

Lunch

Starters / Stuzzichini

Sourdough Garlic Bread Cob (V) Cooked in our Wood Fired oven, cultured butter garlic infused, parmesan cheese & crispy sage	\$13
Bruschetta (V) Diced tomato, basil, balsamic glaze, sea salt, olive oil & oregano	\$15
Olive Calde Alla Sambuca (V) (GF) Warm mixed olives, garlic, chilli, orange zest & Sambuca	\$15
Cetara Black Anchovies Premium black anchovies from Cetara (Italy), stracciatella, sundried tomato dust & served with toasted bread	\$19
Grissini Al Forno (V) Wood fired grissini, sea salt, chilli, oregano & olive oil	\$17

Entrée / Primi

Prosciutto San Daniele (24 months) San Daniele Prosciutto 24 months thinly sliced & served with pane carasau	\$33
Wagyu Bresaola (GF) Cured wagyu beef tenderloin mbs 5+, truffle pecorino, black pepper & Murray River pink salt	\$35
Ostriche Al Naturale Sydney Rock Oysters 'Appellation' served with vinaigrette & lemon	Half Dozen \$39 / Dozen \$75
Ostriche Kilpatrick Sydney Rock Oysters 'Appellation' served with crispy bacon & Worcestershire sauce	Half Dozen \$39 / Dozen \$75
Capesante (4) (GF) Hokkaido Japanese scallops pan seared in clarified butter, garlic & lemon	\$29
Arancino Lilys (1) (150g) Blue swimmer crab meat, lemon thyme sauce, citrus mascarpone & Yarra Valley salmon roe	\$27
Zucchini Flowers (3) (V) Buckwheat tempura filled with ricotta, black pepper & topped with basil stracciatella	\$29
Gamberi In Tegame (GF) Garlic prawn hot pot with napoletana sauce, garlic & chilli served with toasted pane di casa	\$33
Moscardini Al Sugo In Tegame (GF) Baby octopus hot pot with napoletana sauce, nduja & black olives served with toasted pane di casa	\$33
Calamari Fritti Lightly floured & fried squid served with aioli & lemon wedge	\$31
Fritto Misto Lightly floured calamari, prawn cutlets & baby octopus served with aioli	\$35
W.A Abrolhos Grilled Octopus (V) Served with potatoes, cherry tomato, olives & balsamic glaze	\$35
Tuna Carpaccio Blue fin tuna thinly sliced, olive oil, fresh chilli, lemon & soy sauce served with grissini	\$29
Tagliere Di Antipasto (GF) Made from our finest mixed cured Italian meats (San Daniele prosciutto, mortadella princi, smoked ham, salame piccante), burrata, grana padano, green Sicilian olives & served with our woodfire grissini	Serves 2 \$49 Serves 6 \$139 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:

Diavola: Pink sauce, homemade nduja, Italian pork sausage & parmesan \$37

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

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

Mafalde Lamb Ragù \$35

Slow cooked lamb ragù, hint of napoletana sauce & parmesan

Lasagne Tradizionale \$35

Homemade lasagne from Chef's Nonna's secret recipe

Tagliatelle Ragù & Woodfire Bone Marrow \$39

24hr slow cooked beef ragù, cherry tomato & grana padano grattugiato

Linguine Gamberi Alla Nerano \$41

Zucchini veloute, prawn meat, prawn cutlets, fresh stracciatella & zucchini julienne

Linguine Ai Frutti Di Mare \$45

Fresh black mussels, octopus, prawn, cuttlefish in napoletana sauce with fresh parsley

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

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

Risotto

Risotto Ai Porcini (v) \$39

Acquerello rice cooked with Italian porcini mushroom & grana padano

Add truffle sauce \$5

Risotto Alla Pescatora \$45

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

Lilys Risotto Alla Milanese A5 \$55

Acquerello rice cooked in a saffron stock, mbs 12+ Kagoshima full blood Japanese Wagyu A5 thinly sliced & parmesan

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 \$7

PIZZE ROSSE

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

Regina Margherita (V) With San Marzano tomato, fresh fior di latte, basil & olio evo	\$25
Diavola 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	\$27
Capricciosa With San Marzano tomato, fresh fior di latte, double smoked ham, mushrooms, black olives & artichokes	\$27
Carne With San Marzano tomato, fresh fior di latte, double smoked ham, Italian pork sausage & salami	\$27
Gamberi With San Marzano Tomato, fresh fior di latte, cherry tomato, prawn cutlets, parmesan & parsley	\$27
San Daniele With San Marzano Tomato, fresh fior di latte, rocket, San Daniele prosciutto, buffalo pearls & parmesan	\$31
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, mushrooms, double cooked potatoes & rosemary	\$27
Funghi Di Bosco (V) Fresh fior di latte, Italian porcini mushroom, truffle, parmesan & ricotta	\$29
Quattro Formaggi Fresh fior di latte, gorgonzola D.O.P, parmesan, buffalo pearls & butter sage	\$27
Lilys Signature Pizza Fresh fior di latte, black truffle base, Italian porcini mushrooms trifolati & Wagyu beef bresaola	\$35
Alessandro's Signature Burrata Pizza Focaccia base, oven baked cherry tomato, arugula, Prosciutto San Daniele, burrata & aged balsamic glaze	\$35

Additional Toppings

Artichokes, Cherry Tomatoes, Eggplant, Mushrooms, Olives, Capers, Rocket, Parmesan, Fior Di Latte Mozzarella, Chilli Honey, Potato, Capsicum, Spanish Onion, Pineapple	\$3
Salami, Italian sausage, Truffle Sauce, Porcini Mushrooms, Ricotta, Pepperoni, Nduja, Ham, Gorgonzola, Black Anchovies, Prawns, San Daniele Prosciutto, Buffalo Pearls, Smoked Chicken	\$5
Fresh Burrata, Wagyu Beef Bresaola	\$10

Light Lunch

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
Green Goddess Bowl (V) Roasted pumpkin, baby spinach, grilled halloumi, grilled portobello mushroom, sun dried tomato & pine nuts	\$29
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
Dentice Al Forno (GF) Butterflied Snapper Fillet oven baked & served with fondant potato & salmoriglio	\$45
Guancia Di Manzo (GF) Beef cheek 24 hour slow braised in Lilys shiraz served with herb potato puree & red wine jus	\$45
Stinco D'Agnello (GF) Lamb shank slow cooked with mixed Italian herbs served with roasted potato & red wine demi-glace	\$43
Grilled Seafood Trio Barramundi, Yamba prawn & grilled W.A 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

Wagyu Beef Skewer (1) (150gr) **(GF)** \$35
Jack's Creek 9+ wagyu rump char-grilled served with harissa sauce

*All below steaks come with a sauce of your choice

Darling Downs	Wagyu Eye Fillet	250gr MBS 5+	\$69
Pure Black	Wagyu Scotch Fillet	350gr MBS 7+	\$89

Sauces

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

CONTORNI/SIDES

Puree Di Patate **(GF) (V)** \$10
Mash potato
*Add Truffle Sauce \$3

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

Chips \$10

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

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

Salsiccia & Cime Di Rapa **(GF)** \$18
Homemade grilled Italian pork
sausage & cime di rapa (Italian
broccoli) sautéed with chilli & garlic

Insalate

Garden Salad (GF) (VG) Mixed leaf salad with tomato, cucumber & red wine vinegar	\$17
Radicchio & Fennel Salad (GF) (V) (VG) With red wine vinaigrette & orange segments	\$17
Rocket & Pear Salad (GF) (V) Fresh rocket, sliced pears, walnuts, shaved parmesan with a red wine dressing	\$17
Mediterranea 'Greek' (GF) (V) Fresh tomato, cucumber, black olives, red onion & fetta	\$19
Panzanella Salad (V) Confit cherry tomato, garlic infused crouton, burrata & fresh basil	\$21

Add Ons

Chicken	\$9
Prawns	\$10

Kids

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



Cafe | Restaurant | Bar