

NON-ALCOHOLIC BEVERAGES

WINES

Wolf Blass, Zero Alcohol, Sparkling Wine \$12

BEER

Peroni “Nastro Azzurro” 0% \$9

Heineken 0% \$9

Heaps Normal (.5% ABV) \$9

CIDER

Hillbilly Crushed Apple Cider \$9

Hillbilly Root Ginger and Apple Cider \$9

GIN & TONIC

Lyres Pink London Spirit & Tonic \$14

Lyres Dry London Spirit & Tonic \$14

MOCKTAILS

ORANGE SPRITZ \$16

Non-Alcoholic Sparkling Wine, Lyres Italian Orange Spirit, Soda Water

NOGRONI \$18

Lyres Rosso, Lyres Italian Spirit, Lyres Dry London Spirit



The Lounge Menu

Please note we are a cashless venue and accept payment by credit or debit card.

1.5% surcharge applies for the use of Visa, Mastercard & American Express.
2.25% surcharge applies for the use of JCB card.

ALL DAY MENU

BAR SNACKS

Sonoma Bakery “Mission Sourdough Bread” Whipped Butter, Murray River Pink Salt	\$8
Sydney Rock Oysters (GF DF) Lemon, Classic Mignonette	\$6 each
Hickory Smoked Sicilian Olives (GF) Tierney Lane Olive Oil	\$14
Truffle Olive Oil Fries (GF Optional DF) Parmesan, Chives, Parsley	\$16

ENTRÉES

Roasted Tomato and Fennel Soup (GF DF) Green Shallot Oil, Grilled Sonoma Sourdough	\$24
Caesar Salad Baby Gem Lettuce, Chicken, Cured Yolk, Pecorino, Bacon	\$29
Burrata (GF) Heirloom Tomatoes, Basil, Olive Oil	\$32
Grilled Prawns Tarragon Butter, Pickled Shallot	\$34
Salt and Pepper Squid (GF DF) Black Garlic Aioli, Lime	\$29

WINE BY THE BOTTLE

CHAMPAGNE & SPARKLING

Mionetto, Prosecco - Italy	\$70
Taittinger, Brut Prestige, NV – Champagne, France	\$175
Louis Roederer, Collection 244, NV – Champagne, France	\$240

WHITE WINE

Ara, Pinot Gris – Marlborough, New Zealand	\$80
Ad & Hoc, “Hen & Chicken”, Chardonnay – Pemberton, WA	\$80
Dryridge, “Isabelle”, Riesling – Megalong Valley, NSW	\$80
Pepper Tree, Riesling – Hunter Valley, NSW	\$90
Brangayne, Sauvignon Blanc – Orange, NSW	\$90
Sound of White, Sauvignon Blanc – Marlborough, New Zealand	\$105
Pepper Tree, Venator, Semillon – Hunter Valley, NSW	\$90
Marc Bredif, Vouvray, AOC – Loire Valley, France (Off Dry)	\$95

RED WINE

Logan, Weemala, Pinot Noir – Orange, NSW	\$80
Yering Station, “Elevation”, Pinot Noir – Yarra Valley, VIC	\$85
Scorpo, Pinot Noir – Mornington Peninsula, VIC	\$110
Xanadu, Cabernet Sauvignon – Margaret River, WA	\$85
Daumen, Côtes-du-Rhône – Rhône Valley, France	\$80
Rockbare, Shiraz – Barossa Valley, SA	\$85
Pepper Tree, Venator, Shiraz – Hunter Valley, NSW	\$85
Pertaringa, “Undercover”, Shiraz – McLaren Vale, SA	\$85
Philip Shaw, “Conductor”, Merlot – Orange, NSW	\$95
Catena Zapata, Malbec – Mendoza, Argentina	\$95

ROSÉ WINE

Mason Saint AIX – Provence, France	\$94
Hahndorf Hill Rosé – Adelaide Hills, SA	\$85

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

Mionetto, Prosecco - Italy	\$16
Taittinger Brut Prestige NV – Champagne, France	\$32

WHITE WINE

Ad & Hoc, “Hen & Chicken”, Chardonnay – Pemberton, WA	\$18
Nick Spencer, Pinot Gris – Hilltops, NSW	\$18
Dryridge, “Isabelle”, Riesling – Megalong Valley, NSW	\$18
Shaw + Smith, Sauvignon Blanc – Adelaide Hills, SA	\$20
Pepper Tree, “Venator”, Semillon – Hunter Valley, NSW	\$20

RED WINE

Snake + Herring, “Dirty Boots”, Cabernet Sauvignon – Margaret River, WA	\$19
Yering Station, “Elevation”, Pinot Noir – Yarra Valley, VIC	\$19
Rockbare, Shiraz – Barossa Valley, SA	\$19
Pepper Tree, “Venator”, Shiraz – Hunter Valley, NSW	\$19
Philip Shaw, “Conductor”, Merlot – Orange, NSW	\$21

ROSÉ WINE

Mason Saint AIX – Provence, France	\$22
Hahndorf Hill – Adelaide Hills, SA	\$21

DESSERT WINE

De Bortoli, “Deen”, Botrytis Semillon - NSW	\$17
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FORTIFIED WINE

NV Pfeiffer Muscat - Rutherglen, VIC	\$17
NV Pfeiffer Topaque - Rutherglen, VIC	\$17
NV Mr Pickwick’s Rare Tawny - SA	\$20
NV Penfolds Grandfather Rare Tawny 20YRS - SA	\$34

Kids Menu

Mains

Pineapple & Bacon Tartine Pizza Sauce, Mozzarella cheese	\$20
Chicken Tenders (DF) Fries, Tomato Ketchup	\$24
Cheeseburger Beef Brisket Pattie, Swiss Cheese, Milk Bun, Fries, Tomato Ketchup	\$22
Pasta (Optional DF) Beef Bolognese, Macaroni, Parmesan	\$24

Dessert

Vanilla Ice Cream (GF) Choice of a Topping: Strawberry Caramel Chocolate	\$15
Chocolate Brownie (GF) Berry Coulis, Vanilla Ice Cream	\$15

MAINS

Lilianfels Club Sandwich Grilled Chicken, Bacon, Fried Egg, Black Garlic Aioli, Swiss, Fries	\$32
Wagyu Beef Burger Onion & Bacon Jam, Tasty Cheese, Pickles, Burger Sauce	\$34
Fish and Chips (GF DF) Garden Leaves, House Tartare Sauce, Lemon, Fries	\$38
Cauliflower Steak (GF DF) Vadouvan, Black Garlic, Soft Herbs, Almond, Chimichurri	\$32
Roasted Beetroot (GF DF) Goats Cheese, Hazelnut, Radish, Honey Dijon Vinaigarette, Kale	\$32
Seafood Linguini Pasta Mussels, Prawns, Chili, Parmesan, Tomato & Fennel Sauce	\$48
Ocean Trout (GF DF) Lemon, Fennel, Rocket, Peas	\$44
Yarabah Angus Beef Short Rib (GF DF) Swede, Burnt Onion	\$48
Kiewa Valley Lamb Shank (GF DF) Garlic Roasted Potato, Cabbage, Pomegranate Jus	\$45

GRILL *(Served with Roasted Potato & Leafy Salad)*

400G Jack’s Creek MS3+ Rib Eye (GF DF) Served on the bone, roasting jus	\$70
Kinross MS 2-4 Lamb Cutlet (GF DF) Roasting Jus	\$66
Spatchcock Chicken (GF DF) Pumpkin Purée, grapes, roasting jus	\$45

JUICES

Apple	\$7
Orange	\$7
Pineapple	\$7
Cranberry	\$7
Tomato	\$7

SOFT DRINKS

Coca Cola Coke No Sugar	\$7
Sprite	\$7
Ginger Beer	\$7
Ginger Ale	\$7
Lemon Lime Bitters	\$7
Pink Lemonade	\$7
Soda Water	\$7
Tonic Water	\$7

WATER

MODA Pure Sparkling Water	\$6 pp
Strange Love Sparkling Water 750ml	\$12
Strange Love Still Water 750ml	\$12

COLD BEVERAGES

Milkshakes (Strawberry, Chocolate, Caramel, Vanilla)	\$10
Iced Latte	\$8.50
Iced Chocolate	\$8.50

HOT BEVERAGES

Chai Latte	\$7
Hot Chocolate	\$7

COFFEE (Campos)

Espresso	\$4
Long Black	\$6 / \$7
Flat White	\$6 / \$7
Cappuccino	\$6 / \$7
Latte	\$6 / \$7
Macchiato	\$5
Piccolo	\$5
Mocha	\$6 / \$7
Affogato	\$12
Irish Coffee	\$20



TEA (T2)

English Breakfast	\$7
Earl Grey	\$7
French Earl Grey	\$7
Orange Pekoe	\$7
Chai Masala	\$7
Lady Grey	\$7
Prince of Whales	\$7
Green Tea	\$7
Chamomile	\$7
Peppermint	\$7
Cut Lemongrass	\$7
Lemon and Ginger	\$7



SIDES

Mixed Leaf Salad, Cherry Tomato, Shallot Vinaigrette (GF DF)	\$16
Rocket & Pear Salad, Walnut, Parmesan, Balsamic Dressing (GF)	\$16
Truffle Olive Oil Fries, Chives, Parsley, Parmesan (GF)	\$16
Charred Broccolini, Miso, Macadamia, Lemon Myrtle, Sesame Seeds (GF DF)	\$17

CHARCUTERIE & CHEESE

Chefs’ Selection of Cured Meats & Cheeses	
Three Cured Meats, Three Cheeses, Chutney, Mixed Nuts, Fruits, Crackers, Grilled Sourdough	\$ 65

DESSERTS

Vanilla Crème Brûlée, Earl Grey, Tonka Bean, Pistachio Biscotti	\$ 18
Apple & Rhubarb, Caramelized White Chocolate & Salted Macadamia, Oat Crumble (GF)	\$ 18
Sticky Toffee Pudding, Caramel, Vanilla Bean Ice Cream	\$ 18
Lilianfels Affogato, Espresso, Vanilla Bean Ice Cream, Frangelico	\$ 20

Beverage Menu

GIN

Gordon's London Dry Gin (House Gin)	\$18
Bombay Sapphire London Dry Gin	\$18
Tanqueray London Dry Gin	\$18
Hendricks	\$19
Blue Mountain Devil	\$18
Four Pillars	\$22
Green Ant	\$22

LIQUEURS & SCHNAPPS

Apple Schnapps	\$17
Butterscotch Schnapps	\$17
Peach Schnapps	\$17
Amaretto	\$17
Amaro Montenegro	\$17
Baileys	\$17
Cointreau	\$17
Chambord	\$17
D.O.M Benedictine	\$17
Drambuie	\$17
Frangelico	\$17
Grand Marnier	\$17
Galliano Vanilla	\$17
Kahlua	\$17
Lillet Blanc	\$17
Malibu	\$17
Midori	\$17
Mr Black	\$17
Paraiso Lychee	\$17
Sambuca	\$17
Southern Comfort	\$17
St. Germain	\$17

BEER

LOCAL BEER

Coopers Original Pale Ale	\$12
Badlands Pale Ale	\$12
James Boags Premium Lager	\$12
James Boags Premium Light	\$12

IMPORTED BEER

Asahi	\$12
Peroni ‘Nastro Azzurro’	\$12

CIDER

Hillbilly Apple Cider	\$12
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APERITIF & DIGESTIF

Aperol	\$17
Campari	\$17
Pernod	\$17
Pimm’s	\$17
Martini Bianco	\$17
Martini Extra Dry	\$17
Martini Rosso	\$17
Harvey’s Bristol cream	\$17
Noilly Prat Vermouth	\$17
Tio Pepe	\$17
Limoncello	\$17

TEQUILA

Jose Cuervo – Reposado (<i>House Tequila</i>)	\$17
Don Julio	\$30

VODKA

Absolut (House Vodka)	\$17
Belvedere	\$18
Grey Goose	\$19
Wild Dog	\$18
Haku	\$18

GARDEN SERIES COCKTAILS

The cocktails below are inspired by the gardens of the Blue Mountains and are named after some of our favorite spots in the region. Each creation captures the essence of these beautiful landscapes—celebrating the botanicals, fragrances, and seasonal charm that make them so special.

THE EVERGLADE	\$24
Karu Blue Mountains Gin, Cloudy Apple Juice, Rosemary, Soda	
THE WILDWOOD	\$24
Calvados, Lillet Blanc, Lemon, Crushed Apple	
THE GORY’U	\$24
Suntory Haku Japanese Vodka, Yuzu, Green Tea, Dry Vermouth, Orange Blossom	

SIGNATURE COCKTAILS

ORANGE SOUR NEGRONI	\$24
Karu Blue Mountains Gin, Campari, Martini Rosso, Orange, Lemon, Egg White	
CAFFÈ PARADISO	\$24
Absolut Vodka, Amaro Montenegro, Fresh Espresso, Kahlua	
LEMON & VANILLA MARGARITA	\$24
El Toro Tequila, Vanilla, Lemon, Cointreau	
CAHILLS NIGHTCAP	\$24
Glenmorangie 12-Year-Old, Martini Rosso, Cherry Heering, Crème de Cacao	

MOCKTAILS

LEMON ICED TEA	\$16
Earl Grey, Lemon, Orange	
ORANGE SPRITZ	\$16
Non-Alcoholic Sparkling Wine, Lyres Italian Orange Spirit, Soda Water	
NOGRONI	\$18
Lyres Rosso, Lyres Italian Spirit, Lyres Dry London Spirit	

WHISKY

SINGLE MALT WHISKY

Bushmills	\$17
Ardberg 10Yrs	\$20
Glenmorangie Original 10Yrs	\$22
Laphroaig 10Yrs	\$30
Glenlivet 12Yrs	\$22
Glenfiddich 12Yrs	\$24
Talisker Storm 10Yrs	\$26
Dalwinie 15Yrs	\$26
Macallan 12yrs	\$30
Lagavulin 16Yrs	\$32
Oban	\$32
Nikka Yoichi	\$32
Glenmorangie 18Yrs	\$32

LOCAL SINGLE MALT WHISKEY

Starward Solera	\$30
Watkins	\$32

BLENDED WHISKEY

Johnny Walker Red Label (House Whiskey)	\$17
Canadian Club	\$17
Jameson	\$17
Johnny Walker Black Label	\$18
Chivas Regal 12Yrs	\$18
Dimple 15Yrs	\$19

BOURBON WHISKEY

Jim Bean <i>(House Bourbon Whiskey)</i>	\$17
Jack Daniels	\$18
Wild Turkey	\$18
Makers Mark	\$19

RUM

Bacardi (House White Rum)	\$17
Bundaberg (House Rum)	\$17
Havana Club	\$17
Mount Gay	\$17
Captain Morgan – Spiced Rum	\$18
Dark Rum	
Gosling	\$18
Local Rum	
Bundaberg Reserve	\$22

BRANDY, COGNAC & ARMAGNAC

Chatelle Napoleon (House Brandy)	\$17
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Armagnac	
Loujan Armagnac	\$30

Cognac VS	
Hennessy	\$26
Courvoisier	\$26

Cognac VSOP	
Courvoisier	\$28
Hennessy	\$28
Remy Martin	\$28

Cognac Xo	
Hennessy	\$48
Remy Martin	\$48
Cognac Extra Rare	
Hennessey Paradis	\$108

