



DINNER MENU

WEDNESDAY - SATURDAY 5-8

Lily Lagoon Resort | Kununurra | Miriwoong

LOCAL PRODUCE

Wyndham Caught Barramundi (A) \$42

Shallots, desert lime, bush tomato, potato gratin [GF]

300g Western Australian Sirloin Mb3+ \$55

Italian coleslaw, fries, pepper berry jus [GF]

WA Prosciutto Wrapped Chicken Breast \$42

Goat cheese, native basil pesto, roasted vine cherry tomatoes & potato gratin

Chickpea Salad \$12

Ord River chickpeas, mint, goat cheese [GF]

Tabbouleh Salad \$12

Parsley, tomato, lemon, cracked wheat [GF]

Skin on Fries \$12

fries served with garlic aioli [GF]

Confit Duck Breast \$48

Davidson plum sauce, soft polenta [GF]

Truffle & Chanterelle Mushroom Gnocchi \$35

with cream & pecorino [GF,V]

PIZZA

Freshly made, hand stretched, 12" base cut into 6 slices

Margherita \$28

San Marzano tomato, bocconcini, basil [v]

Prosciutto \$32

San Marzano tomato, bocconcini, rocket

Sopressa Salami \$32

San Marzano tomato, mozzarella, olives, basil [v]

Reina \$30

San Marzano tomato, mozzarella, WA triple-smoked ham, mushrooms, olives, basil

Polpetta \$32

Local Made Fennel pork sausage, San Marzano tomato, bocconcini, oregano, pecorino

Primavera \$30

San Marzano tomato, mozzarella, marinated artichoke, zucchini, eggplant, balsamic, rocket, EVOO [v]

Quattro Formaggi \$30

Mozzarella, gorgonzola, provolone, pecorino, sage, walnut [v]

Kangaroo Pepperoni \$34

San Marzano tomato, mozzarella, native basil

STAFF CHOICE

GF Bases available + \$4

*All our smallgoods, olives, Mozzarella & bocconcini are proudly West Australian produce

*GF pizzas cooked in an oven that may contain traces of gluten

Need something sweet??

House Made Tiramisu \$16

Mango Gelato \$9