



Café | Restaurant | Bar

Welcome to Liys!

Step into the world of Liys 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.

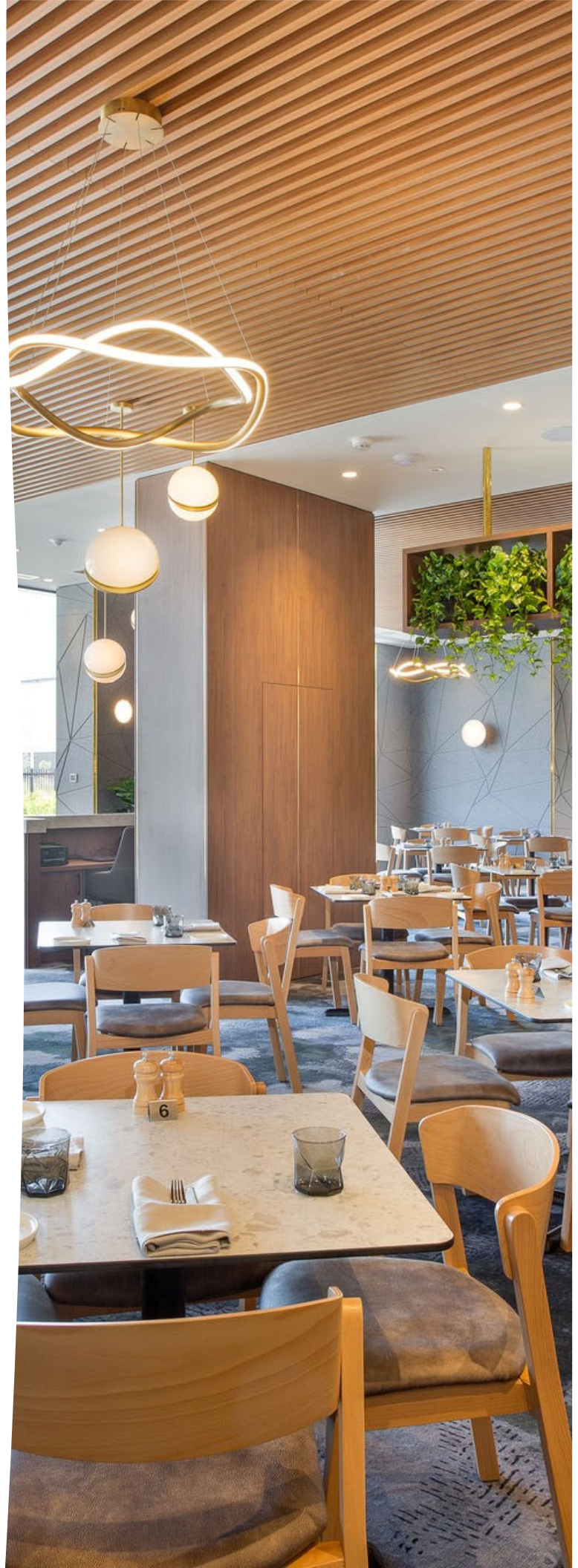
For those with special dietary considerations, rest assured, we proudly hold a Halal certification. Liys is a place where everyone can dine in perfect harmony.

At Liys, 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 (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
Marinated White Anchovies Served with pane di casa	\$14
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
Pizzetta Bruschetta (V) Diced tomato marinated with basil, garlic, olive oil & onion	\$22

Entrée / Primi

Eggplant Involtini (V) Filled with sauteed mushroom, taleggio cheese and mozzarella lightly crumbed and fried served with Napoletana sauce	\$24
Arancini (V) Home-made Arancini filled with mozzarella cheese crumbed and lightly fried served on napoletana sauce (3) ADD: Extra Arancini \$5, Bolognese Sauce \$5	\$24
Calamari Fritti Lightly floured and fried, semi dried tomato, aioli and 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
Antipasto Board Freshly sliced cured meats: prosciutto, mild salami, mortadella, Sicilian olives, cheeses and grissini (serves 2)	\$49
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
Japanese Scallops (GF) Seared & served in the shell with salmoriglio	MP

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).

Home-made Gnocchi Pomodoro (V)	\$28
Home-made gnocchi cooked in a tomato sauce with basil	
Chicken Cannelloni	\$30
Home-made cannelloni filled with chicken mince, bechamel and herbs with a creamy peppercorn sauce	
Tagliatelle Ragu	\$32
Tagliatelle pasta tossed with slow cooked veal osso buco made with our traditional recipe	
Casarecce Sausage	\$32
Campisi Italian pork sausage, garlic, baby spinach and white wine cooked in a pink sauce	
Linguine Gamberetti	\$38
Sautéed Prawns, olive oil, chilli, garlic, cherry tomatoes, parsley, white wine and bisque	
Spaghetti Ai Frutti Di Mare	\$40
Mussels, calamari, tiger prawns, octopus, tomato, garlic, chilli & white wine in a Napoletana sauce	

Risotto

Mushroom Risotto (V) (GF)	\$32
With sautéed mixed mushroom, garlic, thyme & parmesan cooked in a porcini stock	
Prawn & Zucchini Risotto (GF)	\$38
With Chilli, Garlic, Napoletana sauce & a hint of cream	

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

CLASSICHE

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

Margherita (v) With San Marzano tomato sauce, fior di latte, basil & extra virgin olive oil	\$21
Storta With San Marzano tomato sauce, fior di latte, ham & pineapple	\$25
Pizza Alla Norma (v) With San Marzano tomato sauce, fresh fior di latte, oven baked eggplant, ricotta & basil	\$25
Capricciosa With San Marzano tomato, Fior Di Latte Mozzarella, ham, mushrooms, olives, artichokes & fresh basil	\$27
Gamberi With San Marzano Tomato, Fior Di Latte Mozzarella, marinated garlic prawns, cherry tomatoes, parmesan & parsley	\$27
Regina Margherita (v) With San Marzano tomato, fresh bufala mozzarella, fresh basil & oil evo	\$27
Pepperoni With Hot pepperoni, hot honey, ricotta, nduja & parmesan	\$27
San Daniele With San Marzano Tomato, Fior Di Latte Mozzarella, San Daniele prosciutto, parmesan & rocket	\$29

PIZZE BIANCHE

Fungi Di Bosco With truffle base, fresh fior di latte, porcini & ricotta	\$27
Lilys Pizza With fresh fior di latte, lemon zest, mortadella, pistachio, ricotta & fresh basil	\$29

GOURMET

Burrata With focaccia base, oven baked cherry tomato, rocket, San Daniele Prosciutto, hand craft burrata cheese & aged balsamic fig glaze	\$32
Seafood Pizza With San Marzano tomato, prawns, calamari, mussels, octopus & parsley	\$33

Additional Toppings

Artichokes, Cherry Tomatoes, Eggplant, Mushrooms, Olives, Rocket, Parmesan, Fior Di Latte Mozzarella	\$3
Salami, hot salami, Italian sausage, truffle, porcini, Ricotta, pepperoni, Nduja, mortadella, ham	\$5
Prawns, San Daniele Prosciutto	\$6
Burrata, Pesto, Bufala	\$10

Main / Secondi

Chicken Supreme (GF) Sous vide then grilled topped with creamy porcini sauce served with broccolini	\$38
Slow Braised Beef Cheek (GF) Beef cheek served with truffle infused mashed potato and topped with rocket & radicchio	\$40
Porchetta (GF) Stuffed with herbs then rolled cooked in the pizza oven served with roasted potato & nduja butter	\$44
Beef Short Rib Braised wagyu short ribs on creamy mash & asparagus topped with a sweet and spicy bourbon sauce	\$46
Lamb Shoulder Slow cooked Lamb shoulder with rosemary & garlic served on a lemon thyme fregula sarda, wilted spinach red wine jus	\$46
Filetto Rossini Eye Fillet 250g (GF) Cooked to your liking served on mash potato with your choice of sauce: Whole Grain Mustard, Pepper, Dianne or Mushroom	\$52
Rib-Eye Marbled Scored 2+ 500g (GF) Cooked to your liking served on mash potato with your choice of sauce: Whole Grain Mustard, Pepper, Dianne or Mushroom	MP
Fillet Al Capone Prime Eye Fillet 250g, yamba prawns in a brandy cream sauce served with mash potato	\$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

Sword Fish Fillet (GF) Char-grilled served with roasted chat potato, broccolini & lemon, butter & caper sauce	\$38
Grilled Cone Bay Barramundi (GF) Served on a romesco sauce with asparagus & mash potato	\$46
Grilled Coral Trout (GF) Grilled coral trout served with rocket, radicchio salad & salmoriglio	\$46
Grilled Seafood Trio Barramundi, Yamba prawn, grilled octopus served with roasted potato	\$64
Whole Live Lobster Served grilled with a garlic butter sauce & salad OR With spaghetti pasta CHOICE OF SAUCE - Neapolitana or olive oil, chilli and garlic	MP
Butterflied Grilled Yamba Prawn (GF) Served with rocket, radicchio salad & salmoriglio	MP
Balmain Bugs (GF) Your choice below: <ul style="list-style-type: none"> Grilled with rocket, radicchio salad & salmoriglio Lemon & herb risotto With home-made pasta & your choice of Oil, garlic & chilli Sauce, Neapolitana Sauce or Pink Sauce 	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)	MP
Wagyu Scotch Fillet Marbled Scored 7+ 200g (GF)	MP

SIDES/EXTRAS

Mash Potatoes	\$8	Chips	\$14	Honey Glazed Carrots	\$14
Rosemary Potato	\$10	Broccolini	\$14	Wedges with Sour Cream & Sweet Chilli Sauce	\$15
Roasted Potato	\$10	Mixed Vegetables	\$14		

Extra Sauces

Mushroom, Pepper, Diane, Red Wine Jus, Whole Grain Mustard	\$5
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Insalate

Garden Salad (GF) (VG) Mixed leaf salad with tomato, cucumber & red wine vinegar	\$12
Radicchio & Fennel Salad (GF) (V) With red wine vinaigrette	\$18
Greek Salad (V) With marinated feta cheese, tomatoes, Spanish onions, cucumber, basil & kalamata olives	\$18
Caesar Salad Cos lettuce, bacon, parmesan cheese, egg, croutons & Caesar dressing	\$18
Rocket & Pear Salad (GF) (V) Fresh rocket, sliced pears, walnut, shaved parmesan with a red wine dressing	\$18
Add Ons	
Chicken	\$6
Prawns	\$10

Kids

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



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