



Café | Restaurant | Bar

Welcome to Lilys!

Step into the world of Lilys Café, Restaurant & Bar, where culinary artistry meets a touch of class.

Our commitment to excellence begins with the freshest, highest quality ingredients. Our eggs hail from free-range chickens, and our steaks are sourced from grass-fed, antibiotic-free, hormone-free cattle.

Our pizzas and pastas are handcrafted daily the traditional Italian way.

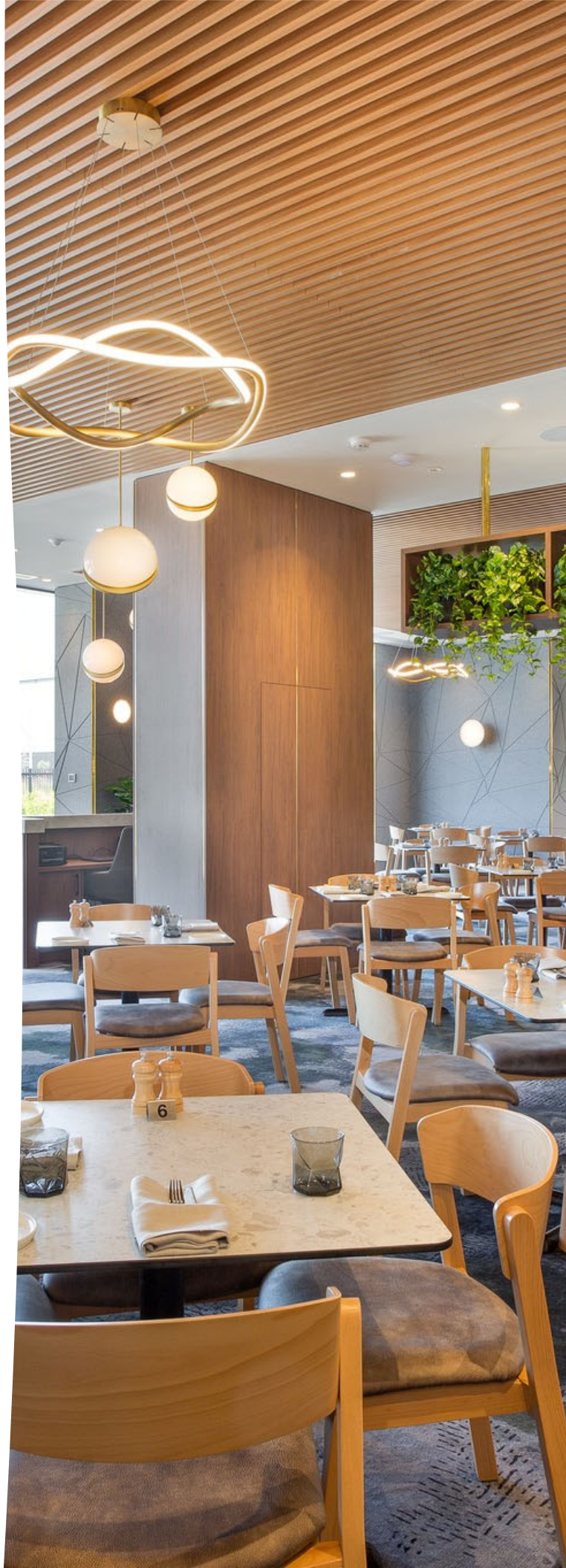
For those with special dietary considerations, rest assured, we proudly hold a Halal certification. Lilys is a place where everyone can dine in perfect harmony.

At Lilys, we don't just serve food; we craft experiences. Each dish is a testament to our dedication to authenticity.

So, settle in, unwind, and savor the finest flavors we have in store for you. Cheers to indulging your senses!

Please note – *Cakeage* - \$2.50 per person cakeage fee applies for all externally 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.



Breakfast

Breakfast available daily 7.00am - 11.00am

Toast 	\$7.50
2 slices of toast white or whole meal bread (Gluten Free \$2) Choose 1 of the following: Raspberry, Peanut Butter, Nutella, Vegemite \$1.00 extra for each additional condiment	
Porridge 	\$15
With cinnamon & honey topped with berry compote	
Omelette	\$23
Ham, cheese, mushroom & spinach served with sourdough bread ADD: HASH BROWN \$4, BACON \$6, ITALIAN SAUSAGE \$5, AVOCADO \$5, HALOUMI \$6	
Vegetarian Omelette 	\$23
Cheese, mushroom, tomato & spinach served with sourdough bread ADD: HASH BROWN \$4, BACON \$6, ITALIAN SAUSAGE \$5, AVOCADO \$5, HALOUMI \$6	
Acai Bowl   	\$17
Blend: Organic acai berry, banana & coconut water Topping: Seasonal fruits, almond flakes, granola & honey ADD: PEANUT BUTTER \$2	
Eggs Your Way 	\$13
Fried, poached or scrambled with toasted sourdough bread ADD: SPINACH \$4, BACON \$6, ITALIAN SAUSAGE \$5, AVOCADO \$5	
Eggs Benedict	\$24
Your choice of smoked bacon, smoked salmon, or mushroom & spinach served on sourdough bread topped with hollandaise sauce ADD: HASH BROWN \$4, ITALIAN SAUSAGE \$5, AVOCADO \$5	
Smashed Avocado 	\$22
Lemon dressed avocado, beetroot hummus, cherry tomato, radish, pepitas seeds served on char-grilled pane di casa ADD: EGGS \$4, HASH BROWN \$4, BACON \$6, ITALIAN SAUSAGE \$5, AVOCADO \$5, HALOUMI \$6	
Baked Eggs	\$24
2 eggs cooked with italian sausage, tomato sauce, bocconcini with sourdough	
French Toast 	\$24
With caramelised banana, fresh ricotta, berries topped with maple syrup ADD: ICE CREAM \$2	
Corn Fritter	\$24
Served with maple bacon, sour cream and sweet chilli topped with a fried egg and chives ADD: EGGS \$4, HASH BROWN \$4, BACON \$6, ITALIAN SAUSAGE \$5, AVOCADO \$5, HALOUMI \$6	
Vege Breakfast 	\$27
Eggs your way Portobello mushroom, grilled tomatoes, spinach, fresh avocado, haloumi and wholemeal toast ADD: HASH BROWN \$4, BACON \$6, ITALIAN SAUSAGE \$5	
Lilys Big Breakfast	\$28
Eggs your way, bacon, mushroom, grilled tomato, italian sausage, hash brown & char-grilled toast ADD: AVOCADO \$5, HALOUMI \$6, SMOKED SALMON \$6	

 Vegetarian

 Vegan

 Gluten Free

Kids Menu

Available Until 11.00am

Toast	\$5
1 slice with raspberry jam or Vegemite or Nutella or peanut butter	
Mini French Toast	\$12
With caramelised banana, fresh ricotta, berries topped with maple syrup	
Kids Toastie	\$5
With ham and cheese	
Kids Bacon & Egg	\$8
On toasted sourdough bread	

SIDES/EXTRAS

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

Beverages

HOT DRINKS

Latte	\$5.00	Chai Latte	\$5.00	Mocha	\$5.00
Cappuccino	\$5.00	Piccolo	\$4.00	Dirty Chai	\$5.50
Flat White	\$5.00	Macchiato	\$4.00		
Long Black	\$5.00	Short Black	\$3.50	Extras	
				Upgrade large, extra shot, decaf	\$0.50
				Hazelnut Syrup, Vanilla Syrup, Caramel Syrup	\$0.50
				Almond milk, Soy milk, Lactose Free milk, Oat Milk	\$1.00
Hot Chocolate	\$5.00	Double Espresso	\$4.50		
Matcha Latte	\$5.50				
Turmeric Latte	\$5.50				

TEA

Earl Grey	\$5.00
English Breakfast	\$5.00
Chamomile	\$5.00
Peppermint	\$5.00
Green Tea	\$5.00

ICED DRINKS

Iced Coffee	\$8.00
Iced Mocha	\$8.00
Iced Chocolate	\$8.00
Iced Long Black	\$8.00
Iced Latte	\$8.00
Iced Matcha	\$8.00
Iced Chai	\$8.00
Iced Turmeric	\$8.00
Alternate Milk	\$1

PROTEIN SHAKES

Choc Peanut Butter	\$8.00
Alternate Milk	\$1

SHAKES

Chocolate	\$6.50
Strawberry	\$6.50
Vanilla	\$6.50
Caramel	\$6.50

Banana	\$6.50
Nutella	\$7.00
Alternate Milk	\$1

SMOOTHIES

Mixed Berry	\$7.00
Mango	\$7.00
Banana	\$7.00
Alternate Milk	\$1

JUICES

Choice of 3 fruits - \$7.00

Orange
Apple
Pineapple
Watermelon

Celery
Carrot
Ginger
Cucumber

Kale
Spinach
Lemon
Mint

Lunch

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)	\$16
Wood Fired Grissini V With sea salt, chilli & extra virgin olive oil	\$16
Bruschetta San Daniele Diced tomato marinated with basil, garlic, olive oil topped with San Daniele prosciutto & stracciatella cheese	\$19

Entrée / Primi

Eggplant Involtini V Filled with sauteed mushroom, taleggio cheese and mozzarella lightly crumbed and fried served with Napoletana sauce	\$24
Antipasto Board Prosciutto di Parma, calabrese salami, ham, mortadella, burrata, artichokes, semi dried tomatoes, sicilian olives & parmigiano Reggiano served with grissini (serves 2)	\$49
Arancino Tartufo V Home-made filled mozzarella and truffle served with a warm cheese fondu & truffe pecorino	1 piece \$16 / 2 pieces \$30
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 with bacon & worcestershire sauce	MP
Calamari Fritti Parmesan pangrattato, semi dried tomato, aioli & lemon	Entrée size \$24 / Main Size \$38
Garlic Prawns GF With napoletana sauce, extra virgin olive oil, garlic, parsley & chilli	Entrée size \$26 / Main Size \$40
Grilled WA Octopus & Roast Potatoes GF With cherry tomatoes, green olives & balsamic reduction	Entrée size \$26 / Main Size \$44
Tuna Carpaccio GF With lemon, olive oil, chilli, and soy sauce served with crisini	\$30
Beef Carpaccio GF With olive oil, rocket fried capers and shaved parmesan	\$30

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 Lilys Wine Recommendation: 2021 Amadio Merlot	\$28
Home-made Gnocchi Pomodoro (V) Home-made gnocchi cooked in a tomato sauce with basil Lilys Wine Recommendation: 2021 Rob Dolan 'True Colours' Pinot Noir	\$28
Home-made Gnocchi Formaggio (V) Home-made gnocchi cooked a creamy gorgonzola sauce served with roasted walnuts Lilys Wine Recommendation: 2021 Rob Dolan 'Black Label' Chardonnay	\$30
Tagliatelle Con Broccoli Chicken, garlic with a creamy broccoli sauce finished with pine nuts and parmesan Lilys Wine Recommendation: 2021 Fattoria San Francesco Ciro Rosato Classico DOC	\$30
Tagliatelle Norcina With Campisi pork sausage, sauteed mushroom, cream & truffle paste Lilys Wine Recommendation: 2017 Chianti Bonacchi Riserva DCGG	\$34
Spaghetti Carbonara Sauteed Guanciale tossed with pecorino Romano, marinated egg yolk & black pepper Lilys Wine Recommendation: 2021 San Salvatore 'Porconero' Fiano	\$32
Lasagna Al Forno Home-made lasagna with fresh pasta sheets, bolognese, bechamel, parmesan and mozzarella cheese baked in the wood fired oven Lilys Wine Recommendation: 2021 Amadio 'Rosso Quattro'	\$28
Linguine Vongole Fresh coffin bay vongole cooked in a olive oil, white wine, chilli & garlic Lilys Wine Recommendation: 2022 Mahi Sauvignon Blanc	\$38
Spaghetti Ai Frutti Di Mare With mussels, calamari, tiger prawns, octopus, tomato, garlic, chilli & white wine in a napoletana sauce Lilys Wine Recommendation: 2023 Torzi Matthews 'Frost Dodger' Riesling	\$40

Risotto

Mushroom Risotto (V) (GF) With sautéed mixed mushroom, garlic, thyme & parmesan cooked in a porcini stock topped with truffle oil Lilys Wine Recommendation: 2023 Lilys Range – Pinot Grigio	\$32
Prawn & Zucchini Risotto (GF) With Chilli, Garlic, Napoletana sauce & a hint of cream Lilys Wine Recommendation: 2023 Lilys Range – Sauvignon Blanc	\$38

Add Ons

Bacon	\$3	Chicken	\$6	Prawns	\$10
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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

Margherita (V)	\$21
With San Marzano tomato sauce, fior di latte, basil & extra virgin olive oil	
Regina Margherita (V)	\$26
With San Marzano tomato sauce, buffalo bocconcini, basil & extra virgin olive oil	
Napoletana	\$26
With San Marzano tomato sauce, anchovies, olives & caperberries	
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	\$28
With San Marzano Tomato, Fior Di Latte Mozzarella, San Daniele prosciutto, parmesan & 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 (V)	\$25
With Fior Di Latte Mozzarella, gorgonzola, parmesan, buffalo bocconcini & black pepper	

GOURMET

Seafood Pizza	\$32
With San Marzano tomato, prawn, calamari, mussels & octopus	
Fungi Di Bosco	\$29
With truffle puree, mix mushrooms, porcini, fior di latte, pancetta, truffle buffalo bocconcini & shallots	
Lilys Pizza	\$29
With Fior Di Latte Mozzarella, mortadella, pistachio pesto & bocconcini	
Tricolore	\$32
With San Marzano tomato, burrata, pesto, San Daniele Prosciutto 36 months	
Burrata	\$32
With focaccia base, oven baked cherry tomato, San Daniele Prosciutto 36 months, burrata cheese & balsamic fig glaze	
Additional Toppings	\$3
Artichokes, Cherry Tomatoes, Eggplant, Mushrooms, Zucchini, Olives, Rocket, Parmesan, Potato, Fior Di Latte Mozzarella, Anchovies	
Buffalo bocconcini, salami, hot salami, Italian sausage, gorgonzola, Truffle, porcini, Ricotta	\$5
Prawns, San Daniele Prosciutto	\$6
Burrata, Pesto, Mortadella, Bufala, Burrata, Ham	\$10

Light Lunch

Lilys Wagyu Burger Lettuce, pickles, cheese, smoked bacon and special sauce served with chips	\$25
Southern Fried Chicken Burger Lettuce, pickles cheese and chipotle mayo served with chips	\$25
Portuguese Burger Lettuce, tasty cheese, sweet chilli sauce & mayo served with chips	\$25
Buddha Bowl (V) (VG) (GF) With broccoli, fried chickpeas, quinoa, beetroot, kale and miso dressing ADD: CHICKEN \$6, SALMON \$15 PRAWNS \$8	\$25
Grilled Chicken Bowl With avocado, pickled carrots, soba noodles, spinach, pickled cabbage with honey soy dressing EXTRA CHICKEN \$6	\$30
Spicy Salmon Bowl (GF) Cabbage, broccoli, pickled carrots, avocado, quinoa with honey soy dressing EXTRA SALMON \$15	\$36
Thai Beef Salad Marinated eye fillet beef tossed with mixed lettuce, bean sprouts, coriander and pickled carrots topped with Thai dressing	\$34

Main / Secondi

Porchetta (GF) Stuffed with herbs then rolled cooked in the pizza oven served with roasted potato & nduja butter Lilys Wine Recommendation: 2021 Argiolas Costera Cannonau	\$44
Chicken Supreme (GF) Sous vide then grilled topped with creamy porcini sauce served with broccolini Lilys Wine Recommendation: 2021 Fattoria San Francesco Ciro Rosato Classico DOC	\$42
Grilled Spatchcock (GF) Chargrilled whole spatchcock, rocket & radicchio salad with lemon dressing Lilys Wine Recommendation: 2021 Rob Dolan 'Black Label' Chardonnay	\$49
Slow Braised Beef Cheek (GF) Beef cheek served with truffle infused mashed potato and topped with rocket & radicchio Lilys Wine Recommendation: 2023 Lilys Range – Shiraz	\$40
Rib-Eye Marbled Scored 2+ 500g (GF) Cooked to your liking served on potato pave with your choice of sauce: Whole Grain Mustard, Pepper, Dianne or Mushroom Lilys Wine Recommendation: 2014 Reschke 'Vitulus' Cabernet Sauvignon	MP
Filetto Rossini Eye Fillet 250g (GF) Cooked to your liking served on potato pave with your choice of sauce: Whole Grain Mustard, Pepper, Dianne or Mushroom Lilys Wine Recommendation: 2023 Lilys Range – Cabernet Sauvignon	\$52
Fillet Al Capone (GF) Prime Eye Fillet 250g, king prawns in a brandy cream sauce served with mash potato Lilys Wine Recommendation: 2020 House Of Cards 'Kings In The Corner' Cabernet Merlot	\$64
Extra Sauces Mushroom, Pepper, Diane, Red Wine Jus, Whole Grain Mustard	\$5

All our steaks are locally sourced and are grass-fed, antibiotic free & hormone free

Please allow 45 minutes for medium-well and well-done steaks

Seafood

Fresh Tasmanian Salmon ^{GF} Grilled Salmon served with panzanella salad tomato, cherry bocconcini, Spanish onion, basil & biscotto Lilys Wine Recommendation: 2021 Rob Dolan 'True Colours' Pinot Noir	\$46
Grilled Cone Bay Barramundi ^{GF} Served with a creamy beurre blanc & coffin bay vongole Lilys Wine Recommendation: 2023 Howard Vineyard Pinot Gris	\$46
Grilled Coral Trout ^{GF} Grilled coral trout served with rocket, radicchio salad & salmoriglio Lilys Wine Recommendation: 2022 Mahi Sauvignon Blanc	\$46
Grilled Seafood Trio ^{GF} Barramundi, king prawns, grilled octopus served with roasted potato Lilys Wine Recommendation: 2021 San Salvatore 'Porconero' Fiano	\$64
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 Lilys Wine Recommendation: Bottle Of 2022 Neil Mcguigan – Five Barrels Semillon	MP
Butterflied Grilled Yamba Prawn ^{GF} Served with rocket, radicchio salad & salmoriglio Lilys Wine Recommendation: Madame Dumont Sparkling Blanc de Blancs NV	MP
Balmain Bugs ^{GF} Served with rocket, radicchio salad & salmoriglio Lilys Wine Recommendation: 2023 Torzi Matthews Single Vineyard 'Frost Dodger' Riesling	MP

Meat

**All steaks come with chips and your choice of sauce:
Mushroom, Pepper, Diane, Red Wine Jus or Whole Grain Mustard**

T-Bone 1KG ^{GF} Lilys Wine Recommendation: Bottle Of 2017 Kangarilla Road Q Shiraz	MP
Wagyu Scotch Fillet Marbled Scored 7+ 200g ^{GF} Lilys Wine Recommendation: 2018 Stonefish Reserve Shiraz	MP
100 Day Dry Aged Wagyu Sirloin 300g MB+4 ^{GF} Lilys Wine Recommendation: 2014 Reschke 'Vitulus' Cabernet Sauvignon	MP

SIDES/EXTRAS

Mash Potatoes	\$8	Beer Battered Chips	\$14	Honey Glazed Dutch Carrots	\$14
Rosemary Potato	\$10	Sweet Potato Chips	\$14	Wedges with Sour Cream And Sweet Chilli Sauce	\$15
Potato Pave	\$12	Broccolini	\$14		
Pepe & Patate	\$12				
Extra Sauces					
Mushroom, Pepper, Diane, Red Wine Jus, Whole Grain Mustard					\$5

Insalate

Garden Salad VG GF	\$12
Mixed leaf salad with tomato, cucumber & red wine vinegar	
Radicchio & Fennel Salad V GF	\$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 V GF	\$18
Fresh rocket, sliced pears, walnut, shaved parmesan with a red wine dressing	
Add Ons	
Chicken	\$6
Prawns	\$10

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	



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