



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 locally 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.



# Starters / Stuzzichini

Garlic Bread <span>V</span>	\$8
Bruschetta Bread <span>V</span> Diced tomato marinated in basil, garlic & olive oil	\$12
Warm Mixed Olives <span>V</span> <span>GF</span> With rosemary, chilli, orange zest & extra virgin olive oil	\$12
Pizzetta Aglio <span>V</span> With garlic, sea salt & extra virgin olive oil (Add cheese \$2)	\$16
Wood Fired Grissini <span>V</span> 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 <span>V</span> 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 <span>V</span> Home-made filled mozzarella and truffle served with a warm cheese fondu & truffe pecorino (1)	1 piece \$16 / 2 pieces \$30
Zucchini Flowers Four Cheese <span>V</span> Parmigiano, ricotta, truffle pecorino & asiago cheese	3 pieces \$24 / 6 pieces \$46
Oysters Natural <span>GF</span> Freshly shucked Sydney rock oysters served with red wine vinaigrette	MP
Oysters Kilpatrick <span>GF</span> 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 <span>GF</span> With napoletana sauce, extra virgin olive oil, garlic, parsley & chilli	Entrée size \$26 / Main Size \$40
Grilled WA Octopus & Roast Potatoes <span>GF</span> With cherry tomatoes, green olives & balsamic reduction	Entrée size \$26 / Main Size \$44
Tuna Carpaccio <span>GF</span> With lemon, olive oil, chilli, and soy sauce served with crisini	\$30
Beef Carpaccio <span>GF</span> 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 <b>Lilys Wine Recommendation: 2021 Amadio Merlot</b>	\$28
Home-made Gnocchi Pomodoro (V) Home-made gnocchi cooked in a tomato sauce with basil <b>Lilys Wine Recommendation: 2021 Rob Dolan 'True Colours' Pinot Noir</b>	\$28
Home-made Gnocchi Formaggio (V) Home-made gnocchi cooked a creamy gorgonzola sauce served with roasted walnuts <b>Lilys Wine Recommendation: 2021 Rob Dolan 'Black Label' Chardonnay</b>	\$30
Tagliatelle Con Broccoli Chicken, garlic with a creamy broccoli sauce finished with pine nuts and parmesan <b>Lilys Wine Recommendation: 2021 Fattoria San Francesco Ciro Rosato Classico DOC</b>	\$30
Tagliatelle Norcina With Campisi pork sausage, sauteed mushroom, cream & truffle paste <b>Lilys Wine Recommendation: 2017 Chianti Bonacchi Riserva DCGG</b>	\$34
Spaghetti Carbonara (V) Sauteed Guanciale tossed with pecorino Romano, marinated egg yolk & black pepper <b>Lilys Wine Recommendation: 2021 San Salvatore 'Porconero' Fiano</b>	\$32
Lasagna Al Forno Home-made lasagna with fresh pasta sheets, Bolognese, bechamel, parmesan and mozzarella cheese baked in the wood fired oven <b>Lilys Wine Recommendation: 2021 Amadio 'Rosso Quattro'</b>	\$28
Linguine Vongole Fresh coffin bay vongole cooked in a olive oil, white wine, chilli & garlic <b>Lilys Wine Recommendation: 2022 Mahi Sauvignon Blanc</b>	\$38
Spaghetti Ai Frutti Di Mare With mussels, calamari, tiger prawns, octopus, tomato, garlic, chilli & white wine in a Napoletana sauce <b>Lilys Wine Recommendation: 2023 Torzi Matthews 'Frost Dodger' Riesling</b>	\$40

# Risotto

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

# Main / Secondi

Porchetta <sup>GF</sup> Stuffed with herbs then rolled cooked in the pizza oven served with roasted potato & nduja butter <b>Lilys Wine Recommendation: 2021 Argiolas Costera Cannonau</b>	\$44
Chicken Supreme <sup>GF</sup> Sous vide then grilled topped with creamy porcini sauce served with broccolini <b>Lilys Wine Recommendation: 2021 Fattoria San Francesco Ciro Rosato Classico DOC</b>	\$42
Grilled Spatchcock <sup>GF</sup> Chargrilled whole spatchcock, rocket & radicchio salad with lemon dressing <b>Lilys Wine Recommendation: 2021 Rob Dolan 'Black Label' Chardonnay</b>	\$49
Slow Braised Beef Cheek <sup>GF</sup> Beef cheek served with truffle infused mashed potato and topped with rocket & radicchio <b>Lilys Wine Recommendation: 2023 Lilys Range – Shiraz</b>	\$40
Rib-Eye Marbled Scored 2+ 500g <sup>GF</sup> Cooked to your liking served on potato pave with your choice of sauce: Whole Grain Mustard, Pepper, Dianne or Mushroom <b>Lilys Wine Recommendation: 2014 Reschke 'Vitulus' Cabernet Sauvignon</b>	MP
Filetto Rossini Eye Fillet 250g <sup>GF</sup> Cooked to your liking served on potato pave with your choice of sauce: Whole Grain Mustard, Pepper, Dianne or Mushroom <b>Lilys Wine Recommendation: 2023 Lilys Range – Cabernet Sauvignon</b>	\$52
Fillet Al Capone <sup>GF</sup> Prime Eye Fillet 250g, king prawns in a brandy cream sauce served with mash potato <b>Lilys Wine Recommendation: 2020 House Of Cards 'Kings In The Corner' Cabernet Merlot</b>	\$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 <sup>GF</sup> Grilled Salmon served with panzanella salad tomato, cherry bocconcini, Spanish onion, basil & biscotto <b>Lilys Wine Recommendation: 2021 Rob Dolan 'True Colours' Pinot Noir</b>	\$46
Grilled Cone Bay Barramundi <sup>GF</sup> Served with a creamy beurre blanc & coffin bay vongole <b>Lilys Wine Recommendation: 2023 Howard Vineyard Pinot Gris</b>	\$46
Grilled Coral Trout <sup>GF</sup> Grilled coral trout served with rocket, radicchio salad & salmoriglio <b>Lilys Wine Recommendation: 2022 Mahi Sauvignon Blanc</b>	\$46
Grilled Seafood Trio <sup>GF</sup> Barramundi, king prawns, grilled octopus served with roasted potato <b>Lilys Wine Recommendation: 2021 San Salvatore 'Porconero' Fiano</b>	\$64
Whole Live Lobster Served grilled with a garlic butter sauce & salad <b>OR</b> With spaghetti pasta CHOICE OF SAUCE – Napoletana or olive oil, chilli and garlic <b>Lilys Wine Recommendation: Bottle Of 2022 Neil Mcguigan – Five Barrels Semillon</b>	MP
Butterflied Grilled Yamba Prawn <sup>GF</sup> Served with rocket, radicchio salad & salmoriglio <b>Lilys Wine Recommendation: Madame Dumont Sparkling Blanc de Blancs NV</b>	MP
Balmain Bugs <sup>GF</sup> Served with rocket, radicchio salad & salmoriglio <b>Lilys Wine Recommendation: 2023 Torzi Matthews Single Vineyard 'Frost Dodger' Riesling</b>	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 <sup>GF</sup> <b>Lilys Wine Recommendation: Bottle Of 2017 Kangarilla Road Q Shiraz</b>	MP
Wagyu Scotch Fillet Marbled Scored 7+ 200g <sup>GF</sup> <b>Lilys Wine Recommendation: 2018 Stonefish Reserve Shiraz</b>	MP
100 Day Dry Aged Wagyu Sirloin 300g MB+4 <sup>GF</sup> <b>Lilys Wine Recommendation: 2014 Reschke 'Vitulus' Cabernet Sauvignon</b>	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 <span>VG</span> <span>GF</span>	\$12
Mixed leaf salad with tomato, cucumber & red wine vinegar	
Radicchio & Fennel Salad <span>V</span> <span>GF</span>	\$18
With red wine vinaigrette	
Greek Salad <span>V</span>	\$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 <span>V</span> <span>GF</span>	\$18
Fresh rocket, sliced pears, walnut, shaved parmesan with a red wine dressing	
<b>Add Ons</b>	
Chicken	\$6
Prawns	\$10

# Kids

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





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