



Café | Restaurant | Bar

Welcome to Lilys café/Restaurant/Bar.

At Lilys we are dedicated to providing the finest culinary delights.

We know that delicious food has a foundation with quality ingredients.

This is why all of our eggs are from free range chickens, and all of our steaks are from grass-fed, antibiotic-free, and hormone-free cattle.

Our pizza & pasta is made fresh daily the traditional way.

We also offer a Halal certification so that you can dine in peace no matter your dietary needs.

Here at Lilys, we create authentic food and craft a unique dining experience to delight the senses.

Take a seat, relax and enjoy the best food we have to offer.

Breakfast

Breakfast available daily 6-11am

Breads

White sourdough, multi grain sourdough, wholemeal, thick white toast, gluten free toast (additional \$2) \$4
Fruit toast \$5

YOUR CHOICE OF RASPBERRY JAM, PEANUT BUTTER, NUTELLA OR VEGEMITE

Honey Roasted Granola V

\$15

With seasonal fruit and coconut yoghurt

Acai Bowl V VG GF

\$16

Blend: Organic acai berry, banana & coconut water

Topping: Seasonal fruits, almond flakes, granola & honey

ADD: PEANUT BUTTER \$2

Chia Bowl V GF

\$15

Homemade chia pudding topped with seasonal fruit & honey

Eggs Your Way V

\$11

Fried, poached or scrambled with toasted sourdough bread

ADD: SPINACH \$4, BACON \$5, ITALIAN SAUSAGE \$5, AVOCADO \$5

Eggs Benedict V

\$19

Your choice of Asian style pulled pork, smoked salmon, or mushroom & spinach served on sourdough bread topped with hollandaise sauce

ADD: ROSTI \$4, BACON \$5, ITALIAN SAUSAGE \$5, AVOCADO \$5

Smashed Avocado V

\$19

Lemon dressed avocado, beetroot hummus, cherry tomato, radish, pepitas seeds served on char-grilled pane di casa

ADD: EGGS \$4, ROSTI \$4, BACON \$5, ITALIAN SAUSAGE \$5, AVOCADO \$5, HALOUMI \$6

Baked Eggs

\$20

2 eggs cooked with italian sausage, tomato sauce, bocconcini with sourdough

Lilys Butter Milk Pancakes V

\$20

3 stacked buttermilk pancakes served with berry compote fresh fruit with a side of maple syrup and Persian fairy floss

ADD: ICE CREAM \$2

Haloumi & Mushroom Stack V

\$20

Swiss brown, enoki & oyster mushrooms sautéed in a porcini butter topped with grilled haloumi on sourdough toast

ADD: EGGS \$4, ROSTI \$4, BACON \$5, ITALIAN SAUSAGE \$5, AVOCADO \$5, HALOUMI \$6

Vege Breakfast

\$22

Eggs your way Portobello mushroom, grilled tomatoes, spinach, fresh avocado, haloumi and wholemeal toast

ADD: ROSTI \$4, BACON \$5, ITALIAN SAUSAGE \$5

Lilys Big Breakfast

\$23

Eggs your way, bacon, mushroom, grilled tomato, italian sausage, potato rosti & char-grilled toast

ADD: AVOCADO \$5, HALOUMI \$6, SMOKED SALMON \$6

V Vegetarian

VG Vegan

GF Gluten Free

Breakfast/Lunch Rolls

Rolls are available all day

Bacon and Egg Served in a brioche bun with your choice of sauce ADD: CHIPS \$5	\$12
Italian Sausage Roasted capsicum, provolone cheese and rocket served on Pane di Casa roll ADD: CHIPS \$5	\$14
Steak Scotch fillet marinated and grilled, onion, rocket and tasty cheese served on Pane di Casa roll ADD: CHIPS \$5	\$15
Chicken Schnitzel Lettuce, cheese and mayo served on Pane di Casa roll ADD: CHIPS \$5	\$14
Vegie Roll V Mushroom, roasted capsicum, fetta cheese and mixed lettuce served on Pane di Casa roll ADD: CHIPS \$5	\$14

KIDS MENU

Toast With raspberry jam, Vegemite, Nutella or peanut butter	\$4
Kids Pancake 2 mini pancakes with fresh strawberries and 1 scoop of vanilla ice cream	\$12
Kids Toastie With ham and cheese	\$4
Kids Bacon & Egg On toasted sourdough bread	\$8

SIDES/EXTRAS

Eggs	\$4	Bacon	\$5	Grilled Chicken	\$5
Mushroom	\$4	Italian Sausage	\$5	Pulled Pork	\$5
Rosti	\$4	Avocado	\$5	Haloumi	\$6
Hollandaise	\$4	Smashed Avocado	\$5	Smoked Salmon	\$6
Baby spinach	\$4				

Beverages

HOT DRINKS

Latte	\$3.50	Chai Latte	\$3.50	Mocha	\$3.50
Cappuccino	\$3.50	Piccolo	\$3.00	White Mocha	\$4.00
Flat White	\$3.50	Machiato	\$3.00	Dirty Chai	\$4.00
Long Black	\$3.50	Short Black	\$2.50	Extras	\$0.50
Hot Chocolate	\$3.50	Double Espresso	\$3.50	Upgrade large, extra shot, decaf, almond milk, lactose free milk, oat milk, hazelnut syrup, vanilla syrup, caramel syrup	

TEA

Earl Grey	\$4.00
English Breakfast	\$4.00
Chamomile	\$4.00
Peppermint	\$4.00
Green Tea	\$4.00

ICED DRINKS

Iced Coffee	\$7.00
Iced Mocha	\$7.00
Iced Chocolate	\$7.00
Iced Long Black	\$7.00

PROTEIN SHAKES

Vanilla	\$7.50
Berry	\$7.50
Choc Peanut Butter	\$7.50
Banana	\$7.50
Change of Milk	\$1.00

SHAKES

Chocolate	\$6.50	Banana	\$6.50
Strawberry	\$6.50	Nutella	\$6.50
Vanilla	\$6.50	Malt	\$6.50
Caramel	\$6.50	Change of Milk	\$1.00

SMOOTHIES

Mixed Berry	\$7.00
Mango	\$7.00
Banana	\$7.00

JUICES

Choice of 3 fruits - \$7.00

Orange	Celery	Kale
Apple	Carrot	Spinach
Pineapple	Ginger	Lemon
Watermelon	Cucumber	Mint
Strawberry		

Lunch

STARTERS / STUZZICHINI

Garlic Bread (V)	\$6
Bruschetta Bread (V) Diced tomato marinated in basil, garlic & olive oil	\$8
Wood Fired Grissini (V) With sea salt, chilli & extra virgin olive oil	\$10
Pizzetta Aglio (V) With garlic, sea salt & extra virgin olive oil	\$10
Pizzetta Bruschetta (V) Diced tomato marinated in basil, garlic, & olive oil	\$12
Warm Mixed Olives (V) (GF) With rosemary, chilli, orange zest & extra virgin olive oil	\$10
Antipasto Board with sliced Cured Meats, Cheese, Marinated Vegetables, Olives & Bread (Serves 2)	\$30
Vegetarian Board (V) Roasted Mushroom topped with Mozzarella, Crumbed Artichokes, Grilled Halloumi, Olives, Marinated Vegetables, Dips served with Garlic Pizza (Serves 2)	\$30
Oysters Natural (GF) Freshly Shucked Sydney Rock Oysters served with fresh lemon	1/2 Dozen \$16 / Dozen \$29.00
Oysters Kilpatrick (GF) Sydney Rock Oysters Wood Roasted with Bacon & Worcestershire sauce	1/2 Dozen \$19 / Dozen \$34.00

ENTRÉE / PRIMI

Potato Croquettes Served with Corn & Chilli Paste & Fried Prosciutto	\$18
Calamari Fritti with Pea Tendrils & Parmesan Pangrattato	Entrée size \$16 / Main Size \$26
Garlic Prawns with Napoletana sauce, Extra Virgin Olive Oil, Garlic, Parsley & Chilli	Entrée size \$18 / Main Size \$29
Roasted Field Mushroom filled with a prosciutto & herb filling served on a creamy Gorgonzola sauce	\$18
Grilled Octopus & Roast Potatoes with Cherry Tomatoes, Green Olives & Balsamic Reduction	Entrée size \$22 / Main Size \$36

Pasta

All our pasta's are 100% home-made at Lilys using the finest ingredients pasta flour, free range eggs, sea salt and a drizzle of extra virgin olive oil. Gluten free pasta is available for an extra \$3 (Penne only).

Spaghetti Bolognese Made with our traditional recipe	\$21
Linguine Boscaiola Sautéed Bacon, Mushroom & Shallots in a White Wine & Cream sauce	\$21
Casarecce Arrabiata Sautéed Bacon, Garlic & Chilli in a Napoletana sauce	\$21
Homemade Gnocchi Al Pomodoro V Homemade Gnocchi cooked in Napoletana sauce & fresh basil	\$23
Casarecce Chicken Chicken, Semi Dried Tomatoes cooked in a Creamy Pesto sauce	\$23
Lasagna Layers of Fresh Pasta Sheets, Bolognese and Mozzarella Cheese	\$23
Linguine Gamberi Fresh Prawns, Bacon, Extra Virgin Olive Oil, Garlic & Chilli finished with Parsley	\$25
Spaghetti Ai Frutti Di Mare with Mussels, Calamari, Tiger Prawns, Tomato, Garlic, Chilli & White Wine in a Napoletana sauce	\$26
Linguine Sausage Italian sausage, olive oil, garlic, chilli, cherry tomato, spinach & Parmesan cheese	\$25

Risotto

Mushroom Risotto V GF with Sautéed Mixed Mushroom, Garlic, Thyme & Parmesan cooked in a Porcini stock	\$25
Prawn & Zucchini Risotto GF with Chilli, Garlic, Napoletana sauce & hint of Cream	\$26
Feta & Beetroot Risotto GF Roasted beetroot, feta, garlic & rocket	\$25

Add Ons

Bacon	\$3	Chicken	\$3	Prawns	\$5
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Woodfired Pizza

Lilys' pizzas are naturally risen & 100% handmade and cooked the traditional Neapolitan way in our wood-fired brick pizza oven. Gluten free base is available for an extra \$5.

Margherita 	\$17
With San Marzano Tomatoes, Mozzarella, basil & extra virgin olive oil	
Tropicale	\$20
With Ham, Pineapple, San Marzano Tomatoes & Mozzarella	
Napoletana	\$20
With San Marzano Tomatoes, Mozzarella, Anchovies, Capers, & Olives	
Meatlovers	\$22
With Pepperoni, Salami, Cabanossi, Ham, BBQ sauce & Mozzarella	
BBQ Chicken	\$22
BBQ sauce, Onion, Pineapple, Mozzarella & Chicken	
Red Hot Calabrese	\$22
With Hot Calabrese Salami, Mozzarella, Ricotta, San Marzano Tomatoes & Olives	
Supreme	\$22
With Salami, Mushrooms, Onion, Ham, Cabanossi, Mozzarella, Capsicum, San Marzano Tomatoes & Olives	
Calzone	\$24
Filled with Ricotta, Mozzarella, Salami, Mushrooms, Cracked Pepper & a touch of Tomato	
Vegetarian 	\$24
With San Marzano Tomatoes, Mozzarella, Grilled Zucchini, Eggplant, Capsicums & Parmesan	
Peri Peri Chicken	\$24
Tomato base with Peri Peri chicken, Mozzarella, Onion, Shallots, & Rocket topped with Peri Peri Mayo	
Chef's Favourite Parmigiana	\$25
With San Daniele Prosciutto, Eggplant, San Marzano Tomatoes, Mozzarella & Freshly Grated Parmesan	
Parma	\$25
With San Daniele Prosciutto, Shaved parmesan, San Marzano Tomatoes, Mozzarella, Cherry Tomatoes & Rocket	
Prawns & Zucchini	\$25
With Mozzarella, Cherry Tomatoes, Garlic, Extra Virgin Olive Oil & Chilli	
Pescatora	\$25
With San Marzano Tomatoes, Mussels, Octopus, Calamari, Prawns, Oregano, Garlic, Parsley & Cherry Tomatoes	
Additional Toppings	\$2
Anchovies, Artichokes, Capers, Capsicum, Cherry Tomatoes, Eggplant, Hot Salami, Mozzarella, Mushrooms, Olives, Onion, Peri Peri Chicken, Ricotta, Rocket, Salami, Shaved Parmesan, Shallots, Zucchini, Pineapple	
Mussels, Prawns, San Daniele Prosciutto	\$5

Light Lunch

Spicy Salmon Bowl (GF)	\$25
Cabbage, broccoli, pickled carrots, avocado and quinoa	
Buddha Bowl (V) (VG) (GF)	\$21
With broccoli, fried chickpeas, quinoa, beetroot, kale and miso dressing ADD: CHICKEN \$5	
Grilled Chicken Bowl	\$23
With avocado, pickled carrots, soba noodles, spinach and pickled cabbage	
Bibimbap	\$23
Fried mince, soba noodles, mushroom, pickled carrots, spinach, bean shoots, fried egg and sesame dressing	
Lily's Wagyu Burger	\$21
Lettuce, pickles, cheese, smoked bacon and special sauce served with chips	
Southern Fried Chicken Burger	\$21
Coleslaw, pickles, cheese and chipotle mayo served with chips	
Pork Belly Burger	\$20
Coriander, shredded carrots, Spanish onion and honey soy sauce served with chips	
Mushroom Burger	\$20
Mixed lettuce, feta cheese, roasted capsicum served with chips	
Portuguese Burger	\$20
With iceberg lettuce, tasty cheese and sweet chilli sauce served with chips	

Main / Secondi

Chicken Pesto (GF)	\$32
Chicken with Prawns & Bacon cooked in a Creamy Pesto sauce served with Seasonal Vegetables	
Slow Braised Beef Cheek	\$32
Beef cheek served with truffle infused cauliflower purée and topped with rocket and radicchio	
Lamb Cutlets	\$38
Crumbed served with beetroot, quinoa, feta & red wine jus	
Pork Ribs (GF)	\$42
Basted with a home made Spicy BBQ sauce served with Chips and Salad	
Filetto Rossini Eye Fillet 250g (GF)	\$38
Cooked to your liking served on a bed of Mash Potato with your choice of sauce: Pepper, Dianne or Mushroom	
Grass Fed Eye Fillet (GF)	\$40
Char-grilled Eye Fillet on a bed of potato, mixed mushroom & porcini butter	
Fillet Al Capone (GF)	\$46
Prime Eye Fillet 250g, King Prawns in a Brandy Cream sauce served with Mash Potato	
500g Rib-Eye Marbled Scored 2+	\$44
500g Riverina Angus Rib-Eye served with mushroom puree & chips	
Extra Sauces	\$3
Mushroom, Pepper, Diane, Red Wine Jus	

Should you wish to change the side on any main meal you can do so. Seasonal Vegetables, Mash Potato, Chips and Salad or just Chips. All our steaks are Grass Fed, Antibiotic Free & Hormone Free. Please allow 45mins for MEDIUM WELL and WELL DONE Steaks.

Seafood

Grilled Salmon Fillet ^{GF}	\$30
Grilled Salmon served with quinoa, green pea's, lemon and fetta	
Herbed Crumbed Barramundi	\$30
Oven roasted served with mash potato & lemon butter sauce	
Seafood Trio ^{GF}	\$45
Grilled Marinated Octopus, Barramundi Fillet & King Prawns served on Roasted Potatoes with a Lemon Butter sauce	

Platters for Two

Please allow extra cooking time for platters

Meat Platter	\$120
Full rack pork ribs 200g rump steak 4 lamb cutlets Portuguese chicken BBQ chicken wings Chicken ribs Served with chips, salad and your choice of sauce	
Seafood Platter	\$140
Smoked salmon Queensland tiger prawns Natural oysters Kilpatrick oysters Grilled fish BBQ king prawns Calamari fritti Beer battered fish Garlic prawn, mussel & lobster tail hotpot Grilled octopus Served with chips, salad and your choice of sauce	

Insalate

Garden Salad (VG) (GF)	\$9
Mixed leaf salad with tomato, cucumber & red wine vinegar	
Rocket And Radicchio Salad	\$13
With red wine vinaigrette	
Greek Salad (V)	\$15
With marinated feta cheese, toasted ciabatta, tomatoes, Spanish onions, cucumber, basil & black olives	
Caesar Salad	\$15
Cos lettuce, bacon, parmesan cheese, egg, croutons & Caesar dressing	
Add Ons	
Chicken	\$3
Prawns	\$5

Kids

Pizzetta Margherita (V)	\$15
with Tomatoes, Mozzarella	
Pizzetta Tropicale	\$15
with Ham, Pineapple & Mozzarella	
Spaghetti Bolognese	\$15
made with our traditional recipe	
Casarecce Napoletana (V)	\$15
Penne cooked in Napoletana sauce	
Lasagna	\$15
Layers of fresh pasta sheets, Bolognese and Mozzarella	
Nuggets & Chips	\$15
Chicken breast tempura nuggets served with chips	

SIDES/EXTRAS

Seasonal Veggies	\$10	Beer Battered Chips	S\$8 / L\$12	Wedges with Sour Cream and Sweet Chilli Sauce	\$12
Mash Potatoes	\$8	Sweet Potato Chips	\$12	Gravy	\$1



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