



Lily Lagoon Resort | Kununurra | Miriwoong

DINNER MENU

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

Starter

Mixed Olives 14
(GF, V, VG, DF)

Burrata 17

Terrine 18
Pork, chicken, pistachio (DF)

Arancini 18
Mushroom & Truffle (GF, VG)

Bruschetta 12
Olive tapenade (DF, V, VG)

Charcuterie Board 40

Prosciutto, Wagyu bresaola, Nduja salami, goats' cheese, pickled vegetables, terrine, relish, white anchovy & ciabatta (GFO, DFO)

2 sharing

[ALL WA PRODUCE]

Mains

Pesce - Humpty Doo Barramundi Agrodolce 42
Onions, pinenuts, raisins, parmesan potato gratin (GF)

Manzo - 300g Omugi, Grain Fed Sirloin MB2+ 50
Italian coleslaw, fries, red wine jus (GF)

Involtini, Prosciutto Wrapped Chicken Breast 38
Ricotta, basil pesto, tomato, potato gratin

12" Pizza of the day 30
See specials board

Pasta & Risotto

Risotto Milanese with Cacciatore 33
(GF, VO)

Cappelletti 33
Ricotta, spinach, sage butter, pecorino(V)

Baked Beetroot Gnocchi 30
Tomato sugo & parmesan (GF, V)

Pappardelle 34
Beef cheek ragu & Grana padano (DFO, GFO)

Squid Ink Linguine 36
Blue swimmer crab, bottarga(DF)

[HANDMADE FRESH PASTA]

Sides

Pesto Salad 16
Cherry tomato, bocconcini, rocket, pesto

Bowl of Fries with Aioli 11

Dessert

Tiramisu 16

Pannacotta 16

Cannoli 16
Citrus & Pistachio cream

Gelato 11
Vanilla Bean, Chocolate, Mango(DF), Blood orange(DF), Strawberry, Lemon(DF)
2 scoops