

menu



lilys chefs platters

ANTIPASTO LILYS **GF** \$36.00
(FOR 2)

A selection of cured meats, grilled vegetables, assorted cheese and a variety of olives

ANTIPASTO DI MARE **GF** \$45.00
(FOR 2)

Fresh cooked and marinated mussels, clams, baby octopus, calamari, tuna carpaccio and prawns, drizzled with olive oil, lemon and fresh herbs (served chilled)

GARNE MISTA GRIGLIA \$90.00
(FOR 2)

Grilled Italian Sausage, Marinated wagyu Steak, chicken saltimbocca and lamb cutlet.
Served with chips and salad

GRIGLIATA DI MARE \$150.00
(FOR 2)

A variation of seafood, Whole Lobster, scallops, king prawns, octopus, oysters, calamari, mussels, vongole, salmon fillet. Served with chips and salad

SURF AND TURF \$105.00
(FOR 2)

350gr Char grilled Black Angus Rib eye, Whole lobster mornay, seasoned chips and salad

TERRA E MARE \$95.00
(FOR 2)

Marinated Wagyu Steak, lamb cutlets, grilled prawns, fried calamari. Served with chips and salad



breads and starters

OLIVE MISTE 🥕 GF \$9.00

Assorted mixed olives marinated with garlic and herbs

OLIVE ALLA DIAVOLA 🥕 GF \$9.00

Panfried dried black olives with garlic, chilli and rosemary

PANE ALL'AGLIO \$5.50

Homemade wood fired garlic bread

BRUSCHETTA \$9.00

Homemade wood fired bread topped with diced tomato, basil, garlic and extra virgin olive oil

CROSTINO ALL'AGLIO \$13.00

Wood fired garlic pizza crust served with homemade dips

CROSTINO AL ROS MARINO \$13.00

Wood fired pizza crust brushed with olive oil and rosemary, served with homemade dips

PIZZA BRUSCHETTA \$18.00

Wood fired pizza crust served with diced tomato, basil, garlic and extra virgin olive oil

oysters

NATURAL GF

1/2 \$17.00 | DOZ \$32.00

Served with lemon

KILPATRICK

1/2 \$19.00 | DOZ \$36.00

Baked with bacon and Lily's Kilpatrick sauce

CHAMPAGNE

1/2 \$19.00 | DOZ \$36.00

champagne vinegar and salmon roe

GF - Gluten Free 🥕 - Vegetarian

salads

INSALATA LILY'S \$13.00

Mixed lettuce tossed with cucumber, fetta cheese, tomatoes, black olives and Spanish onion

INSALATA CAESAR \$19.50

Cos lettuce tossed with chicken, bacon, egg, croutons, Lily's Caesar dressing and shaved parmesan

INSALATA RUCOLA \$13.00

Wild rocket, radicchio, pinenuts, tomatoes, pumpkin and parmesan, Lily's house dressing

INSALATA OCTOPUS \$18.50

Mixed lettuce, marinated baby octopus, herb dressing

entrée

CARPACCIO DI TONNO \$21.00

Yellow fin tuna, basil dressing, extra virgin olive oil

QUAIL \$19.50

Grilled quail, baked nectarines, sautéed spinach

GARLIC PRAWNS 18.50

Pan fried prawns, chilli, diced tomato, garlic and white wine

CALAMARI FRITTI \$17.50

Lightly floured baby calamari served with homemade aioli

SAUTÉED SCALLOPS \$19.00

Fresh cooked sea scallops, celeriac remoulade, smoked capsicum dressing

 - Gluten Free  - Vegetarian



pasta

ALL PASTA IS HOMEMADE
BY OUR QUALIFIED CHEFS

SPAGHETTI LILYS
E \$19.50 | M \$24.00

Scallops, mussels, prawns, baby octopus and cherry tomatoes finished with extra virgin olive oil

PAPPARDELLE
E \$17.00 | M \$22.00

Slow braised wagyu beef cheek ragout

FETTUCCINE
E \$16.00 | M \$21.00

Pork & fennel sausage, fennel, cherry tomatoes, olive oil and roasted garlic

FETTUCCINE POLLO CON MARSALA
E \$16.50 | M \$21.50

Grilled chicken breast, portobello mushrooms, Marsala cream sauce, semi-dried tomatoes and thyme

LINGUINE CON GAMBERI
E \$18.00 | M \$23.00

Tiger prawns, chorizo, broccolini and basil pesto cream sauce

LASAGNA AL FORNO \$19.00
Wood fired traditional lasagne

RAVIOLI
E \$16.50 | M \$21.50 

Pumpkin, fetta, creamed spinach, nutmeg and home dried semi tomatoes

MEZZELUNE
E \$19.00 | M \$24.00

Crab and prawn meat in a creamy ricotta mix, pink peppercorn cream

 Gluten Free pasta available upon request

 - Vegetarian

gnocchi

GNOCCHI SORRENTINA

E \$14.50 | M \$19.50

Cherry tomato, fresh basil and napolitana sauce, parmesan cheese and oven baked

GNOCCHI CON SALSA AL GORGONZOLA E AMARETTO

E \$16.00 | M \$21.00

Potato gnocchi, gorgonzola sauce, roasted pumpkin and crumbled amaretti

risotti

RISOTTO AI FUNGHI \$21.00

Porcini mushroom, red wine, honey thyme reduction

RISOTTO LILY'S \$26.00

Scallops, vongole, mussels, prawns, octopus and cherry tomatoes

 Gluten Free pasta available upon request

 - Vegetarian

mains

ANATRA \$32.00

Pan fried duck breast, prosciutto, onion, spiced jus

SALMONE AI FERRI \$32.00

Grilled Salmon Fillet with Asparagus Risotto, Baby Leek and Red Wine Jus

COSTOLETTA DI MANZO 350GR \$44.00

Char grilled Black Angus rib eye, roasted pumpkin and horseradish cream

BARRAMUNDI \$34.00

Australian Barramundi Fillet with Creamed Cabbage and Sweet Potato chips

LOMBATA D'AGNELLO \$36.00

Herb Crusted Lamb Loin served with Wilted Snow Peas

PESCE SPADA ALLA GRIGLIA \$34.00

Swordfish, Clams, Mussels, Prawns and Saffron Broth

FILETTO DELLA CASA \$46.00

Char-Grilled Black Angus Beef Tenderloin served with Braised Wagyu Beef Cheek
Ravioli glazed with a Forest Mushroom Sauce

SIDES

Rosemary Potatoes \$6.50

Seasonal Vegetables \$6.50

Chips \$6.50

Roasted Mushrooms \$6.50

Roasted Pumpkin \$6.50



traditional pizza

MARGHERITA  \$19.00

Tomato sauce, mozzarella cheese and basil

SUPREME \$21.00

Capsicum, mushroom, onion, ham, pepperoni, olives and cabanossi

TROPICALE \$19.00

Ham and pineapple

GARLIC AND CHILLI PRAWNS \$22.00

Fresh prawns, cheese, garlic, parsley and basil

NAPOLITANA \$21.00

Anchovies, olives and cherry tomatoes

BBQ MEATLOVERS \$20.00

BBQ sauce, ham, salami, pepperoni and cabanossi

BBQ CHICKEN \$20.00

BBQ sauce, mushrooms, pineapple, onion and sautéed chicken

LILYS HOT \$21.00

Sausages, onion, ricotta, capsicum and chilli

BOLOGNESE \$21.00

Bolognese ragout and shaved parmesan

PARMA \$22.00

Prosciutto, rocket, shaved parmesan and cherry tomatoes

DIAVOLA \$21.00

Hot salami, olives, chilli and gorgonzola cheese

BOSCAIOLA \$21.00

Cream, mozzarella cheese, bacon and shallots

CAPRICCIOSA \$20.00

Salami, capsicum, onion and olives

CALZONE \$21.00

Turnover pizza filled with ricotta, buffalo mozzarella, mushrooms and ham

gourmet pizza

MARI E MONTI \$23.00

Half turnover pizza filled with ham and mushroom and half topped with seafood mix

MARINARA \$24.00

Topped with an array of seafood marinated with garlic and fresh herbs

VEGETARIAN \$23.00

Grilled eggplant, grilled zucchini, roasted capsicum, mushrooms and shaved parmesan cheese

CASANOVA \$24.00

Smoked salmon, asparagus and camembert cheese

POLLO AVOCADO \$24.00

Avocado, sundried tomato, chicken, Brie

GAMBERI AVOCADO \$24.00

Cream Based, Prawns, avocado and cherry tomatoes

PESTO GAMBERI \$23.00

Prawn, basil pesto, cherry tomato, parmesan

PHILADELPHIA \$23.00

Philadelphia cream cheese, salmon or prosciutto

QUATRO FORMAGGI \$23.00

Gorgonzola, mozzarella, ricotta, brie

BUFFALO & TOMATO \$24.00

Buffalo mozzarella, cherry tomatoes, basil and extra virgin olive oil

QUATRO STAGIONI \$23.00

Four different tastes, mushroom artichoke, ham, salami and olives

TONNO E CIPOLLA \$23.00

Tuna and Spanish onion

CHEF SPECIAL \$28.00

Trust our pizza chef to offer you his specialty for the day –
this will be delivered to you in 4 ways on the one pizza

banquet

menu

banquet one

\$32/PP (MIN OF 10 GUESTS)

starter

BRUSCHETTA PIZZA 

Wood fired bread topped with diced tomatoes, basil, garlic and extra virgin olive oil

pasta

GNOCCHETTI VINCENZO

Italian sausages, mushrooms, chilli, cherry tomatoes and napolitana sauce

TAGLIOLINI VEGETARIANA 

Asparagus, olives, zucchini, pine nuts & cherry tomatoes with cream

CASARECCE BOSCAIOLA

Fusilli pasta served in a cream sauce consisting of fresh bacon, roasted mushrooms and shallots

pizza

SUPREME

Capsicum, mushroom, onion, ham, pepperoni, olives and cabanossi

MARGHERITA 

Tomato sauce, mozzarella cheese and basil

BBQ MEAT LOVERS

BBQ sauce, ham, salami, pepperoni and cabanossi

salad

INSALATA LILYS

banquet two

\$42/PP (MIN OF 10 GUESTS)

starter

BRUSCHETTA PIZZA

Pizza crust served with diced tomato, basil, garlic and extra virgin olive oil

HOT OLIVES GF

Black dried olives pan fried with garlic, chilli and rosemary

ANTIPASTO GF

Parma prosciutto & a variation of home cure cold meats, grilled vegetables, cheese & olives

pasta

CASARECCE BOSCAIOLA

Tortellini pasta served in a cream sauce consisting of fresh bacon, roasted mushrooms and shallots

GNOCCHETTI VINCENZO

Italian sausages, mushrooms, chilli, cherry tomatoes and napolitana sauce

RISOTTO GAMBERI

Chicken, basil, pine nuts, pesto, cherry tomatoes, tossed with butter and parmesan

pizza

SUPREME

Capsicum, mushroom, onion, ham, pepperoni, olives and cabanossi

MARGHERITA

Tomato sauce, mozzarella cheese and basil

TROPICALE

Ham & Pineapple

salads

INSALATA LILYS

INSALATA RUCOLA

banquet three

\$52/PP (MIN OF 10 GUESTS)

starter

BRUSCHETTA PIZZA

Pizza crust served with diced tomato, basil, garlic and extra virgin olive oil

HOT OLIVES GF

Black dried olives pan fried with garlic, chilli and rosemary

ANTIPASTO GF

Parma prosciutto & a variation of home cure cold meats, grilled vegetables, cheese & olives

CALAMARI FRITTI

Flour dusted baby calamari served with homemade tartar sauce

GAMBERI E POTATO GF

Prawns braised in extra virgin olive oil with crushed potato

pasta

CASSERECCE BOSCAIOLA

Tortellini pasta served in a cream sauce consisting of fresh bacon, roasted mushrooms and shallots

GNOCCHETTI VINCENZO

Italian sausages, mushrooms, chilli, cherry tomatoes and napolitana sauce

RISOTTO GAMBERI

Prawns, basil, pine nuts, pesto, cherry tomatoes, tossed with butter and parmesan

pizza

MARGHERITA

Tomato sauce, mozzarella cheese and basil

BBQ CHICKEN

BBQ sauce, mushrooms, pineapple, onion and sautéed chicken

SUPREME

Capsicum, mushroom, onion, ham, pepperoni, olives and cabanossi

salads

INSALATA RUCOLA

INSALATA LILYS

buon appetito

“ I truly feel that food is a celebration of life.
It's the most important, most valuable gift that god gave humans.”

- JEFF HENDERSON

lily's
restaurant bar function centre