



Lilys is happy to announce that Antonio Rotondo, Head Chef at Candelori's, and his Talented Team, have joined Lilys Restaurant Bar & Function Centre. Antonio is a Renowned Chef who has been Awarded 3 Hats by the International and Highly Commended Gault & Millau for the last 3 years running. We hope you enjoy his Award-Winning Italian Cuisine.

LUNCH & DINNER MENU

STARTERS

HOMEMADE BREAD BASKET served with Butter & Extra Virgin Olive Oil \$3

PIZZETTA AGLIO with Garlic, Sea Salt & Extra Virgin Olive Oil \$10

PIZZETTA BRUSCHETTA with Tomato, Garlic, & Basil \$12

WARM MIXED OLIVES with Rosemary, Chilli, Orange Zest & Extra Virgin Olive Oil \$12

WOOD FIRED GRISSINI with Sea Salt, Chilli & Extra Virgin Olive Oil \$10

ANTIPASTI

ANTIPASTO BOARD with San Daniele Prosciutto, Mortadella, Bresaola, Hot Salami, Aged Parmigiano, Sicilian Olives & Carasau Bread (Serves 2) \$36.00

BEEF CARPACCIO with Fried Baby Capers, Rocket & Shaved Parmigiano Reggiano \$24

CARCIOFI ALLA GIUDIA Crispy Fried Roman Artichokes with Lemon, Chilli & Parsley \$18

OYSTERS NATURAL Freshly Shucked Sydney Rock Oysters & Eschallot Vinaigrette \$4 each

OYSTERS KILPATRICK Sydney Rock Oysters Wood Roasted with Pancetta & Balsamic \$4 each

ENTRÉE

FRIED ZUCCHINI FLOWERS filled with Buffalo Mozzarella, Ricotta, Baby Spinach & Nutmeg \$26

SIZZLING GARLIC PRAWNS with Cherry Tomatoes, Extra Virgin Olive Oil, Garlic, Parsley & Chilli \$24

CALAMARI FRITTI with Pea Tendrils & Parmesan Pangrattato \$21

SUCKLING PIG CROQUETTES with Fresh Herbs, Sea Salt, Saffron Oil & Lime Aioli \$19

GRILLED OCTOPUS & ROAST POTATOES with Cherry Tomatoes, Green Olives & Balsamic Reduction \$22

INSALATE

INSALATA CAPRESE Heirloom Tomatoes, Buffalo Mozzarella & Basil \$21

ROCKET, PEAR & PARMESAN SALAD with White Wine Vinaigrette \$16

PICCOLO FOGLIE Mixed Leaf Salad with Tomato, Cucumber & Red Wine Vinegar \$12

RADICCHIO & FINOCCHIO with Balsamic Vinegar & Extra Virgin Olive Oil \$14

CAPRINO PANZANELLA with Marinated Goat's Cheese, Toasted Ciabatta, Heirloom Tomatoes, Spanish Onions, Cucumber, Basil & Black Olives \$18

PASTA

ALL OF LILYS PASTA IS 100% HANDMADE INHOUSE.

GLUTEN FREE PASTA AVAILABLE FOR AN EXTRA \$3

HOMEMADE RAVIOLI OF LOBSTER, PRAWN & CRAB with Cherry Tomatoes & Chilli \$32

SPAGHETTI AI FRUTTI DI MARE with Mussels, Calamari, Tiger Prawns, Vongole, Tomato, Garlic, Chilli & White Wine \$29

LINGUINE WITH LOBSTER, TIGER PRAWNS & MUSSELS with Cherry Tomatoes & Chilli \$34

HOMEMADE PAPPARDELLE WITH OSSO BUCO RAGU Ribbon Egg Pasta with Veal Shank Ragu \$28

FETTUCCHINE CON POLLO AFFUMICATO Smoked Chicken, Porcini Mushrooms, Cherry Tomatoes & Cream \$26

HOMEMADE GNOCCHI AL POMODORO with Napolitano Sauce, Goat's Cheese & Fresh Basil \$24

SPAGHETTINI ALLA CARBONARA with Smoked Pancetta, Egg Yolk, Black Pepper & Pecorino \$24

RISOTTO

PORCINI MUSHROOM RISOTTO with Black Truffle Paste, King Brown Mushrooms & Thyme \$27

RISOTTO VENERE with Wild Rice, Snapper, Tiger Prawns, Parmigiano & Radicchio \$29

SEAFOOD

GRILLED WA SCAMPI with Lemon Butter, Parsley & Chilli (Serves 4) \$75

GRILLED SNAPPER FILLET with Vongole, Fennel & Cinzano Bianco \$39

WHOLE FISH OF THE DAY please refer to our Specials

SEAFOOD PLATTER FOR TWO with Fresh Natural Oysters, Oysters Kilpatrick, Fresh King Prawns, Fish, Grilled Octopus, Smoked Salmon, Fresh Crab, Fried Calamari, Pan-Roasted Scallops, served with Chips & Salad \$140

MAIN

12 HOUR SLOW COOKED BRAISED LAMB SHOULDER with Baby Spinach, Oregano & Red Wine Jus \$39

4 HOUR SLOW COOKED CRISPY BEEF SHORT RIBS with Roasted Truss Tomatoes, Salsa Verde & Lemon \$37

FILLETTO ROSSINI EYE FILLET with Mushrooms, Rosemary, Red Wine Balsamic & Truffle Mash \$46

SALT CRUSTED RIB EYE 450g with Roasted Garlic, Rosemary & Extra Virgin Olive Oil \$49

MILK FED BABY GOAT with Rosemary, Kale, Artichokes, Roasted Potatoes & Red Wine Jus \$39

POLLO ALLA CREMA Chicken with Fresh King Prawns & Avocado \$36

WOOD ROASTED DEBONED STUFFED SPATCHCOCK with Mascarpone, Tarragon, Peas, Zucchini, Broad Beans & Speck \$39

ALL OUR STEAKS ARE GRASS FED. PLEASE ALLOW 45MINS FOR MEDIUM WELL AND WELL DONE STEAKS.

SIDES

ROAST POTATOES with Rosemary, Sea Salt and Garlic \$12

CHARRED ASPARAGUS with Ricotta Salata & Lemon Oil \$12

MASH POTATO with Sea Salt & Garlic \$9

HERILOOM CARROTS with Roasted Almonds & Salsa Verde \$9

BROCCOLINI & KING BROWN MUSHROOMS with Cherry Tomatoes, Balsamic Vinegar & Extra Virgin Olive Oil \$12

CHILDREN'S MENU

PIZZETTA MARGHERITA with Tomatoes, Buffalo Mozzarella & Basil \$15

CHICKEN SCHNITZEL & FRIES with Tomato Ketchup \$15

CALAMARI FRITTI & FRIES with Tomato Ketchup \$15

GRILLED CHICKEN & FRIES with Tomato Ketchup \$15

SPAGHETTI & MEATBALLS Pork & Beef Meatballs in Tomato Sauce \$15

HOMEMADE LASAGNA with Cheese & Mornay Sauce \$15

HOMEMADE GNOCCHI AL POMODORO with Napolitano Sauce \$15

WOODFIRED PIZZA

LILYS PIZZAS ARE NATURALLY RISEN FOR 48 HOURS, 100% HANDMADE AND COOKED THE TRADITIONAL NEAPOLITAN WAY IN OUR WOOD-FIRED BRICK PIZZA OVEN.

A GLUTEN FREE BASE IS AVAILABLE FOR AN EXTRA \$5

CHEF'S FAVOURITE - PARMIGIANA with San Daniele Prosciutto, Eggplant, San Marzano Tomatoes, Mozzarella & Freshly Grated Parmesan \$25

CAMPAGNOLA with Smoked Pork Belly, Porcini Mushrooms, Mixed Mushrooms, Shallots & Mozzarella \$23

PESCATORA with San Marzano Tomatoes, Black Mussels, Vongole, Octopus, Calamari, Prawns, Oregano, Garlic, Parsley & Cherry Tomatoes \$24

FUMAROLE with Smoked Pork Belly, Smoked Mozzarella, San Marzano Tomatoes, Rocket & Cherry Tomatoes \$22

KING PRAWNS & ZUCCHINI with Mozzarella, Cherry Tomatoes, Garlic, Extra Virgin Olive Oil & Chilli \$25

CAPRICCIOSA with Salami, Mushrooms, Artichokes, Mozzarella, San Marzano Tomatoes & Olives \$24

RED HOT CALABRESE with Hot Calabrese Salami, Mozzarella, Ricotta, San Marzano Tomatoes & Olives \$22

MARGHERITA with San Marzano Tomatoes, Buffalo Mozzarella, Basil & Extra Virgin Olive Oil \$22

PARMA a Margherita with San Daniele Prosciutto, Shaved Parmesan, Cherry Tomatoes & Rocket \$26

NAPOLETANA with San Marzano Tomatoes, Mozzarella, Anchovies, Capers, & Olives \$24

ORTOLANA with San Marzano Tomatoes, Mozzarella, Grilled Zucchini, Eggplant, Capsicums & Parmesan \$22

COLOURS OF ITALY with Green Basil Pesto, White Buffalo Mozzarella & Red Cherry Tomatoes \$21

CALZONE filled with Ricotta, Smoked Mozzarella, Salami, Mushrooms, Cracked Pepper & a Touch of Tomato \$22

ADDITIONAL TOPPINGS FOR \$3.50

Anchovies	Onion
Artichokes	Pesto
Broccolini (Friarielli)	Ricotta
Capers	Rocket
Capsicum	Salami
Cherry Tomatoes	Sausage
Eggplant	Shallots

ADDITIONAL TOPPINGS FOR \$5

Buffalo Mozzarella
King Prawns
San Daniele Prosciutto

COMPLIMENTARY TOPPINGS

Basil
Chilli

Eggplant Parmigiana	Shaved Parmesan	Garlic
Hot Salami (Nduja)	Smoked Mozzarella	Oregano
Mushrooms	Smoked Pork Belly (Pancetta)	Parsley
Mozzarella	Zucchini	San Marzano Tomatoes
Olives		

DESSERT

WARM CHOCOLATE FONDANT with a Sublime Liquid Centre, served with a Scoop of Vanilla Gelato & Strawberry Cream \$15

DARK CHOCOLATE MOUSSE Homemade and Decadently Fluffy \$12

TIRAMISU with Mascarpone Cream, Coffee Dipped Savoiardi Biscuits and Fresh Strawberries \$14

PROFITEROLES filled with Fresh Custard Cream & Coated with Chocolate \$14

VANILLA PANNA COTTA with Passionfruit \$14

MANGO & HAZELNUT CHEESE CAKE with Fresh Cream & Strawberries \$14

MIXED GELATO 3 Scoops & up to 3 Flavours may be selected from our Dessert Bar \$14