



Lily Lagoon Resort | Kununurra | Miriwoong

DINNER

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

STARTERS

Kimberley Spiced garlic bread [V] 12

fresh baked rustic baguette

Salt and Pepper Crocodile 22

crisp fried crocodile with Saltbush, pepperberry spice mix and lemon myrtle aioli

Rare Saltbush crusted kangaroo fillet salad [GF] 20

pesto, spinach and cherry tomatoes

Vegetarian spring rolls [V, GF] 18

sweet potato, Warrigal greens and Vietnamese dipping sauce

Chicken Satay skewers [GF] 19

native Lime and wattle-seed

MAINS

Barramundi [GF] 42

asparagus, Warrigal green pure & lemon Beurre Blanc

300g Porterhouse 55

potato gratin, red wine jus and broccolini

Lily's Fish & Chips 32

beer battered catch of the day with fries & aioli

Chicken parmigiana 32

Virginia ham, native thyme Napoli, gum leaf smoked cheddar & fries

Roasted Eggplant [GF, DF, VE] 30

almond puree, dukkha & pomegranate

Smashed Beef Burger [GF OP] 30

bacon, lettuce and American cheese & pickles on a milk bun with house tomato sauce & fries

Mushroom Burger [GF OP, VE OP] 28

heirloom tomato, spinach & vegan beetroot remoulade. Served w/ fries

House-made squid ink tagliatelle 35

blue swimmer crab, samphire, garlic, chili, and pecorino

SIDES

Fries 10

Green salad 15

Seasonal greens 15

DESSERTS

Ask your waiter about dessert specials