

The Lily Pond Cafe Menu

Smoked Salmon Salad (D.F) *\$22.00*

Smoked salmon, avocado, capers, cucumber, spanish onion & red peppers tossed through a lemon, dill & olive oil salad, served with wasabi mayo and toasted croutons

Avocado & Beetroot Salad (V/G.F) *\$22.00*

Avocado chunks, pear slices, diced beetroot, spanish onion, marinated feta & mint tossed through mixed lettuce dressed with balsamic, lemon & olive oil sprinkled with crunchy falafel pieces

Mediterranean Vegetable Salad (V/G.F/D.F) *\$22.00*

Marinated brown rice tossed with grilled courgettes, toasted pine-nuts, cherry tomatoes, fresh baby spinach, red peppers & avocado

Ploughman's Platter for Two *\$29.00*

Cold succulent meats, brie cheese, warm olives, marinated feta, savoury dip, grilled marinated vegetables & a simple salad accompanied with toasted breads

Fillet of Fish (G.F/D.F.) *\$28.00*

Freshly seared NZ Hoki fillet, lightly seasoned served with a rich, zesty caponata salad accompanied by charred grilled peppered kumara

Panko Prawn Twists *\$28.00*

Crunchy golden fried panko prawns, served with wombok & apple slaw, crispy seasoned lotus chips, locally made Lotus Honey mixed through a creamy dressing

Angel Bay Beef Burger *\$19.50*

Juicy NZ beef pattie encased in a lightly toasted bun with mixed lettuce, fresh tomato, beetroot slices, grated cheese, caramelized onion and creamy whole egg mayonnaise served with chunky fries and tomato ketchup

Hopping Good Burger *\$19.50*

Succulent Kangaroo pattie in a toasted bread roll topped with caramelized onion, spicy kasoundi relish, sliced tomato & grated cheese served with chunky fries

Succulent Smokey Pulled Pork Burger *\$19.00*

Slow roasted pulled pork marinated in smokey bbq sauce encased in a buttery brioche bun with a wombok, celery & apple slaw topped with creamy Kewpie mayo & sliced pickles, served with a side of chunky fries

Chicken Dim Sims (2)(D.F) \$12.50
South Melbourne style steamed chicken buns resting on coriander and lime tossed wombok, celery, red pepper & apple slaw accompanied by 3 seasonal dressings

Vegetarian Green Curry (V/G.F/D.F) \$18.00
Chick pea, pumpkin & red pepper in a coconut sauce topped with cilantro leaves, served with brown rice & grilled corn breads

Nachos (V/G.F) \$16.00
Tortilla corn chips dressed with tomato salsa, gratinated cheese, spiced avocado & sour cream

Bruschetta (V) \$16.00
Locally grown tomatoes, kalamata olives, spanish onion, gherkins, fresh basil, lemon drizzled with virgin olive oil on top of warm pides, sprinkled with marinated feta

Pie of the Day \$18.00
Chef's selection of gourmet home-made pies served with chunky chips, garden salad and tomato ketchup

Quiche of the Day (V available) \$18.00
Chef's selection of gourmet home-made quiche served with chunky chips, garden salad and tomato ketchup

Sides

Chunky Chips - aromatic seasoning & garlic aioli \$9.50

Lotus Root Chips - lemon & herb seasoning \$9.50
with home-made Lotus Flower Honey dipping sauce

KIDS LUNCH BOX \$9.50
Chicken strips, chunky chips, tomato sauce with a drink of choice
(Drink Choice – Water, Orange or Apple Juice Pop Top)

Desserts and cake

Belgium Pearl sugar Waffle \$ 12.-
Served with Vanilla ice cream, whipped cream and topped with maple syrup

Berry Delight ice cream \$ 12.-
Bottega del Gelato strawberry swirl ice cream served in an edible wafer basket with mixed berries and strawberry coulis

Nutella n Nuts Ice cream

\$ 12.-

Delicious Vanilla ice cream, topped with Nutella, Whipped cream and mixed crushed nuts, wafer fan and rolled wafer.

Scones (2) with Raspberry Jam and Whipped cream

\$ 9.50

Cake

\$ 7.50

Our delicious cakes are made by master baker Simone,
Please ask your friendly staff member for selection of the day or check them out in the cake display fridge yourself.

Coffee, Tea, Hot chocolate, a range of Cold drinks and iced drinks available