



The Lounge 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 Tierney Lane Olive Oil	\$14
Truffle Olive Oil Fries (GF) Parmesan, Chives, Parsley	\$16
Hokkaido Spanner Crab Croquettes Kale, Rocket, Walnut, Pickled Eschalot Vinaigrette	\$22
Australian Wagyu Beef Tataki Grilled Rosemary Focaccia, Egg Yolk Emulsion, Chives	\$26
Salt and Pepper Squid (GF DF) Black Garlic Aioli, Lime	\$29
Burrata (GF) Heirloom Tomatoes, Basil, Olive Oil, Balsamic Glaze	\$32

CLASSICS

Roasted Tomato and Fennel Soup (GF DF) Green Shallot Oil, Grilled Sonoma Sourdough	\$24
Caesar Salad Baby Gem Lettuce, Cured Yolk, Caesar Dressing, Pecorino, Bacon	\$29
Lilianfels Club Sandwich Grilled Chicken, Smoked Bacon, Fried Egg, Sweet & Spicy Pickles, Black Garlic Aioli, Tasty Cheese, Fries	\$32
Wagyu Beef Burger Caramelised Onion & Bacon Jam, Tasty Cheese, Pickles, Burger Sauce	\$34
Reuben Sandwich Russian Dressing, Sauerkraut, Swiss Cheese, Wholewheat “Miche” Bread	\$38
Fish and Chips (DF) Market Fish, House Tartare Sauce, Lemon, Fries	\$38

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.

VEGETABLE

Roasted Celeriac (GF DF) Apple, Pinenut, Leek Ash Oil	\$31
Cauliflower Steak (GF DF) Vadouvan, Black Garlic, Soft Herbs, Almond, Chimichurri	\$32
Orecchiette Pasta Cashew Cream, Garlic, Sundried Tomato, Mushroom, Spinach	\$34

SEAFOOD

Market Fish Seasonal Garnish	\$49
Ocean Trout (GF DF) Lemon, Fennel, Rocket, Peas	\$46
Seafood Orecchiette Pasta Chilli, Tomato, Fennel Sauce	\$48

MEAT & POULTRY

Beef Short Rib (GF DF) Mash, Braising Liquid Sauce, Burnt Onion	\$48
Lamb Shoulder (GF DF) Cabbage, Roast Garlic, Rosemary Jus	\$58 / \$97
Chargrilled Chicken (GF) Sage, Butternut Pumpkin, Jus Gras	\$48 / \$86

SIDES

Mixed Lettuce Leaf, Eschalot Vinaigrette (GF DF)	\$14
Mashed Potato, Chives (GF)	\$15
Truffle Olive Oil Fries, Chives, Parsley, Parmesan (GF)	\$16
Charred Broccolini, Macadamia, Lemon Myrtle Oil (GF DF)	\$16

GRILLED

Served with mashed potato and choice of your sauce	
Lamb Cutlets Kinross Station WW 3 Points MS 2-4 (GF) Hampshire Down Breed	\$ 66
200g Striploin Jacks Creek MS 3+ (GF) Australian Black Angus 180 Day Grain Fed	\$ 52
300g Scotch Jacks Creek MS 3+ (GF) Australian Black Angus 180 Day Grain Fed	\$ 64
180g Wagyu Rump Cap Australian Black Opal MS 6 – 7 (GF) F-1 Cross Breed Wagyu/ Angus 380 Day Grain Fed	\$ 66
160g Wagyu Fillet Australian Black Opal MS 6-7 (GF) F-1 Cross Breed Wagyu/ Angus 380 Day Grain Fed	\$ 85
<i>Choice of Sauce: Peppercorn, Diane, Mushroom, Chimichurri, Café de Paris, Red Wine Jus</i>	
Extra Sauce	\$ 6

SWEETS & SAVOURY

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

CHARCUTERIE & CHEESE (Sharing for 2 person)

Chefs’ Selection of Cured Meats, House Pickles, Nuts, Grilled Sourdough (GF)	\$ 49
Chefs Selection Cheese, Chutney, Fruit, Lavosh (GF)	\$ 59
Chefs’ Selection of Three Cured Meats & Cheeses, Accompaniments (GF)	\$ 65

Kids Set Menu

Mains

Ham & Cheese Toasties (GF) Fries, Tomato Ketchup	\$18
Pineapple & Bacon Tartine Pizza Sauce, Mozzarella Cheese	\$20
Pasta Bolognaise Parmesan	\$20
Cheeseburger Beef Brisket Pattie, Tasty Cheese, Milk Bun, Fries, Tomato Ketchup	\$22
Grilled Market Fish Broccolini, Mashed Potato	\$24

Dessert

Vanilla Ice Cream (GF) <i>Choice of a Topping:</i> Strawberry Caramel Chocolate	\$15
Chocolate Brownie (GF) Berry Coulis, Vanilla Ice Cream	\$15
Cheddar Cheese Rice Crackers, Carrot Sticks, Caesar dip	\$15