

Lillypilly's Dinner Menu

Main Course \$42.50 pp Two Courses \$57.50 pp Three Courses \$70 pp

Evening meals are available Tuesday, Wednesday, Friday & Saturday

All meals are served to your individual cottage.

Service begins at **7.00pm** and we serve each course at a time.

Dinner orders to be placed by **4.00pm** please!

Entrees

- Seasonally Prepared Soup **(gf)**
- Homemade Roasted Pumpkin & Goats Cheese Ravioli, served with Tomato & Basil Concasse, Mesculan Salad & Parmesan Shavings
- Warm Marinated Chicken Salad, with Feta Cheese & Kalamata Olives **(gf)**
- Medley of King Prawns, Smoked Salmon & Scallop, served with Avocado, Fresh Garden Greens & Homemade Mayonnaise **(gf)**

Main Courses

Gluten free (gf) sauces available on request

All evening meals comes with a warm bread roll ... gluten free on request

- Assorted Mushroom & Truffle Scented Risotto
- Breast of Free Range Chicken stuffed with Figs, Feta Cheese & Pinenuts, & served with Vegetable Cous Cous, Garden Greens & Jus Lie
- Oven-Baked Fish of the Day ... Vegetable Stack & Rustic Salsa
- Victorian Lamb Rump, Roasted with Rosemary & Garlic & set on Roasted Pumpkin, Beetroot & Potatoes
- Prime Eye Fillet of Angus Beef, Chargrilled & served with Creamed Potatoes, Garden Greens & Bacon & Bourbon Jam

Desserts

- Crepes filled with Fresh Seasonal Fruit & Mascapone & served with Chocolate Sauce & Ice Cream
- Warm Cointreau Sweet Bread Pudding served with Fruit Coulie & Ice Cream
- Macadamia Nut & Nougat Parfait set on a Fruit Compote **(gf)**
- Chocolate, Date & Almond Torte drizzled with Chocolate Sauce & served with Ice Cream **(gf)**

Cheese Platter

- Farmhouse Cheese & Fresh Fruit Platter for 2.....**gf crackers available on request (gf) ... \$35**