



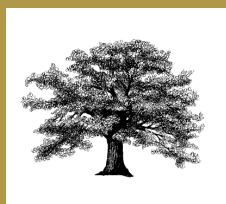
LILIANFELS

BLUE MOUNTAINS

RESORT & SPA

WELCOME TO

THE LOUNGE



Lounge Dining

STARTERS & SNACKS

Soup of the Day \$18
Grilled Sourdough Bread

Salt & Pepper Squid \$28
Green papaya, Nam Jim Dressing,
Tequila Aioli

Chicken Caesar Salad \$28
Grilled Chicken, Romaine Lettuce,
Bacon, Baguette Croutons, Poached Egg,
Shaved Parmesan

Duck Spring Rolls \$26
Coleslaw, Plum Ginger Dipping Sauce

Nicoise Salad \$32
(Option Available GF, DF, VG)
Seared Tuna, kifler Potato, Medley Tomato,
Batonette Vegetables, Quail Eggs,
Olives, Lemon Olive Oil Dressing

Manuka Honey Smoked Duck Breast \$32
Pan-Seared Duck Breast,
Roasted Pumpkin Puree, Watercress,
Petit Greens, Caramelised Shallots,
Cherry Port Wine Reduction

Charcuterie Board for Two – \$62
Chef's Selection Cured Meats,
Foie Gras Terrine, Cheese, Pickled Vegetables,
Grilled Breads, Crackers, Green Leaves

FROM THE GRILL

Daily Market Fish \$42

Black Angus Sirloin \$46

Provincial Chicken Breast \$38

Lamb Rack \$46

All Grill Dishes are served with kipfler Potato,
Vine-Truss Cherry Tomatoes

Choice of Sauce: Port Wine Jus, Pepper Sauce,
Café de Paris Butter, Béarnaise Sauce, Sauce Dianne

MAIN COURSES

Club Sandwich \$28
Bacon, Turkey Breast, Cheese,
Fried Egg, Lettuce, Tomato, French Fries

Beer Battered Fish \$36
Mixed Leaves, French Fries,
Tartare Sauce, Lemon

Wagyu Beef Burger \$38
Bacon, Swiss Cheese, Lettuce,
Smoked BBQ Sauce, Charcoal Bun, French Fries

Wild Mushroom Risotto \$36
(Option for GF, DF, VG)
Parmesan Shaving, Fried Leaf

Beef Lasagne \$35
8-Hour Slow Cooked Beef Bolognaise,
Lasagne Sheets, Cheese,
Tomato Basil Coulis, Green Salad

Sticky Beef Cheek \$38
Slow Braised Beef Cheek, Smoked Sticky Coca,
BBQ Sauce, Truffle Mash, Petit Greens

SIDES

Paris Mash \$12

Sautéed Seasonal Greens \$15
with Almond Butter

French Fries \$12

Mixed leaf Garden Salad \$12

Rocket Salad, William Pear, \$14

Caramelised Walnuts, Parmesan Shaving

Jasmine Steamed Rice \$12

DESSERTS

Choco-Passion Fruit Tower \$24
Passion Fruit Jelly, Chocolate Mousse,
Brownie Base, Saffron Anglaise Fruit Coulis

Apple Rhubarb Crumble Tart \$24
Spiced Apple Rhubarb Compote,
Vanilla Ice Cream, Saffron Brandy Custard

Deconstructed Yuzu Meringue \$24
Yuzu Curd, Toasted Meringues,
Butter Crust, Lemon Thyme

Australian Cheese Board \$30 for one
Selection of Australian Cheeses, \$55 for two
Quince Paste, Dried Fruits, Nuts,
Crackers, Fruit Bread



Please note there is a 1.5% surcharge for Visa, MasterCard & Amex
Union Pay, JCB & Diners Club – 2.25%