



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

Sourdough Garlic Bread Cob (V)	\$13
Cooked in our Wood Fired oven, cultured butter garlic infused, parmesan cheese and crispy sage	
Bruschetta (V)	\$15
Diced tomato, basil, sea salt, olive oil, oregano	
Olive Calde Alla Sambuca (V) (GF)	\$15
Warm mixed olives, garlic, chilli, orange zest & Sambuca	
Cetara Black Anchovies	\$19
Premium black anchovies from Cetara (Italy), stracciatella, sundried tomato dust & served with toasted bread	
Grissini Al Forno (V)	\$17
Wood fired grissini, sea salt, chilli, oregano & olive oil	
Prosciutto San Daniele (24 months)	\$31
San Daniele Prosciutto 24 months thinly sliced & served with pane carasau	
Wagyu Bresaola (GF)	\$33
Cured wagyu beef tenderloin mbs 5+, truffle pecorino, black pepper & Murray River pink salt	

Entrée / Primi

Ostriche Al Naturale	Half Dozen \$37 / Dozen \$69
Sydney Rock Oysters "Appellation" served with vinaigrette & lemon	
Ostriche Kilpatrick	Half Dozen \$39 / Dozen \$75
Sydney Rock Oysters "Appellation" served with crispy bacon & Worcestershire sauce	
Capesante (4) (GF)	\$27
Hokkaido Japanese scallops pan seared in clarified butter, garlic & lemon	
Arancino Ai Porcini E Tartufo (1) (V)	\$19
150gr arancini filled with Carnaroli rice, Italian porcini mushroom, black truffle & taleggio cheese D.O.P	
Zucchini Flowers (3) (V)	\$29
Buckwheat tempura filled with ricotta/black pepper and topped with basil stracciatella	
Gamberi In Tegame (GF)	\$33
Garlic prawn hotpot with napoletana sauce, garlic & chilli served with toasted pane di casa	
Polipetti Al Sugo In Tegame (GF)	\$33
Baby octopus hotpot with napoletana sauce, nduja & black olives served with toasted pane di casa	
Calamari Fritti	\$29
Lightly floured & fried squid served with aioli & lemon wedge	
Fritto Misto	\$35
Lightly floured calamari, prawn cutlets & baby octopus served with aioli	
Polpo Grigliato	\$29
Abrolhos WA grilled octopus tentacle frosted in smoked bourbon BBQ sauce & white panko	
Tuna Carpaccio	\$29
Blue fin tuna thinly sliced, olive oil, fresh chilli, lemon & soy sauce served with grissini	
Vitello Tonnato (GF)	\$29
Veal eye round 'girello' infused with Italian herbs, slow cooked & "carpaccio" sliced served with tuna sauce & crispy capers	
Tagliere Di Antipasto (GF)	Serves 2 \$49 Serves 6 \$139
Made from our finest mixed cured Italian meats, cheese, green Sicilian olives & served with our woodfire grissini	Serves 4 \$99 Up to 8 \$189

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

Home Made Gnocchi

With Your choice of sauce:

Ragu: Slow cooked veal ossobuco ragu & bone marrow \$37

Bufala: Napoletana sauce, Buffalo mozzarella & fresh basil (v) \$33

Formaggi: Taleggio, parmesan, pecorino fondue & black pepper (v) \$35

Pesto: Homemade creamy basil pesto (v) \$33

Gnocchetti Sardi "Malloreddus" Alla Norcina \$35

Home-made gnocchetti, Italian pork sausage, porcini mushroom & creamy truffle sauce

Pappardelle Ai Porcini (v) \$37

Homemade Pappardelle pasta infused with Italian porcini mushroom served in buttery porcini sauce & blueberries

Linguine Vongole & Bottarga \$41

Homemade linguine, NZ littleneck clams, Lilys Sauvignon Blanc, garlic, chilli, grated bottarga & fresh parsley

Fregola Sarda Zucchini & Prawns \$41

Fregola cooked in mint & lemon served with Zucchini veloute & prawn cutlets

Lilys Cappelletti \$41

Squid ink Homemade cappelletti filled with scallops, prawns & crab cooked in bisque reduction

Conchiglie All'aragosta (subject to availability) \$79

Homemade shell pasta shape cooked in lobster bisque, served with half char-grilled W.A lobster, cherry tomato & fresh basil

Risotto

Risotto Alla Pescatora \$45

Vialone Nano rice cooked in lobster bisque, cherry tomato, black mussels, W.A octopus, cuttlefish & fresh basil

Add Ons

Bacon

\$7

Chicken

\$9

Prawns

\$10

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

PIZZE ROSSE

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

Regina Margherita (V) With San Marzano tomato, fresh fior di latte, basil & olio evo	\$23
Pepperoni With San Marzano tomato sauce, fresh fior di latte, hot pepperoni, nduja, ricotta, chilli honey & parmesan	\$27
Norma (V) With San Marzano tomato sauce, fresh fior di latte, grilled eggplant, ricotta, parmesan & basil	\$25
Capricciosa With San Marzano tomato, Fior Di Latte Mozzarella, double smoked ham, mushrooms, black olives & artichokes	\$27
Carne With San Marzano tomato, Fior Di Latte Mozzarella, double smoked ham, Italian pork sausage & mild salami	\$27
Gamberi With San Marzano Tomato, Fior Di Latte Mozzarella, cherry tomato, prawn cutlets, parmesan & parsley	\$27
San Daniele With San Marzano Tomato, rocket, San Daniele prosciutto & shaved parmesan	\$29
Napoletana With San Marzano Tomato, garlic, black olives, capers, Cantabrico black anchovies & oregano	\$25
Calzone San Marzano tomato, fresh fior di latte, salame, ricotta, parmesan & black pepper	\$29

PIZZE BIANCHE

Pizzetta All'aglio (V) Focaccia base, garlic oil, sea salt & oregano ADD: Cheese +\$2	\$17
Rustica With fresh fior di latte, Italian fennel pork sausage, double cooked potatoes & rosemary	\$27
Funghi Di Bosco (V) Fresh fior di latte, porcini mushroom, truffle, parmesan & ricotta	\$29
Golosa Fresh fior di latte, pumpkin velouté, French brie & Italian speck D.O.P	\$27
Lilys Pizza Fresh fior di latte, black truffle base, porcini mushrooms trifolati, taleggio D.O.P & wagyu beef bresaola	\$35
Burrata Pizza Focaccia base, oven baked cherry tomato, arugula, Prosciutto San Daniele, burrata & aged balsamic glaze	\$32

Additional Toppings

Artichokes, Cherry Tomatoes, Eggplant, Mushrooms, Olives, Capers, Rocket, Parmesan, Fior Di Latte Mozzarella, Pumpkin Velouté, Potato	\$3
Salami, hot salami, Italian sausage, truffle, porcini, Ricotta, pepperoni, Nduja, mortadella, ham, pistachio, Black Anchovies, shaved parmesan	\$5
Prawns, San Daniele Prosciutto, Speck, Brie, Taleggio	\$7
Burrata	\$10

Main / Secondi

Barramundi All 'Acquapazza (GF) Grilled Humpty Doo Barramundi fillet served with cherry tomato, black Italian olives & caper berries	\$45
Coral Trout Alla Griglia (GF) Fresh grilled fillet served with blanched snake beans, fondant potato & lemon butter sauce	\$47
Guancia Di Manzo (GF) Beef cheek 24 hour slow braised in Lilys shiraz served with fresh herbs, potato puree & red wine jus	\$45
Pollo Alla Cacciatora (GF) Slow cooked free range chicken supreme served with portobello mushrooms, mash potato & black olive dust	\$43
Grilled Seafood Trio Barramundi, Yamba prawn & grilled octopus served with roasted potato	\$67

Seafood

Indulge in our premium live seafood selection — including Lobster, Scampi & Balmain Bugs. Please enquire with our staff for today's fresh catch

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

Darling Downs	Wagyu Eye Fillet	250gr MBS 5+	\$57
Black opal	Wagyu New York Steak	350gr MBS 6+	\$69
Westholme	Wagyu Scotch Fillet	350gr MBS 7+	\$89
	Tomahawk	(subject to availability)	MP
	*Tomahawk includes a side & sauce of your choice		

Sauces

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

CONTORNI/SIDES

Puree Di Patate (GF) (V) \$9 Mash potato *Add Truffle \$2	Chips \$10	Salsiccia E Patate (GF) \$15 Italian pork sausage & roasted baby chat potato
Patate Al Forno (GF) (V) \$10 Roasted baby chat potato, sea salt & rosemary	Broccolini Al Limone (GF)(V) \$15 Blanched broccolini with lemon butter & garlic	Sformatino Di Polenta \$15 Taragna Au Gratin (V) Traditional dish from Valtellina Northern Italy made of polenta, buckwheat flour & parmesan cheese
	Verdure Di Stagione (GF)(V) \$15 Mixed seasonal vegetables	

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		
Panzanella Salad (V)		\$27
Confit cherry tomato, garlic infused crouton, burrata & fresh basil		
Add Ons		
Chicken	\$9	
Prawns	\$10	

Kids

Pizzetta Margherita (V)		\$15
With San Marzano tomatoes, mozzarella		
Pizzetta Hawaii		\$17
With ham, pineapple & mozzarella		
Spaghetti Ragu		\$17
Made with our traditional recipe		
Casarecce Napoletana (V)		\$15
Cooked in napoletana sauce		
Nuggets & Chips		\$15
Chicken breast tempura nuggets served with chips		
Chicken Schnitzel & Chips		\$17
Crumbed chicken breast served with chips		