



Lily Lagoon Resort

From the Pantry

- Outback Cob Loaf** \$12
Butter, garlic cheesy, garlic cheesy & bacon,
house made garlic butter & duo cheese
- Satay Kangaroo Skewers** \$15
With wattle seed rice & bush tomato relish
- Deep Fried Cauliflower** \$12
With Ord River Chickpea hummus & finger
lime oil
- The Kimberley Tasting Plate** \$35
A unique selection of smoked game meats
accompanied by traditional Australian fruits
& cheeses & mouth-watering relishes & jams
finished off with damper from our kitchen

From the Garden

- Traditional Greek Salad** \$18
With roma tomatoes, red Spanish onion,
cucumber, feta cheese, black olives tossed
in a mountain pepper Greek style dressing
- Pumpkin & Fetta Salad** \$18
Spiced roasted pumpkin with roma tomatoes,
Spanish onion, ribboned cucumber, and
honey roasted chickpeas mixed through
baby spinach and cos leaves

From the Front Yard

- Grilled Wyndham Barramundi** \$38
With Ord River chickpea mash and Asian
greens
- Lemon Myrtle Beer Battered Barra** \$38
With fresh lemon, wild lime & pepperleaf
mayo
- Garlic Prawns** \$22
With steamed Jasmin rice & Asian greens
- Pasta Carbonara** \$22
Today's pasta in a creamy bacon, mushroom
& garlic sauce.
Add Chicken \$22

From the Front Yard

- Scotch Fillet 300g** \$45
With an Idaho potato & Asian greens
- Rump Steak 350g** \$47
With an Idaho potato & Asian greens
- Add Garlic Prawns for Surf & Turf** \$10
- Sauces**
Mushroom, Mountain pepper, Dianne,
Creamy garlic or Gravy
- Chicken Parmy** \$30
With a rich Napoli sauce, bacon & double
cheese

(GF) Gluten Free (DF) Dairy Free (V) Vegetarian (VG) Vegan **Please inform us of any allergies when ordering**



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Hawaiian Parmy \$30

With a rich Napoli sauce, bacon, pineapple & double cheese

Gourmet Bush Sausages \$35

With Outback Aussie slaw and onion gravy & Ord River chickpea mash

Outback Vegetarian Stir Fry \$25

With zucchini, red onion, broccoli, Bok choy, green beans, carrot, corn spears, Ord River chickpeas, capsicum, mushrooms served with steamed rice

Lily Pond Laksa

A rich spicy coconut Laksa with flat noodles, roasted pumpkin, tofu, coriander and fried onions and bean shoots

Vegetarian \$25

Chicken \$27

Seafood \$30

Sides

Chips with Bush Aioli \$10

Sautéed Greens \$12

Tossed Salad \$12

Jillaroo & Jackaroo \$15

Homemade Chicken Breast Nuggets

Chipolata Sausages

Spaghetti Bolognese

Battered Fish

All kids served with chips and tomato sauce

Desserts

Wattle Seed Tiramisu \$15

Coconut & Rosella Panacotta \$15

Kununurra Mess \$15

Kids Ice Cream \$10



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