

Lunch

Starters / Stuzzichini

Sourdough Garlic Bread Cob (V) Cooked in our Wood Fired oven, cultured butter garlic infused, parmesan cheese & crispy sage	\$15
Bruschetta (V) Diced tomato, basil, balsamic glaze, sea salt, olive oil & oregano Add San Daniele Prosciutto \$6	\$15
Olive Calde Alla Sambuca (V) (GF) Warm mixed olives, garlic, chilli, orange zest & Sambuca	\$16
Cetara Black Anchovies (I) 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	\$35
Wagyu Bresaola (GF) Cured wagyu beef tenderloin mbs 7+, truffle pecorino, black pepper, Murray River pink salt & olio evo	\$37
Wagyu Beef Skewer (1) (150gr) (GF) Jack's Creek 9+ wagyu rump char-grilled served with harissa sauce	\$39
Ostriche Al Naturale (A) Sydney Rock Oysters "Appellation" served with vinaigrette & lemon	Half Dozen \$39 / Dozen \$75
Ostriche Kilpatrick (A) Sydney Rock Oysters "Appellation" served with crispy bacon & Worcestershire sauce	Half Dozen \$39 / Dozen \$75
Capesante (4) (GF) (I) Hokkaido Japanese scallops pan seared in clarified butter, garlic & lemon	\$31
Home-made traditional Arancino (1) (150g) Filled with mozzarella, bolognese ragu & green peas	\$25
Zucchini Flowers (3) (V) Buckwheat tempura filled with ricotta, black pepper & topped with basil stracciatella	\$29
Gamberi In Tegame (GF) (I) Garlic prawn hot pot with napoletana sauce, garlic & chilli served with toasted pane di casa	\$35
Calamari Fritti (I) Lightly floured & fried squid served with aioli & lemon wedge	\$33
Fritto Misto (I) Lightly floured calamari, prawn cutlets & baby octopus served with aioli	\$37
W.A Abrolhos Grilled Octopus (V) (A) Served with potatoes, cherry tomato, olives & balsamic glaze	\$35
Tuna Carpaccio (A) Blue fin tuna thinly sliced, olive oil, fresh chilli, lemon & soy sauce served with grissini	\$31
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 \$55 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 Italian semolina flour, sea salt, and a touch of extra virgin olive oil. Gluten free pasta (Penne) is available for an additional \$3

Home Made Gnocchi Diavola	\$37
Pink sauce, homemade nduja, Italian pork sausage & parmesan	
Tagliatelle Lamb Ragu	\$37
Slow cooked lamb ragu, hint of napoletana sauce & parmesan	
Paccheri Alla Scarpariello (V) *Chefs Favourite Served Al Dente	\$39
Slow-cooked tomato sugo in our wood-fired oven with a smokey flavour, black pepper, stracciatella & fresh basil	
Tagliatelle Ragu & Woodfire Bone Marrow	\$41
24hr slow cooked beef ragu, cherry tomato & grana padano grattugiato	
Linguine Vongole e Bottarga (I)	\$41
White wine, garlic, NZ diamond clams, fresh parsley & grated Bottarga	
Linguine Gamberi Alla Nerano (I)	\$41
Zucchini veloute, prawn meat, prawn cutlets, fresh stracciatella & zucchini chips	
Linguine Ai Frutti Di Mare (M)	\$45
Fresh black mussels, octopus, prawn, cuttlefish in napoletana sauce with fresh parsley	
Paccheri All'aragosta (subject to availability) (A) Served Al Dente	\$79
Lobster bisque served with half char-grilled W.A lobster, cherry tomato & fresh basil	

Risotto

Risotto Ai Porcini (V)	\$41
Acquerello rice cooked with Italian porcini mushroom & grana padano	Add truffle sauce \$5
Risotto Alla Pescatora (A)	\$45
Acquerello rice cooked in lobster bisque, cherry tomato, black mussels, W.A octopus, cuttlefish & fresh basil	
Lilys Risotto (GF)	\$49
Acquerello rice cooked in a saffron stock, served with slow-cooked wagyu beef brisket, mantecato with butter & parmigiano reggiano	

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 pizze rosse are made with Italian San Marzano Tomatoes & fresh Fior Di Latte Mozzarella

Regina Margherita (V)	\$25
With San Marzano tomato, fresh fior di latte, basil & olio evo	
Diavola	\$28
With San Marzano tomato sauce, fresh fior di latte, hot pepperoni, nduja, ricotta, chilli honey & parmesan	
Norma (V)	\$28
With San Marzano tomato sauce, fresh fior di latte, grilled eggplant, ricotta, parmesan & basil	
Capricciosa	\$28
With San Marzano tomato, fresh fior di latte, double smoked ham, mushrooms, black olives & artichokes	
Carne	\$28
With San Marzano tomato, fresh fior di latte, double smoked ham, Italian pork sausage & salami	
Gamberi (I)	\$28
With San Marzano Tomato, fresh fior di latte, cherry tomato, prawn cutlets, parmesan & parsley	
San Daniele	\$31
With San Marzano Tomato, fresh fior di latte, rocket, San Daniele prosciutto, buffalo pearls & parmesan	
Napoletana (I)	\$27
With San Marzano Tomato, garlic, black olives, capers, Cantabrico black anchovies & oregano	
Calzone	\$29
San Marzano tomato, fresh fior di latte, salame, ricotta, parmesan & black pepper	

PIZZE BIANCHE

Pizzetta All'aglio (V)	\$19
Focaccia base, garlic oil, sea salt & oregano	
ADD: Cheese +\$2	
Rustica	\$29
With fresh fior di latte, Italian fennel pork sausage, mushrooms, double cooked potatoes & rosemary	
Funghi Di Bosco (V)	\$29
Fresh fior di latte, Italian porcini mushroom, truffle, parmesan & ricotta	
Lilys Signature Pizza	\$37
Fresh fior di latte, black truffle base, Italian porcini mushrooms trifolati & Wagyu beef bresaola MBS 7+	
Alessandro's Signature Burrata Pizza	\$37
Focaccia base, oven baked cherry tomato, arugula, Prosciutto San Daniele, burrata & aged balsamic glaze	

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	\$7

(V) Vegetarian (VG) Vegan (GF) Gluten Free | Seafood Origin (A) Australian (I) Imported (M) Mixed

Light Lunch

Lilys Single Storey One juicy wagyu beef patty, double American cheese, lettuce, tomato & pickles with Lilys signature sauce, served with chips	\$23
The Fried Chicken Burger Lightly coated and fried chicken, lettuce, American cheese, & pickles with a southwest chipotle sauce served with chips	\$23
Truffle Burger Wagyu beef pattie, American cheese, lettuce, onion rings, truffle mayo & pickles served with chips	\$25
Lilys Double Storey Burger Two juicy wagyu beef patties, double American cheese, lettuce, tomato & pickles with Lilys signature sauce served with chips	\$26
Barra Burger (A) Charcoal bun, 120gr battered barramundi, lettuce, tomato & aioli served with chips	\$27
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) (A) Cabbage, broccoli, pickled carrots, avocado, quinoa with honey soy dressing EXTRA SALMON \$18	\$37

Main / Secondi

Stinco D'Agnello (GF) Lamb shank slow cooked with mixed Italian herbs served with roasted potato & red wine demi-glace	\$45
Brasato Con Polenta (GF) Beef cheek 24 hour slow braised in Lilys shiraz served with polenta uncia taragna & red wine jus	\$45
Chicken Ballottine (GF) Slow-cooked chicken thigh filled with baby spinach & mushroom paste, wrapped in Italian pancetta & served with nduja sauce	\$45
Barramundi All 'Acquapazza (GF) (A) Grilled Humpty Doo Barramundi fillet served with cherry tomato, black Italian olives & caper berries	\$47
Coral Trout Alla Griglia (GF) (A) Grilled coral trout fillet, snake beans & fondant potato	\$51
Grilled Seafood Trio (GF) (A) W.A scampi XL (1), XL Yamba prawns (2) & grilled W.A octopus served with roasted potato	\$89

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+	\$75
Pure Black	Wagyu Scotch Fillet	350gr MBS 7+	\$91
	Tomahawk Rib Eye Sirloin	Subject to availability ask our staff	MP
Sauces			
Mayo, BBQ, Tomato Sauce			\$2
Mushroom, Pepper, Diane, Red Wine Jus, Whole Grain Mustard, Chimichurri			\$5

CONTORNI/SIDES

Puree Di Patate (GF) (V) \$12 Mash potato *Add Truffle Sauce \$3	Chips \$12	Verdure Di Stagione (GF)(V) \$17 Mixed seasonal vegetables
Patate Al Forno (GF) (V) \$12 Roasted baby chat potato, sea salt & rosemary	Char-grilled Broccolini (GF)(V) \$19 Topped with grated truffle pecorino Add: Grilled Italian Sausage \$6	

Insalate

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