



# 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

<b>Sonoma Bakery “Mission Sourdough Bread”</b> Whipped Butter, Murray River Pink Salt	<b>\$8</b>
<b>Sydney Rock Oysters</b> (GF   DF) Lemon, Classic Mignonette	<b>\$6 each</b>
<b>Hickory Smoked Sicilian Olives</b> Tierney Lane Olive Oil	<b>\$14</b>
<b>Truffle Olive Oil Fries</b> (GF) Parmesan, Chives, Parsley	<b>\$16</b>
<b>Hokkaido Spanner Crab Croquettes</b> Kale, Rocket, Walnut, Pickled Eschalot Vinaigrette	<b>\$22</b>
<b>Australian Wagyu Beef Tataki</b> Grilled Rosemary Focaccia, Egg Yolk Emulsion, Chives	<b>\$26</b>
<b>Salt and Pepper Squid</b> (GF   DF) Black Garlic Aioli, Lime	<b>\$29</b>
<b>Burrata</b> (GF) Heirloom Tomatoes, Basil, Olive Oil, Balsamic Glaze	<b>\$32</b>

### CLASSICS

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

DINNER MENU (Available 5pm onwards)

VEGETABLE

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

SEAFOOD

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

MEAT & POULTRY

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

SIDES

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

GRILLED

Served with mashed potato and choice of your sauce

<b>Lamb Cutlets Kinross Station WW 3 Points MS 2-4</b> (GF) Hampshire Down Breed	\$ 66
<b>200g Striploin Jacks Creek MS 3+</b> (GF) Australian Black Angus 180 Day Grain Fed	\$ 52
<b>300g Scotch Jacks Creek MS 3+</b> (GF) Australian Black Angus 180 Day Grain Fed	\$ 64
<b>180g Wagyu Rump Cap Australian Black Opal MS 6 – 7</b> (GF) F-1 Cross Breed Wagyu/ Angus 380 Day Grain Fed	\$ 66
<b>160g Wagyu Fillet Australian Black Opal MS 6-7</b> (GF) F-1 Cross Breed Wagyu/ Angus 380 Day Grain Fed	\$ 85

Choice of Sauce: Peppercorn, Diane, Mushroom, Chimichurri, Café de Paris, Red Wine Jus

<b>Extra Sauce</b>	\$ 6
--------------------	------

SWEETS & SAVOURY

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

CHARCUTERIE & CHEESE (Sharing for 2 person)

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

Kids Menu (All Day Menu)

Mains

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

Dessert

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