



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).



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, Bufala	\$10

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

Add Ons

Chicken	\$6
Prawns	\$8

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