



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.

Dinner

Starters / Stuzzichini

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

Entrée / Primi

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

Casarecce Ragu	\$24
Made in our traditional recipe <i>(Recommended with a glass of 2018 Vino di Famiglia Sangiovese (Sangiovese and Lagrein Blend) Adelaide Hills, SA)</i>	
Homemade Gnocchi Al Pomodoro V	\$25
Homemade gnocchi cooked in napoletana sauce & fresh basil <i>(Recommended with a glass of 2019 Viticoltori Ponte Pinot Grigio DOC Veneto)</i>	
Casarecce Chicken	\$25
Chicken, semi dried tomatoes cooked in a creamy pesto sauce <i>(Recommended with a glass of Pear Tree Sauvignon Blanc Marlborough, NZ)</i>	
Linguine Gamberi	\$27
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>	
Linguine Sausage	\$27
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>	
Spaghetti Ai Frutti Di Mare	\$30
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

Mushroom Risotto V GF	\$27
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>	
Prawn & Zucchini Risotto GF	\$29
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

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

PIZZE BIANCHE

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

Additional Toppings	\$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

Main / Secondi

Slow Braised Beef Cheek	\$34
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>	
Chicken Pesto	\$36
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>	
Pork Ribs (GF)	\$48
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>	
Filetto Rossini Eye Fillet 250g (GF)	\$49
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>	
Fillet Al Capone (GF)	\$56
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>	
500g Rib-Eye Marbled Scored 2+	\$56
500g Riverina Angus Rib – Eye served with mushroom puree & chips <i>(Recommended with a glass of 2020 Cascina Ghercina Langhe Nebbiolo DOC, Piemonte)</i>	
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)	\$32
Grilled salmon served with quinoa, green pea's, lemon and fetta <i>(Recommended with a glass of 2019 Amadio Pinot Noir, Adelaide Hills, SA)</i>	
Seafood Trio (GF)	\$49
Grilled marinated octopus, barramundi fillet & king prawns served on roasted potatoes with a lemon butter sauce <i>(Recommended with a glass of 2018 Fontana Reale Fiano Del Sannio DOP, Campagna)</i>	

Platters for Two

Please allow extra cooking time for platters

Meat Platter

\$140

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

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

Seafood Platter

\$160

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

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

Insalate

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

Kids

Pizzetta Margherita (V)					\$15
With San Marzano tomatoes, mozzarella					
Pizzetta Hawaii					\$15
With ham, pineapple & mozzarella					
Spaghetti Ragu					\$15
Made with our traditional recipe					
Casarecce Napoletana (V)					\$15
Casarecce cooked in napoletana sauce					
Nuggets & Chips					\$15
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