



LILYS PRESTONS SEAFOOD NIGHT

Thursday 27th March 2025

Indulge in a specially curated seafood menu while enjoying live music by Joe Apap!

\$99 per person — excludes drinks

\$120 per person — includes wine pairing



FIRST COURSE

Blue fin tuna Carpaccio thinly sliced with olive oil, fresh chilli, lemon & soy sauce

Sydney Rock Oysters Natural Premium Grade

with bloody shiraz salmon roe yarra valley

Paired with NV Viticoltori Ponte Prosecco DOC

SECOND COURSE

Squid Ink maccheroni in vodka sauce with cherry tomato

& fresh Tasmanian Salmon

Paired with Lilys Range Sauvignon Blanc

THIRD COURSE

Grilled XL Moreton bay slipper lobster with

smoked butter & chive sauce

Paired with Lilys Range Pinot Grigio

DOLCE

Limoncello Tiramisu

Paired with Lilys Limoncello

