



Lily Lagoon Resort | Kununurra | Miriwoong

DINNER MENU

GF - GLUTEN FREE | V - VEGETARIAN | VG - VEGAN | DF - DAIRY FREE | O - OPTION

Entrée

Bruschetta 14
Grilled ciabatta, olive tapenade

Arancini 18
Mushroom & truffle [GF, VG]

Crocodile Chorizo 20
Apricot & quandong chutney, grilled ciabatta

Pepperberry Spiced Kangaroo Fillet 22
Macadamia & bunya nut puree, pickled desert lime

Pizza 12" 30

Prosciutto
Bocconcini, san marzano tomato, fior di latte mozzarella, basil, rocket, pecorino

Sopressa Salami
San marzano tomato, fior di latte mozzarella, kalamata olives, basil

Margherita
San marzano tomato, bocconcini, basil

Mushroom
San marzano tomato, fior di latte mozzarella, gorgonzola, kalamata olives

Sides

Salad 16
Cherry tomato, bocconcini, rocket, pesto [GF]

Bowl of Fries with Aioli 11

Italian Coleslaw 12

Green Beans with Evoo and Pecorino 14

Mains

Grilled Barramundi Agrodolce 42
Shallots, pinenuts, bush tomato, potato gratin [GF]

300g Omugi, Grain Fed Sirloin Mb 2+ 55
Italian coleslaw, fries, red wine jus [GF]

Prosciutto Wrapped Chicken Breast 42
Ricotta, basil pesto, tomato sugo, potato gratin

Confit Duck Breast 48
Davidson's plum sauce, soft polenta [GF]

Sous-Vide Eggplant 40
Buffalo mozzarella, san marzano tomatoes, parmesan & basil [V,GF]

Pasta

-HANDMADE FRESH PASTA-

Cappelletti 33
Ricotta, spinach, sage butter, pecorino [V]

Pappardelle 34
Beef cheek ragu & grana padano [DFO, GFO]

Squid Ink Linguine 36
Blue swimmer crab, bottarga [DF]

Truffle Gnocchi 35
Truffle & porcini mushroom, cream, pecorino [GF]

Dessert

Sticky Date Pudding 16

Lemon Meringue Tart 16

Chocolate Pudding 16