

Lilys Truffle & Wagyu Night

THURSDAY 17TH JULY 2025 | 6PM FOR A 6.30PM START

\$99 PER PERSON | ADD DRINK PAIRING \$59

ON ARRIVAL

Limoncello Spritz

STARTER

**Homemade black olive baguette, truffle infused burrata
wilted escarole**

Wine Pairing: Jip Jip Rocks Tempranillo, Adelaide Hills

ENTREE

**Wagyu bresaola 5+, chiodini mushroom mousse
& parmesan chip**

Wine Pairing: Moramobro Creek Shiraz, South Australia

PASTA

Homemade fettuccine alfredo & black truffle

Wine Pairing: Moramobro Creek Cabernet Sauvignon, South Australia

MAIN

**Wagyu sirloin 4+, patata duchessa, porcini
trifolati & black truffle**

Wine Pairing: The Bryson Barrel Select Shiraz Cabernet
Sauvignon, South Australia

DESSERT

Homemade white truffle tiramisu

Wine Pairing: Barros Tawny Porto, Portugal



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