



Cafe | 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 & pastas are 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.

***Cakeage*-\$2.50 per person cakeage fee for external sourced cakes**

***Takeaway Containers*-Any request for takeaway containers will be charged at \$1 per container. We take no responsibility for food once it leaves the premises.**

Starters / Stuzzichini



Garlic Bread (V)	\$8
Bruschetta Bread (V) Diced tomato marinated in basil, garlic & olive oil	\$12
Warm Mixed Olives (V) (GF) With rosemary, chilli, orange zest & extra virgin olive oil	\$12
Pizzetta Aglio (V) With garlic, sea salt & extra virgin olive oil (Add cheese \$2)	\$14
Wood Fired Grissini (V) With sea salt, chilli & extra virgin olive oil	\$16

Entrée / Primi




Antipasto Primavera Pane di casa, marinated olives, marinated bocconcini, mixed cherry tomato, grilled eggplant, zucchini and artichokes (serves 2)	\$39.90
Antipasto Board Prosciutto di parma, calabresse salami, ham, wagyu bresaola, burata, artichokes, semi dried tomatoes, sicilian olives & parmigiano reggiano served with grissini (serves 2)	\$49
Arancini (V) Filled with mozzarella cheese, served with napoletana sauce & basil pesto (4)	\$24
Zucchini Flowers Four Cheese (V) Parmigiano, ricotta, truffle pecorino & asiago cheese	3 pieces \$24 / 6 pieces \$46
Oysters Natural (GF) Freshly shucked Sydney rock oysters served with red wine vinaigrette	MP
Oysters Kilpatrick (GF) Sydney rock oysters wood roasted with bacon & worcestershire sauce	MP
Calamari Fritti With pea tendrils, parmesan pangrattato & semi dried tomato	Entrée size \$19 / Main size \$32
Garlic Prawns With napoletana sauce, extra virgin olive oil, garlic, parsley & chilli	Entrée size \$24 / Main size \$38
Grilled Octopus & Roast Potatoes (GF) With cherry tomatoes, green olives & balsamic reduction	Entrée size \$24 / Main size \$38
Tuna Carpaccio With lemon, olive oil, chilli, and soy sauce served with crisini	\$28
Beef Bresaola With olive oil, rocket fried capers and shaved parmesan	\$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 Made in our traditional recipe	\$25
Home-made Gnocchi Pomodoro  Home-made gnocchi cooked in a tomato sauce with basil	\$25
Home-made Gnocchi Formaggio  Homemade purple sweet potato gnocchi cooked a creamy gorgonzola sauce served with roasted walnuts	\$28
Casarecce Lilys Casarecce with chicken, semi-dried tomato & pine nuts in a pink sauce	\$28
Tagliatelle Sausage Italian sausage, olive oil, garlic, chilli, cherry tomato, Italian spinach & parmesan cheese	\$29
Squid Ink Prawn Pasta Home-made squid ink spaghetti tossed with julienne calamari, prawns, cherry tomato, chilli, garlic and olive oil	\$36.90
Spaghetti Ai Frutti Di Mare With mussels, calamari, tiger prawns, tomato, garlic, chilli & white wine in a napoletana sauce	\$36.90

Risotto

Mushroom Risotto   With sautéed mixed mushroom, garlic, thyme & parmesan cooked in a porcini stock topped with truffle oil	\$30
Prawn & Zucchini Risotto  With Chilli, Garlic, Napoletana sauce & a hint of cream	\$36

Add Ons

Bacon	\$3	Chicken	\$6	Prawns	\$8
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Woodfired Pizza

Lily's 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

Marinara (V)	\$19
With San Marzano tomatoes, roasted garlic & parsley	
Margherita (V)	\$21
With San Marzano tomato sauce, fior di latte, basil & extra virgin olive oil	
Regina Margherita (V)	\$23
With San Marzano tomato sauce, buffalo bocconcini, basil & extra virgin olive oil	
Napoletana	\$23
With San Marzano tomato sauce & anchovies	
Ortolana (V)	\$25
With San Marzano tomato, Fior Di Latte Mozzarella, mushrooms, eggplant, zucchini, cherry tomato & basil	
Carne	\$28
With San Marzano tomato, Fior Di Latte Mozzarella, ham, salami & Italian sausage	
Capricciosa	\$28
With San Marzano tomato, Fior Di Latte Mozzarella, ham, mushrooms, olives & artichokes	
Calabrisella	\$28
With San Marzano Tomato, Fior Di Latte Mozzarella, hot salami, nduja	
Gamberi	\$28
With San Marzano Tomato, Fior Di Latte Mozzarella, marinated garlic prawns, cherry tomatoes, parmesan & parsley	
San Daniele	\$29
With San Marzano Tomato, Fior Di Latte Mozzarella, San Daniele prosciutto, buffalo bocconcini & rocket	
Ham & Mushroom Calzone (Folded Pizza)	\$28
With San Marzano Tomato, Fior Di Latte Mozzarella, ham & mushrooms	
Ricotta Calzone (Folded Pizza)	\$28
With salame, ricotta, black pepper, San Marzano Tomato & basil	

PIZZE BIANCHE

Quattro Formaggi	\$25
With Fior Di Latte Mozzarella, gorgonzola, parmesan, buffalo bocconcini & black pepper	
Boscaiola	\$28
With Fior Di Latte Mozzarella, ham, mushrooms & green peas	

GOURMET

Tricolore	\$25
With San Marzano tomato, buffalo mozzarella & homemade pesto	
Fungi Di Bosco	\$29
With truffle puree, mix mushrooms, porcini, fior di latte, pancetta, truffle buffalo bocconcini & shallots	
Burrata	\$32
With focaccia base, oven baked cherry tomato, San Daniele Prosciutto 36 months, burrata cheese & balsamic fig glaze	

Additional Toppings

Green Peas, Artichokes, Cherry Tomatoes, Eggplant, Mushrooms, Zucchini, Olives, Rocket, Parmesan, Potatoes, Fior Di Latte Mozzarella, Anchovies	\$3
Buffalo bocconcini, salami, hot salami, Italian sausage, gorgonzola, Truffle, porcini, Ricotta	\$5
Prawns, San Daniele Prosciutto	\$6
Burrata	\$10

Main / Secondi

Slow Braised Beef Cheek ^{GF} Beef cheek served with truffle infused mashed potato and topped with rocket & radicchio	\$39
Chicken Marylands ^{GF} Slow roasted chicken marylands served parsnip puree, dutch carrots & a red wine jus	\$39
Rib-Eye Marbled Scored 2+ 500g ^{GF} Cooked to your liking served on hand cut chips with your choice of sauce: Pepper, Dianne or Mushroom	MP
Filetto Rossini Eye Fillet 250g ^{GF} Cooked to your liking served on a bed of mash potato with your choice of sauce: Pepper, Dianne or Mushroom	\$45
Fillet Al Capone ^{GF} Prime Eye Fillet 250g, king prawns in a brandy cream sauce served with mash potato	\$58

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 or Mash Potato or Chips and Salad or just Chips.

All our steaks are supplied by Campisi and are grass Fed, antibiotic Free & hormone Free. Please allow 45mins for MEDIUM WELL and WELL DONE Steaks.

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Seafood

Grilled Coral Trout  Grilled coral trout served with rocket, raddichio salad & salmoriglio	\$46
Grilled Cone Bay Barramundi Pan-roasted fresh Cone Bay Barramundi served with roasted beetroot, sweet potato & potato topped with creamy garlic sauce	\$38
Grilled Seafood Trio Barramundi, king prawns, grilled octopus served with seasonal vegetables	\$58
Whole Live Lobster Served grilled with a garlic butter sauce & salad OR With spaghetti pasta CHOICE OF SAUCE - napoletana or olive oil chilli and garlic	MP
Butterflied Grilled Yamba Prawn served with rocket, raddichio salad & salmoriglio	MP
Butterflied Grilled WA Scampi served with rocket, raddichio salad & salmoriglio	MP

Meat

T-Bone 1KG Served with Seasonal Vegetables or Mash Potato or Chips and Salad or just Chips	MP
Wagyu Scotch Fillet Marbled Scored 7+ 200g Served with Seasonal Vegetables or Mash Potato or Chips and Salad or just Chips	MP

Insalate

Garden Salad (VG) (GF)					\$12
Mixed leaf salad with tomato, cucumber & red wine vinegar					
Radicchio & Fennel Salad (V)					\$18
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					
Rocket & Pear Salad					\$18
Fresh rocket, sliced pears, walnut, shaved parmesan with a red wine dressing					
Add Ons					
Chicken	\$6				
Prawns	\$8				

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	\$13	Wedges with Sour Cream and Sweet Chilli Sauce	\$15
Mash Potatoes	\$8	Sweet Potato Chips	\$14		



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