



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.

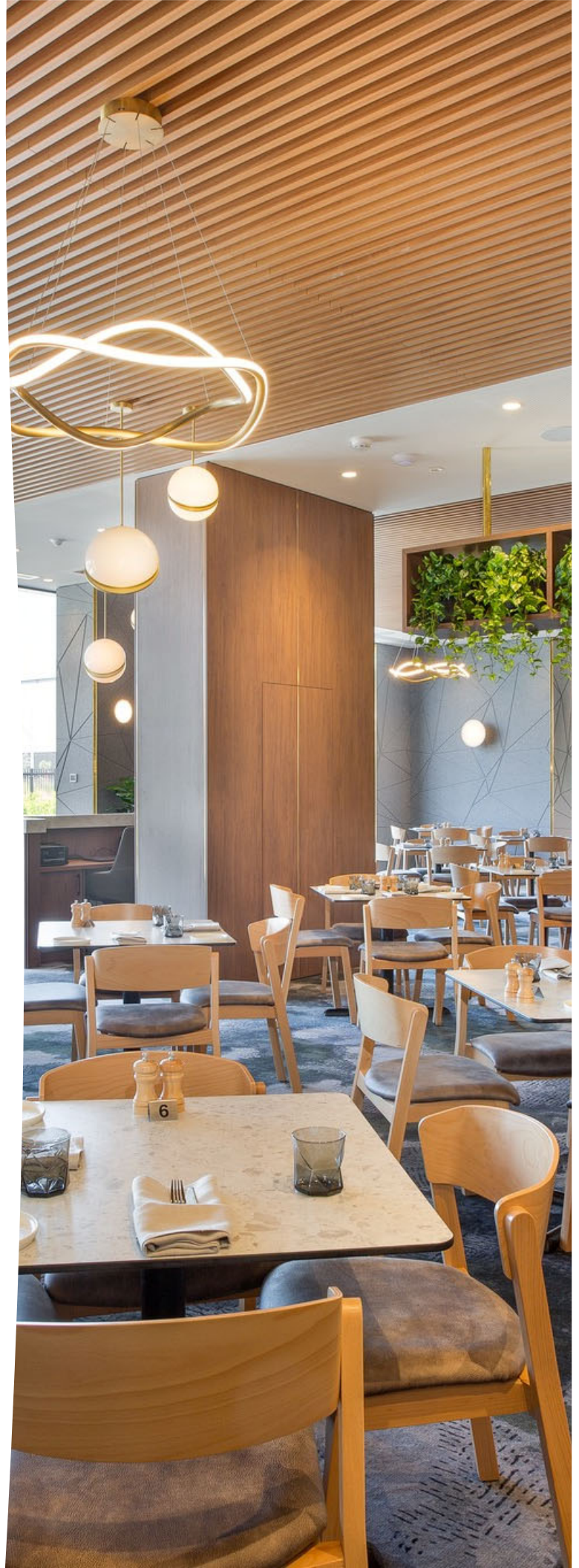
For those with special dietary considerations, rest assured, we proudly hold a Halal certification. Liys is a place where everyone can dine in perfect harmony.

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.



Breakfast

Breakfast available daily 7.00am - 11.00am

Toast (V) 2 slices of toast white or whole meal bread (Gluten Free \$2) Choose 1 of the following: Raspberry, Peanut Butter, Nutella or Vegemite \$1.00 extra for each additional condiment	\$7.50
Eggs Your Way (V) Fried, poached or scrambled with toasted sourdough bread ADD: SPINACH \$4, CHORIZO \$5, AVOCADO \$5, BACON \$6	\$13
Porridge (V) With cinnamon & honey topped with berry compote	\$15
Banana Bread (V) Topped with whipped ricotta, fresh banana & maple syrup	\$13.90
Lilys Waffle (V) Fresh berries, ice cream, nutella & M&M's	\$16.90
Acci Bowl (V) (VG) (GF) Blend: Organic acai berry, banana & coconut water Topping: Seasonal fruits, almond flakes, granola & honey ADD: PEANUT BUTTER \$2	\$17
Omelette Ham, cheese, mushroom & spinach served with sourdough bread ADD: HASH BROWN \$4, CHORIZO \$5, AVOCADO \$5, HALOUMI \$6, BACON \$6	\$23
Vegetarian Omelette (V) Cheese, mushroom, tomato & spinach served with sourdough bread ADD: HASH BROWN \$4, CHORIZO \$5, AVOCADO \$5, HALOUMI \$6, BACON \$6	\$23
Eggs Benedict Your choice of smoked bacon, smoked salmon, or mushroom & spinach served on sourdough bread or toasted croissant topped with hollandaise sauce ADD: HASH BROWN \$4, CHORIZO \$5, AVOCADO \$5	\$24
Smashed Avocado Lemon dressed avocado, cherry tomato & radish topped with sliced prosciutto and fetta served on sourdough bread or toasted croissant ADD: EGGS \$4, HASH BROWN \$4, BACON \$6, CHORIZO \$5, AVOCADO \$5, HALOUMI \$6	\$24
Lilys Buttermilk Pancakes (V) Topped with Italian pistachio cream, crusted pistachio and fresh strawberries	\$24
Vege Breakfast (V) Eggs your way Portobello mushroom, grilled tomatoes, spinach, fresh avocado, haloumi and wholemeal toast ADD: HASH BROWN \$4, BACON \$6, CHORIZO \$5	\$25
Lilys Big Breakfast Eggs your way, bacon, mushroom, grilled tomato, chorizo, hashbrown & char-grilled toast ADD: AVOCADO \$5, HALOUMI \$6, SMOKED SALMON \$6	\$28.90

Kids Menu

Available Until 11.00am

Toast (v) 1 slice with raspberry jam, Vegemite, Nutella or peanut butter	\$5
Kids Toastie With ham and cheese	\$5
Kids Bacon & Egg On toasted sourdough bread	\$8
Kids Pancakes (v) Served with fresh strawberries & ice cream	\$10

SIDES/EXTRAS

Eggs	\$4	Baby Spinach	\$4	Grilled Chicken	\$6
Mushroom	\$4	Avocado	\$5	Haloumi	\$6
Hash Brown	\$4	Smashed Avocado	\$5	Smoked Salmon	\$6
Hollandaise	\$4	Chorizo	\$5	Bacon	\$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	\$8.50
Alternate Milk	\$1

SHAKES

Chocolate	\$7.00	Banana	\$7.00
Strawberry	\$7.00		
Vanilla	\$7.00	Nutella	\$7.00
Caramel	\$7.00		
		Alternate Milk	\$1

SMOOTHIES

Mixed Berry	\$8.00
Mango	\$8.00
Banana	\$8.00
Alternate Milk	\$1

JUICES

Choice of 3 fruits - \$8.00

Orange	Celery	Spinach
Apple	Carrot	Lemon
Pineapple	Ginger	Mint
Watermelon	Cucumber	

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
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
Sauteed 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
-------	-----	---------	-----	--------	------

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

PIZZE BIANCHE

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

GOURMET

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

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

Light Lunch

The Fried Chicken Burger Lightly coated and fried chicken, lettuce, American cheese, & pickles with a southwest chipotle sauce served with chips	\$22
Truffle Burger Wagyu pattie, American cheese, lettuce, onion rings, truffle mayo & pickles served with chips	\$22
Lilys Double Storey Burger 2 juicy wagyu beef patties, double American cheese, lettuce, tomato & pickles with Lilys signature sauce served with chips	\$25
Soft Shell Crab Burger Mango slaw and tempura battered soft shell crab with spicy chive mayo served with chips	\$26
Beef Short Rib Burger Braised slow cooked short rib in spicy bourbon sauce, American cheese, bacon, caramelised onion & Lilys signature sauce served with chips	\$28
Grilled Chicken Bowl With avocado, pickled carrots, soba noodles, spinach, pickled cabbage with honey soy dressing EXTRA CHICKEN \$6	\$30
Beef Salad Marinated eye fillet beef tossed with mixed lettuce, bean sprouts, coriander and pickled carrots topped with Thai dressing	\$34
Spicy Salmon Bowl (GF) Cabbage, broccoli, pickled carrots, avocado, quinoa with honey soy dressing EXTRA SALMON \$15	\$36

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 OP 5+ Pure Valley 600g (GF) Cooked to your liking served on mash potato with your choice of sauce: Whole Grain Mustard, Pepper, Dianne or Mushroom	\$79
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	Sweet Potato Fries	\$15
Roasted Potato	\$10	Mixed Vegetables	\$14		

Extra Sauces

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

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



Cafe | Restaurant | Bar