90 (GF)

Sarabah Estate Vineyard Merlot poached pear with salted caramel and house-made coconut ice cream \$14.90

Warm chocolate fondant with house-made strawberry sorbet and pistachio nut crumb (Please allow 15 minutes cooking time) \$14.90

All desserts can be made Gluten Free (GF) upon request



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Children's Menu

12 years old and under

Choice of the following. All children's meals include a glass of soft drink and ice cream for dessert.

\$17.90

Spaghetti bolognaise

Chicken tenders and chips

Hawaiian pizza and chips

120gm steak and chips

Tempura fish served with chips and garden salad or veggies



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