



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

Toast (V) 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
Eggs Your Way (V) Fried, poached or scrambled with toasted sourdough bread ADD: SPINACH \$4, AVOCADO \$5, BACON \$6, ITALIAN SAUSAGE \$6	\$13
Banana Bread (V) Topped with whipped ricotta, fresh banana & maple syrup	\$15.90
Porridge (V) With cinnamon & honey topped with berry compote	\$15
Brekkie Burger Fried egg, bacon, hashbrown, home made tomato relish, American cheese & mayo in a brioche bun	\$15
Brekkie Cheeseburger Beef patty, fried egg, caramelised onion, American cheese in a brioche bun and your choice of sauce (tomato or BBQ)	\$18.90
Lilys Stack Halloumi, freshly smashed avo, rocket, poached egg, grated parmesan & balsamic glaze stacked on a buttery croissant	\$21
Frittata 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
Croissant Or Bagel Benedict Two poached eggs, spinach, hollandaise sauce & paprika with your choice of bacon, smoked salmon, halloumi or mushroom	\$23
Hipster Smavo (V) Two poached eggs, freshly smashed avo, feta, cherry tomato, radish, chilli flakes & balsamic glaze topped on a slice of sourdough	\$23
Lilys King Breakfast 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
Veggie Big Breakfast (V) 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
Uova al purgatorio (Shakshuka) 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
Pancakes 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

(V) Vegetarian (VG) Vegan (GF) Gluten Free

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	\$5.50	Chai Latte	\$5.50	Mocha	\$6.00
Cappuccino	\$5.50	Piccolo	\$5.00	Dirty Chai	\$6.00
Flat White	\$5.50	Macchiato	\$5.00		
Long Black	\$5.00	Short Black	\$4.50	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	\$5.50	Double Espresso	\$5.50		
Matcha Latte	\$6.00				
Turmeric Latte	\$ 6.00				

TEA

Earl Grey	\$6.00
English Breakfast	\$6.00
Chamomile	\$6.00
Peppermint	\$6.00
Green Tea	\$6.00

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



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Lunch

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	
W.A Abrolhos Grilled Octopus (V)	\$35
Served with potatoes, cherry tomato, olives and balsamic glaze	
Tuna Carpaccio	\$29
Blue fin tuna thinly sliced, olive oil, fresh chilli, lemon & soy sauce served with grissini	
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

Linguine Marinara \$45

Fresh black mussels, octopus, calamari, prawn cutlets in napoletana sauce or bianco sauce

Fregola Sarda Zucchini & Prawns \$41

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

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

Homemade linguine pasta, lobster bisque, served with half char-grilled W.A. Lobster, cherry tomato & fresh basil

Risotto

Risotto Ai Porcini (v) \$37

Infused with Italian porcini mushroom served in buttery porcini sauce

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

Light Lunch

Brekkie Cheeseburger Beef patty, fried egg, caramelised onion & American cheese in a brioche bun & your choice of sauce (tomato or BBQ)	\$19
Lilys Single Storey One juicy wagyu beef patty, double American cheese, lettuce, tomato & pickles with Lilys signature sauce, served with chips	\$21
The Fried Chicken Burger Lightly coated and fried chicken, lettuce, American cheese, & pickles with a southwest chipotle sauce served with chips	\$21
Truffle Burger Wagyu beef pattie, American cheese, lettuce, onion rings, truffle mayo & pickles served with chips	\$21
Lilys Double Storey Burger Two juicy wagyu beef patties, double American cheese, lettuce, tomato & pickles with Lilys signature sauce served with chips	\$25
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	\$33
Spicy Salmon Bowl (GF) Cabbage, broccoli, pickled carrots, avocado, quinoa with honey soy dressing EXTRA SALMON \$18	\$35

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

Patate Al Forno (GF) (V) \$10
Roasted baby chat potato,
sea salt & rosemary

Chips \$10

Broccolini Al Limone (GF)(V) \$15
Blanched broccolini with lemon
butter & garlic

Verdure Di Stagione (GF)(V) \$15
Mixed seasonal vegetables

Salsiccia E Patate (GF) \$15
Italian pork sausage &
roasted baby chat potato

Sformatino Di Polenta Taragna Au Gratin (V) \$15
Traditional dish from Valtellina
Northern Italy made of polenta,
buckwheat flour & parmesan
cheese

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		



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