



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

<b>Toast</b>	\$5
2 slices of toast with condiment, choice of white, multi grain or wholemeal sourdough Gluten free toast (additional \$2) YOUR CHOICE OF RASPBERRY JAM, PEANUT BUTTER, NUTELLA OR VEGEMITE	
<b>Honey Roasted Granola</b> (V)	\$15
With seasonal fruit and coconut yoghurt	
<b>Acai Bowl</b> (V) (VC) (GF)	\$16
Blend: Organic acai berry, banana & coconut water Topping: Seasonal fruits, almond flakes, granola & honey ADD: PEANUT BUTTER \$2	
<b>Eggs Your Way</b> (V)	\$11
Fried, poached or scrambled with toasted sourdough bread ADD: SPINACH \$4, BACON \$5, ITALIAN SAUSAGE \$5, AVOCADO \$5	
<b>Eggs Benedict</b> (V)	\$19
Your choice of smoked bacon, smoked salmon, or mushroom & spinach served on sourdough bread topped with hollandaise sauce ADD: ROSTI \$4, ITALIAN SAUSAGE \$5, AVOCADO \$5	
<b>Smashed Avocado</b> (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	
<b>Baked Eggs</b>	\$20
2 eggs cooked with italian sausage, tomato sauce, bocconcini with sourdough	
<b>Lilys Butter Milk Pancakes</b> (V)	\$20
3 stacked buttermilk pancakes served with berry compote fresh fruit with a side of maple syrup ADD: ICE CREAM \$2	
<b>Haloumi &amp; Mushroom Stack</b> (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	
<b>Vege Breakfast (v)</b>	\$22
Eggs your way Portobello mushroom, grilled tomatoes, spinach, fresh avocado, haloumi and wholemeal toast ADD: ROSTI \$4, BACON \$5, ITALIAN SAUSAGE \$5	
<b>Lilys Big Breakfast</b>	\$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

(VC) Vegan

(GF) Gluten Free

# Breakfast/Lunch Rolls

Rolls are available all day

<b>Bacon and Egg</b> Served in a brioche bun with your choice of sauce ADD: CHIPS \$5	<b>\$12</b>
<b>Italian Sausage</b> Roasted capsicum, provolone cheese and rocket served on Pane di Casa roll ADD: CHIPS \$5	<b>\$15</b>
<b>Steak</b> Scotch fillet marinated and grilled, onion, rocket and tasty cheese served on Pane di Casa roll ADD: CHIPS \$5	<b>\$17</b>
<b>Chicken Schnitzel</b> Lettuce, cheese and mayo served on Pane di Casa roll ADD: CHIPS \$5	<b>\$15</b>
<b>Vegie Roll</b>  Mushroom, roasted capsicum, fetta cheese and mixed lettuce served on Pane di Casa roll ADD: CHIPS \$5	<b>\$14</b>

## KIDS MENU

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

## SIDES/EXTRAS

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

# 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	Macchiato	\$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

## SHAKES

Chocolate	\$6.50	Banana	\$6.50
Strawberry	\$6.50	Malt	\$6.50
Vanilla	\$6.50	Nutella	\$7.00
Caramel	\$6.50	Biscoff	\$7.00

## 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

<b>Garlic Bread</b> (V)	\$8
<b>Bruschetta Bread</b> (V) Diced tomato marinated in basil, garlic & olive oil	\$10
<b>Wood Fired Grissini</b> (V) With sea salt, chilli & extra virgin olive oil	\$15
<b>Pizzetta Aglio</b> (V) With garlic, sea salt & extra virgin olive oil (Add cheese \$2)	\$12
<b>Pizzetta Bruschetta</b> (V) Diced tomato marinated in basil, garlic, & olive oil	\$15
<b>Warm Mixed Olives</b> (V) (GF) With rosemary, chilli, orange zest & extra virgin olive oil	\$12

## Entrée / Primi

<b>Antipasto Board</b> Prosciutto di parma, calabresse salami, wagyu brescaola, burata, artichokes, semi dried tomatoes, sicilian olives & parmigiano reggiano served with grissini (serves 2)	\$45
<b>Arancini</b> Filled with mozzarella cheese, served with napoletana sauce & basil pesto (4)	\$18
<b>Zucchini Flowers Four Cheese</b> Parmigiano, ricotta, truffle pecorino & asiago cheese	3 pieces \$22 / 6 pieces \$38
<b>Oysters Natural</b> (GF) Freshly shucked Sydney rock oysters served with red wine vinaigrette	1/2 Dozen \$21 / Dozen \$42
<b>Oysters Kilpatrick</b> (GF) Sydney rock oysters wood roasted with bacon & worcestershire sauce	1/2 Dozen \$23 / Dozen \$46
<b>Calamari Fritti</b> With pea tendrils, parmesan pangrattato & semi dried tomato	Entrée size \$18 / Main Size \$30
<b>Garlic Prawns</b> With napoletana sauce, extra virgin olive oil, garlic, parsley & chilli	Entrée size \$22 / Main Size \$36
<b>Grilled Octopus &amp; Roast Potatoes</b> With cherry tomatoes, green olives & balsamic reduction	Entrée size \$24 / Main Size \$38
<b>Tuna Capaccio</b> With, lemon, olive oil, chilli, and soy sauce served with crisini	\$28

# 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).

<b>Casarecce Ragu</b>	<b>\$24</b>
Made in our traditional recipe <i>(Recommended with a glass of 2018 Vino di Famiglia Sangiovese (Sangiovese and Lagrein Blend) Adelaide Hills, SA)</i>	
<b>Homemade Gnocchi Al Pomodoro</b> <span>V</span>	<b>\$25</b>
Homemade gnocchi cooked in napoletana sauce & fresh basil <i>(Recommended with a glass of 2019 Viticoltori Ponte Pinot Grigio DOC Veneto)</i>	
<b>Casarecce Chicken</b>	<b>\$25</b>
Chicken, semi dried tomatoes cooked in a creamy pesto sauce <i>(Recommended with a glass of Pear Tree Sauvignon Blanc Marlborough, NZ)</i>	
<b>Linguine Gamberi</b>	<b>\$27</b>
Fresh prawns, bacon, extra virgin olive oil, garlic & chilli finished with parsley <i>(Recommended with a glass of 2020 Amadio - Pinot Grigio Adelaide Hills, SA)</i>	
<b>Linguine Sausage</b>	<b>\$27</b>
Italian sausage, olive oil, garlic, chilli, cherry tomato, spinach & parmesan cheese <i>(Recommended with a glass of 2018 Michele Castellari Valpolicella Classico DOC Veneto)</i>	
<b>Spaghetti Ai Frutti Di Mare</b>	<b>\$30</b>
With mussels, calamari, tiger prawns, tomato, garlic, chilli & white wine in a napoletana sauce <i>(Recommended with a glass of 2019 Bivongi Bianco DOC Calabria)</i>	

# Risotto

<b>Mushroom Risotto</b> <span>V</span> <span>GF</span>	<b>\$27</b>
With sautéed mixed mushroom, garlic, thyme & parmesan cooked in a porcini stock <i>(Recommended with a glass of NV Viticoltori Ponte Prosecco DOC Veneto)</i>	
<b>Prawn &amp; Zucchini Risotto</b> <span>GF</span>	<b>\$29</b>
With Chilli, Garlic, napoletana sauce & hint of Cream <i>(Recommended with a glass of 2020 Alexanders Batch Chardonnay Margaret River, WA)</i>	

## Add Ons

Bacon	\$3	Chicken	\$5	Prawns	\$6
-------	-----	---------	-----	--------	-----

# Woodfired Pizza

Lilys' pizzas are naturally risen & 100% handmade and cooked the traditional Neapolitan way in our woodfired brick pizza oven.

Gluten free base available for an extra \$5

## PIZZE ROSSA

All Pizzas made with San Marzano Tomatoes & Fior Di Latte Mozzarella

<b>Queen Margherita</b> <span>(V)</span>	\$21
With San Marzano tomatoes, fresh Bocconcini, basil & extra virgin olive oil	
<b>Hawaii</b>	\$22
Ham & pineapple	
<b>Supreme</b>	\$23
Salami, wushrooms, onion, ham, capsicum & olives	
<b>Meatlover</b>	\$24
Salami, ham & sausage	
<b>Vegetarian</b> <span>(V)</span>	\$24
Mushrooms, zucchini, capsicums, eggplant & cherry tomato	
<b>Calabrese</b>	\$25
Nduja, olives & spanish onion	
<b>Capricciosa</b>	\$25
Ham, mushrooms, artichoke & olives	
<b>San Daniele</b>	\$25
San Daniele prosciutto, bufala mozzarella & rocket	
<b>Garlic Prawns</b>	\$25
Garlic prawns, cherry tomatoes, shaved parmesan & parsley	

## PIZZE BIANCHE

<b>Burrata</b>	\$28
With oven baked cherry tomato, san daniele prosciutto, burrata cheese, balsamic fig glaze	
<b>Quattro Formaggi</b>	\$25
With fior di latte mozzarella, gorgonzola, pecorino, parmesan & black pepper	
<b>Fungi Di Bosco</b>	\$25
With fior di latte mozzarella, mix mushrooms, truffle, parsley & provolone	
<b>Rustica</b>	\$25
With fior di latte mozzarella, roasted potato, fennel pork sausage & rosemary	

<b>Additional Toppings</b>	\$3
Anchovies, Artichokes, Capsicum, Cherry Tomatoes, Eggplant, Mushrooms, Olives, Onion, Ricotta, Rocket, Shaved Parmesan, Shallots, Zucchini, Pineapple	
Chicken, Salami, Bocconcini	\$5
Prawns, San Daniele Prosciutto	\$6



# Light Lunch

<b>Lilys Wagyu Burger</b> Lettuce, pickles, cheese, smoked bacon and special sauce served with chips <i>(Recommended with a bottle of Balter XPA)</i>	\$21
<b>Southern Fried Chicken Burger</b> Lettuce, pickles, cheese and chipotle mayo served with chips <i>(Recommended with a bottle of Douvel – Golden Pale Ale, Breendonk, Belgium)</i>	\$21
<b>Pork Belly Burger</b> Coriander, shredded carrots, Spanish onion with sriracha mayo served with chips <i>(Recommended with a bottle of Erdinger Hefeweizen, Bavaria, Germany)</i>	\$20
<b>Portuguese Burger</b> Lettuce, tasty cheese, sweet chilli sauce & mayo served with chips <i>(Recommended with a bottle of Birra Baracca – Larger, Treviso, Italy)</i>	\$20
<b>Buddha Bowl</b> (V) (VG) (GF) With broccoli, fried chickpeas, quinoa, beetroot, kale and miso dressing ADD: CHICKEN \$5	\$21
<b>Grilled Chicken Bowl</b> With avocado, pickled carrots, soba noodles, spinach and pickled cabbage	\$23
<b>Spicy Salmon Bowl</b> Cabbage, broccoli, pickled carrots, avocado and quinoa	\$27

# Main / Secondi

<b>Slow Braised Beef Cheek</b> Beef cheek served with truffle infused mashed potato and topped with rocket & radicchio <i>(Recommended with a glass of 2019 Amadio Merlot, Adelaide Hills, SA)</i>	\$34
<b>Chicken Pesto</b> Chicken with prawns & bacon cooked in a creamy pesto sauce served with seasonal vegetables <i>(Recommended with a glass of 2020 Fattoria San Francesco Ciro Roastao Classico DOC, Calabria)</i>	\$36
<b>Pork Ribs</b> (GF) Basted with a home made spicy BBQ sauce served with chips and salad <i>(Recommended with a glass of 2019 Masseria La Volpe Primitivo Di Manduria DOC Puglia)</i>	\$48
<b>Filetto Rossini Eye Fillet 250g</b> (GF) Cooked to your liking served on a bed of mash potato with your choice of sauce: Pepper, Dianne or Mushroom <i>(Recommended with a glass of 2018 Saddlers Creek 'Blue Grass' Cab Sav, Longhorne Creek, SA)</i>	\$42
<b>Fillet Al Capone</b> (GF) Prime Eye Fillet 250g, king prawns in a brandy cream sauce served with mash potato <i>(Recommended with a glass of 2019 Saddlers Creek Shiraz, Hunter Valley, NSW)</i>	\$48
<b>500g Rib-Eye Marbled Scored 2+</b> 500g Riverina Angus Rib—Eye served with mushroom puree & chips <i>(Recommended with a glass of 2020 Cascina Ghercina Langhe Nebbiolo DOC, Piemonte)</i>	\$49
<b>Extra Sauces</b> Mushroom, Pepper, Diane, Red Wine Jus	\$3

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 <sup>GF</sup>

Grilled salmon served with quinoa, green pea's, lemon and fetta  
*(Recommended with a glass of 2019 Amadio Pinot Noir, Adelaide Hills, SA)*

\$32

## Seafood Trio <sup>GF</sup>

Grilled marinated octopus, barramundi fillet & king prawns served on roasted potatoes with a lemon butter sauce  
*(Recommended with a glass of 2018 Fontana Reale Fiano Del Sannio DOP, Campagna)*

\$49

# Platters for Two

Please allow extra cooking time for platters

## Meat Platter

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

\$140

*(Recommended with a bottle of 2014 Duca Dell Argillone Riserva DOC, Calabria)*

## Seafood Platter

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

\$160

*(Recommended with a bottle of 2016 Bastianich Friulano DOC, Friuli)*

# Insalate

<b>Garden Salad</b> (VG) (GF)					<b>\$12</b>
Mixed leaf salad with tomato, cucumber & red wine vinegar					
<b>Radicchio &amp; Fennel Salad</b>					<b>\$15</b>
With red wine vinaigrette					
<b>Greek Salad</b> (V)					<b>\$18</b>
With marinated feta cheese, toasted ciabatta, tomatoes, Spanish onions, cucumber, basil & black olives					
<b>Caesar Salad</b>					<b>\$18</b>
Cos lettuce, bacon, parmesan cheese, egg, croutons & Caesar dressing					
<b>Add Ons</b>					
Chicken		\$5			
Prawns		\$6			

# Kids

<b>Pizzetta Margherita</b> (V)					<b>\$15</b>
With San Marzano tomatoes, mozzarella					
<b>Pizzetta Hawaii</b>					<b>\$15</b>
With ham, pineapple & mozzarella					
<b>Spaghetti Ragu</b>					<b>\$15</b>
Made with our traditional recipe					
<b>Casarecce Napoletana</b> (V)					<b>\$15</b>
Casarecce cooked in napoletana sauce					
<b>Nuggets &amp; Chips</b>					<b>\$15</b>
Chicken breast tempura nuggets served with chips					

## SIDES/EXTRAS

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



Café | Restaurant | Bar