



Café | Restaurant | Bar

Welcome to Lilys!

Step into a world where culinary artistry meets elegance.

Our dishes are made from the finest ingredients—free-range eggs, grass-fed hormone-free steaks, and handmade pizzas and pastas crafted daily the Italian way.

We offer Halal-certified options to ensure everyone can dine in harmony.

At Lilys, we don't just serve food; we create experiences. Sit back, relax, and enjoy the flavours we've prepared for you!

Cakeage: \$2.50 per person for external cakes.

Takeaway Containers: \$1 per container  
(we take no responsibility once food leaves the premises).



# Breakfast

Breakfast available daily 7.00am - 11.00am

<b>Toast (V)</b> 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
<b>Eggs Your Way (V)</b> Fried, poached or scrambled with toasted sourdough bread ADD: SPINACH \$4, AVOCADO \$5, BACON \$6, ITALIAN SAUSAGE \$6	\$13
<b>Banana Bread (V)</b> Topped with whipped ricotta, fresh banana & maple syrup	\$15.90
<b>Porridge (V)</b> With cinnamon & honey topped with berry compote	\$15
<b>Brekkie Burger</b> Fried egg, bacon, hashbrown, home made tomato relish, American cheese & mayo in a brioche bun	\$15
<b>Acai Bowl (V) (VG) (GF)</b> Blend: Organic acai berry, banana & coconut water Topping: Seasonal fruits, almond flakes, granola & honey ADD: PEANUT BUTTER \$2	\$17
<b>Brekkie Cheeseburger</b> Beef patty, fried egg, caramelised onion, American cheese in a brioche bun and your choice of sauce (tomato or BBQ)	\$18.90
<b>Lilys Stack</b> Halloumi, freshly smashed avo, rocket, poached egg, grated parmesan & balsamic glaze stacked on a buttery croissant	\$21
<b>Frittata</b> Choice of any 3 toppings below: Bacon, ham, spinach, tomato, mushroom, Italian sausage or Avocado Topped with crumbled feta cheese & chilli flakes with a slice of sourdough & Pepe Saya cultured butter	\$22
<b>Croissant Benedict</b> Two poached eggs, spinach, blanched broccolini, hollandaise sauce & paprika with your choice of bacon, smoked salmon, halloumi or mushroom	\$23
<b>Hipster Smavo (V)</b> Two poached eggs, freshly smashed avo, feta, cherry tomato, radish, chilli flakes & balsamic glaze topped on a slice of sourdough	\$23
<b>Lilys King Breakfast</b> Two eggs your way, halloumi, hashbrown, Italian sausage, bacon, home made tomato relish, herb-garlic portobello mushroom, spinach & cherry tomato with char-grilled sourdough & Pepe Saya cultured butter	\$29
<b>Veggie Big Breakfast (V)</b> Two eggs your way, halloumi, hashbrown, freshly smashed avo, home made tomato relish, herb-garlic portobello mushroom, spinach & cherry tomato with wholemeal sourdough & Pepe Saya cultured butter	\$25
<b>Uova al purgatorio (Shakshuka)</b> Two poached eggs, Italian sausage, cherry tomato and spinach in house-made tomato based sauce topped with feta cheese and side of toasted sourdough with Pepe Saya cultured butter	\$25
<b>Pancakes Or Waffles</b> Choose from the below: 1. Mixed berry compote, roasted coconut flakes & vanilla ice cream topped with maple syrup 2. Pistachio - Sweet pistachio cream, mascarpone, fresh berries & crushed pistachio 3. Nutella - Fresh berries, vanilla ice cream, digestive crumb & M&M's	\$23

# 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	Halloumi	\$6
Hash Brown	\$4	Smashed Avocado	\$5	Smoked Salmon	\$6
Hollandaise	\$4	Ham	\$5	Bacon	\$6
Roasted Tomato	\$4	Italian Sausage	\$6		

# 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
Strawberry	\$7.00
Vanilla	\$7.00
Caramel	\$7.00

Banana	\$7.00
Nutella	\$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
Apple
Pineapple
Watermelon

Celery
Carrot
Ginger
Cucumber

Spinach
Lemon
Mint

# Lunch

## Starters / Stuzzichini

Garlic Bread (V)	\$9
Bruschetta Bread (V) Diced tomato, basil, sea salt, olive oil, oregano	\$13
Warm Mixed Olives (V) (GF) With rosemary, chilli, orange zest & extra virgin olive oil	\$12
Marinated White Anchovies Served with pane tostato, capers & olive oil	\$15
Pizzetta Aglio (V) With garlic, sea salt & extra virgin olive oil (Add cheese \$2)	\$16
Wood Fired Grissini (V) With sea salt, chilli, oregano & olive oil	\$17
Burrata & Pane Tostato Basil oil, Italian burrata cheese & Murray River pink salt	\$25
Pizzetta Bruschetta (V) Diced tomato marinated with olive oil, sea salt, oregano & basil	\$21

## Entrée / Primi

Arancini (3) (V) Home-made arancini panko crumbed, filled with fresh fior di latte, served with Napoletana sauce & shaved parmesan	\$25
Calamari Fritti Lightly floured & fried squid served with aioli & lemon wedge	\$29
Zucchini Flowers (3) Buckwheat tempura filled with ricotta/black pepper and topped with basil stracciatella	\$27
Garlic Prawns (GF) With napoletana sauce, extra virgin olive oil, garlic, parsley, chilli & toasted bread	\$29
Grilled WA Octopus (GF) Slow cooked and char-grilled W.A octopus tentacle laying on a green pea potato velouté	\$29
Tuna Carpaccio (GF) Blue fin tuna thinly sliced, olive oil, fresh chilli, lemon & soy sauce served with grissini	\$29
Octopus Carpaccio (GF) W.A octopus thinly sliced, olive oil, salsa verde, lemon & potato velouté	\$29
Wagyu Bresaola (GF) Cured wagyu bresaola served with olive oil, truffle pecorino, black pepper & sea salt	\$33
Tagliere Di Antipasto Made from our finest mixed cured Italian meats, cheese, green olives & served with our woodfire grissini	Serves 2 \$49 Serves 4 \$99 Up to 8 \$189
Sydney Rock Oysters	Half Dozen \$35 / Dozen \$67
Sydney Rock Oysters Rockefeller	Half Dozen \$35 / Dozen \$67
Japanese Scallops (GF) Pan seared in clarified butter & garlic	Half Dozen \$30 / Dozen \$55

# Pasta

At Lilys, we craft all our pastas in-house, using only the finest ingredients—premium pasta flour, free-range eggs, sea salt, and a touch of extra virgin olive oil. Gluten free pasta (Penne) is available for an additional \$3

Casarecce Alla Norma (V)	\$29
Cooked in a Neapolitan sauce with eggplant, fresh basil and stracciatella	
Home-made Gnocchi Bufala (V)	\$33
Cooked in a Neapolitan sauce with buffalo mozzarella, green parmesan & fresh basil	
Home-made Gnocchi Ai Formaggi (V)	\$33
Cooked in a cheese sauce with black pepper ADD: Fresh Truffle \$15	
Tagliatelle Ragù	\$35
Tossed with 24hr slow cooked veal osso buco ragù paired with woodfire bone marrow	
Lilys Ravioli	\$39
Home-made nduja ravioli filled with pork sausage ragù & served in creamy nduja pink sauce with rosemary essence	
Gnocchetti Sardi "malloreddus" Al Nero Di Seppia	\$43
Traditional shape pasta from Sardinia squid ink infused, cuttlefish, W.A octopus, clarified butter & freshly grated bottarga	
Linguine Allo Scoglio	\$47
Cooked in lobster bisque with mussels, W.A octopus, cuttlefish, clams, king prawn & cherry tomato	

# Risotto

Mushroom Risotto (V) (GF)	\$35
Carnaroli rice cooked in porcini stock, sauteed Italian porcini, thyme & parmesan	
Prawn & Orange Risotto (GF)	\$37
Carnaroli rice cooked in lobster bisque, prawns, orange butter & fresh bird eye chilli	

## Add Ons

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

At Lilys, our pizzas are naturally risen, hand-crafted with care, and baked to perfection in our traditional wood-fired brick oven, Neapolitan style.  
Gluten free base available for an extra \$10

## 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	
Carne	\$27
With San Marzano tomato, Fior Di Latte Mozzarella, ham, salami & Italian sausage	
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
Beef Arrosticini (2pcs) Premium beef skewers marinated in garlic, olive oil, rosemary served with gherkins sauce & rocket radicchio salad	\$29
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 portobello mushrooms & black olive dust	\$39
Slow Braised Beef Cheek (GF) Beef cheek served with truffle infused mashed potato & red wine demi-glace	\$41
Elephant Ear Cotoletta Alla Milanese Bone in veal chop herb crumbed & pan fried in clarified butter/sage	\$47

# Seafood

Grilled Cone Bay Barramundi (GF) Grilled and served with mash potato, clams & squid ink tuile	\$43
John Dory Al Cartoccio Fillet cooked in oven with cherry tomato, lemon & herbs served with double cooked potato & rosemary salt	\$47
Grilled Seafood Trio Barramundi, Yamba prawn & grilled octopus served with roasted potato	\$63

Make your own seafood platter:

XI Moreton bay bug	\$23 each
XL Yamba prawn	\$18 each
Live lobster	MP
W.A Jumbo Scampi	\$35 each
W.A char-grilled octopus	\$45 main size
Calamari fritti	\$43 main size
Garlic Prawns hot pot	\$39 main size

# Meat Alla Griglia

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

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

\*All below steaks come with a sauce of your choice

1824	Wagyu Sirloin	350gr MBS 4+	\$53
Westholme	Wagyu Filet Mignon	250gr MBS 5+	\$55
Westholme	Wagyu Scotch Fillet	350gr MBS 7+	\$89
Westholme	Wagyu OP Rib Eye	650gr MBS 6+	\$95
Pure Black	Angus Tomahawk	Barley fed MBS 6+	MP

\*Tomahawk includes a side of your choice

Sauces

Mayo, BBQ, Tomato Sauce	\$2
Mushroom, Pepper, Diane, Red Wine Jus, Whole Grain Mustard	\$5

## CONTORNI/SIDES

Mash Potatoes *Add Truffle \$2	\$8	Chips	\$10	Chilli Honey Glazed Dutch Carrots	\$15
Roasted baby chat potato with rosemary & sea salt	\$10	Broccolini With Toasted Almonds	\$15	Char grilled bull horn peppers	\$15
		Mixed Vegetables	\$15		

# Insalate

Garden Salad (GF) (VG)		\$15
Mixed leaf salad with tomato, cucumber & red wine vinegar		
Radicchio & Fennel Salad (GF) (V) (VG)		\$15
With red wine vinaigrette & orange fillets		
Rocket & Pear Salad (GF) (V)		\$15
Fresh rocket, sliced pears, walnuts, shaved parmesan with a red wine dressing		
Caprese Salad (GF) (V)		\$25
Oxheart tomato, buffalo mozzarella, basil oil & Murray River pink salt		
<b>Add Ons</b>		
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		



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