

Welcome to Lily's on the Lagoon

For over 18 years we have been preparing and serving modern Australian Pacific inspired innovative food, infusing fresh local ingredients with the highest cooking standards to produce an outstanding culinary experience.

On behalf of Executive Chef Steven Forrester, with our team of culinary professionals, and the front of house team led by our remarkable Restaurant Manager Tina Leigh, we wish you the very warmest of welcomes.

Please take the time to explore our menu and extensive wine list. The Lily's team would be delighted to discuss any questions or dietary requirements with you.

Entrée

Sourdough Bruschetta topped with fresh tomato salsa and goat's cheese <i>Vegetarian</i>	12.5
Queensland King Prawns grilled with a sprout salad, soy jelly and sesame dressing	20.0
Seared Lamb Cutlets over a bush tomato chutney, crisp radish and watercress salad <i>Gluten Free</i>	20.0
Hiramasa Yellow Tail Kingfish with a subtle tea smoke, crème fraiche and chives, black caviar <i>Gluten Free</i>	18.0
Zucchini Flowers lightly fried, filled with goat's cheese and pine nuts on a tomato and basil coulis <i>Vegetarian</i>	18.0
Trio of Pacific Oysters Natural with saffron aioli Kilpatrick Honeydew melon and dill salsa	½ Dozen 19.0 Dozen 31.0

Mains

Roast Organic Chicken 32.5
marinated in orange and thyme, served with a warm potato salad
and a rocket and garlic salsa verde
Gluten free

Whole Baby Snapper 38.5
with braised fennel and roma tomatoes, roasted potato
and aniseed broth
Gluten free

Wild Mushroom Risotto 28.0
with parmesan cheese wafer, asparagus and cress, porcini cream
Gluten free, Vegetarian

Seafood Tower for Two 130.0
Grilled and smoked salmon, king prawns, Moreton Bay bug,
mussels, scallops, oysters, spanner crab, fried flathead
served with selection of sauces, rocket and walnut salad
and garlic, rosemary chat potatoes

Off the Grill

All dishes below are served with a side of your choice

Veal Cutlet 250gms 38.00
served with wild mushroom jus
Gluten free

Kerwee Beef Tenderloin 200gms 39.00
served with red wine jus
Gluten free

Wagyu Beef Scotch Fillet 250gms 50.00
served with green peppercorn jus
Gluten free

Coral Trout Fillet 200gms 38.00
served with lemon butter
Gluten free

Atlantic Salmon Fillet 200gm 36.00
served with herb aioli
Gluten free

Sides

Honey Dutch Carrots steamed and glazed with Australian honey <i>Low Fat, Vegetarian, and Gluten free</i>	7.5
Baby Wild Rocket Sala served with grana padano cheese, aged balsamic and extra virgin olive oil <i>Vegetarian, Gluten free</i>	7.5
Chunky Chips served with garlic mayonnaise	7.5
Mixed Garden Salad Mixed lettuce leaves with tomato, cucumber, Spanish onion and vinaigrette <i>Low Fat, Vegetarian, Gluten free</i>	7.5
Asian Greens Chinese broccoli, bok choy and choy sum <i>Low Fat, Vegetarian, Gluten free</i>	7.5

Desserts

Honeycomb Cheesecake with chocolate, mascarpone and honeycomb, served with crème de cacao syrup	12.5
Vanilla Cream Parfait with strawberries, raspberry coulis and shortbread	12.5
Tasting of Summer Citrus with mandarin jelly, lemon cello sorbet and orange sherbet	12.5
Warm Chocolate Pudding with Sunshine Coast strawberries, vanilla bean ice cream and coulis	12.5
Queensland Cheese Plate Chef's selection of local cheeses served with assorted crackers, dried fruits and quince paste	22.0

Tea & Coffee

Espresso, Short Black	4.0
Flat White, Macchiato, Latte, Long Black, Cappuccina, Chai Latte	4.0
English Breakfast, Green, Chamomile, Earl Grey, Lemon, Peppermint	4.0
Hot Chocolate	4.0
Mocha, Affogato	4.5

Dessert Wine	Bottle	Glass
2006 Noble One Botrytis Semillon	49.5	12.0
2004 Gramps Late Harvest Botrytis Semillon	35.0	8.0

Fortified Wine

Seppelt DP30 Oloroso	75.0	7.5
Galway Pipe	95.0	9.5
Penfold's Grandfather	135.0	13.5

Liqueur Coffee	9.5
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Irish – Whiskey
Jamaican – Tia Maria
Mexican – Kahlúa
Roman – Galliano
French – Cointreau

Cognacs & Calvados

Remy Martin VSOP	11.0
Courvoisier VSOP	12.0
Hennessey XO	19.0
Berneroy No. 5 Calvados	19.0