



LILIANFELS

BLUE MOUNTAINS

RESORT & SPA



THE LOUNGE

Lounge Dining

STARTERS & SNACKS

Soup of the Day \$20
Grilled Sourdough Bread

Salt & Pepper Squid \$30
Green papaya, Nam Jim Dressing,
Chefs Signature Sauce

Chicken Caesar Salad \$32
Grilled Chicken, Romaine Lettuce,
Bacon, Baguette Croutons, Poached Egg,
Shaved Parmesan

Prawn Tempura \$34
Wasabi Aioli, Wakame, Carrot, Daikon,
Garden Greens Salad

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

Nicoise Salad \$35
(Option Available GF, DF, VG)
Seared Tuna, kipler Potato, Medley Tomato,
Kipler Potatoes, Quail Eggs,
Olives, Lemon Olive Oil Dressing

Manuka Honey Smoked Duck Breast \$35
Pan-Seared Duck Breast,
Roasted Pumpkin Puree, Watercress,
Petit Greens, Caramelised Shallots,
Cherry Port Wine Reduction

Charcuterie Board for Two – \$66
Chef's Selection Cured Meats,
Foie Gras Terrine, Cheese, Pickled Vegetables,
Grilled Breads, Crackers, Green Leaves

FROM THE GRILL

Salmon Pavé \$49

Provençal Chicken Breast \$44

Black Angus Sirloin \$56

All Grill Dishes are served with Potatoes,
Grilled Cherry Tomatoes

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

MAIN COURSES

Club Sandwich \$34
Bacon, Turkey Breast, Cheese,
Fried Egg, Lettuce, Tomato, French Fries

Beer Battered Fish \$40
Mixed Leaves, French Fries,
Tartare Sauce, Lemon

Wagyu Beef Burger \$44
Bacon, Swiss Cheese, Lettuce,
Smoked BBQ Sauce, Charcoal Bun, French Fries

Wild Mushroom Risotto \$40
(Option for GF, DF, VG)
Parmesan Shaving, Fried Leaf

Linguine Alle Vongole \$42
Cloudy Bay Clams, Garlic, Cherry Tomatoes,
Parsley, Butter, White Wine, Lemon Chunk,
Parmesan Cheese

Sticky Beef Cheek \$44
Slow Braised Beef Cheek, Smoked Sticky Coca,
BBQ Sauce, Truffle Mash, Petit Greens

Sous-Vide Cooked Lamb Shank \$52
French Trimmed & Slow Cooked In Pinot Noir
Wine, Cajun Roasted Potato, Roasted Garlic,
Glazed Carrots, Organic Greens

SIDES

Paris Mash \$15

Sautéed Seasonal Greens \$15
with Almond Butter

French Fries \$14

Mixed leaf Garden Salad \$14

Rocket Salad \$16

William Pear, Caramelized Walnuts,
Parmesan Shaving
Jasmine Steamed Rice \$12

DESSERTS

Choco-Passion Fruit Tower \$26
Passion Fruit Jelly, Chocolate Mousse,
Brownie Base, Saffron Anglaise Fruit Coulis

Apple Rhubarb Crumble Tart \$26
Spiced Apple Rhubarb Compote,
Vanilla Ice Cream, Saffron Brandy Custard

Deconstructed Yuzu Meringue \$26
Yuzu Curd, Toasted Meringues,
Butter Crust, Lemon Thyme

Australian Cheese Board \$34 for one
Selection of Australian Cheeses, \$59 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%