



STARTER

GARLIC BREAD (V) \$6

BRUSCHETTA BREAD

Diced Tomato Marinated in Basil, Garlic & Olive Oil (V) \$8

WOOD FIRED GRISSINI

with Sea Salt, Chilli & Extra Virgin Olive Oil (V) \$10

PIZZETTA AGLIO

with Garlic, Sea Salt & Extra Virgin Olive Oil (V) \$10

PIZZETTA BRUSCHETTA

Diced Tomato Marinated in Basil, Garlic, & Olive Oil (V) \$12

WARM MIXED OLIVES

with Rosemary, Chilli, Orange Zest & Extra Virgin Olive Oil (V,GF) \$10

ANTIPASTI

ANTIPASTO BOARD

with sliced Cured Meats, Cheese, Marinated Vegetables, Olives & Bread (Serves 2) \$30

VEGETARIAN BOARD

Roasted Mushroom topped with Mozzarella, Crumbed Artichokes, Grilled Halloumi, Olives, Marinated Vegetables, Dips served with Garlic Pizza (Serves 2) (V) \$30

OYSTERS NATURAL

Freshly Shucked Sydney Rock Oysters served with fresh lemon (GF)

½ dozen \$16 / dozen \$29

OYSTERS KILPATRICK

Sydney Rock Oysters Wood Roasted with Bacon & Worcestershire sauce (GF)

½ dozen \$19 / dozen \$34

ENTRÉE

POTATO CROQUETTES

Served with Corn & Chilli Paste & Fried Prosciutto \$17

CALAMARI FRITTI

with Pea Tendrils & Parmesan Pangrattato

Entree size \$16 , Main size \$26

STICKY PORK BELLY

Pork belly pieces, glazed with Oyster sauce & Sweet Chilli served

with Roasted Sweet Potato, Fennel & Cucumber salad (GF) \$18

GARLIC PRAWNS

with Napoletana sauce, Extra Virgin Olive Oil, Garlic, Parsley & Chilli

Entree size \$18 , Main size \$29

MUSHROOM & HALLOUMI STACK

layers of Roasted Field Mushroom, Grilled Halloumi served on Beetroot

Puree topped with dressed rocket (V,GF) \$18

GRILLED OCTOPUS & ROAST POTATOES

with Cherry Tomatoes, Green Olives & Balsamic Reduction (GF) \$22

INSALATE

GARDEN SALAD

Mixed Leaf Salad with Tomato, Cucumber & Red Wine Vinegar (GF,VG) \$9

FENNEL SALAD

Mixed Leaf Salad with Tomato, Fennel & Red Wine Vinaigrette (GF,VG) \$13

GREEK SALAD

with Marinated Feta Cheese, Toasted Ciabatta, Tomatoes, Spanish Onions,

Cucumber, Basil & Black Olives (V) \$15

CAESAR SALAD

Cos Lettuce, Bacon, Parmesan Cheese, Egg, Croutons & Caesar dressing \$15

ADD ONS

\$5 Chicken

\$8 Prawns

PASTA

Gluten free pasta is available for an extra \$3 (Penne only)

SPAGHETTI BOLOGNESE

made with our traditional recipe \$20

LINGUINE BOSCAIOLA

Sautéed Bacon, Mushroom & Shallots in a White Wine & Cream sauce \$21

PENNE ARRABIATA

Sautéed Bacon, Garlic & Chilli in a Napoletana sauce \$21

HOMEMADE GNOCCHI AL POMODORO

Homemade Gnocchi cooked in Napoletana sauce & fresh basil (V) \$21

HOMEMADE GNOCCHI ROSA

Gnocchi cooked in rosé sauce with salmon pieces \$21

PENNE CHICKEN

Chicken, Semi Dried Tomatoes cooked in a Creamy Pesto sauce \$21

LASAGNA

layers of Fresh Pasta Sheets, Bolognese and Mozzarella Cheese \$23

LINGUINE GAMBERI

Fresh Prawns, Bacon, Extra Virgin Olive Oil, Garlic & Chilli finished with Parsley \$25

SPAGHETTI AI FRUTTI DI MARE

with Mussels, Calamari, Tiger Prawns, Tomato, Garlic, Chilli & White Wine in a Napoletana sauce \$26

ADD ONS

\$3 Bacon , \$3 Chicken , \$5 Prawns

R I S O T T O

MUSHROOM RISOTTO

with Sautéed Mixed Mushroom, Garlic, Thyme & Parmesan
cooked in a Porcini stock (V,GF) \$24

PRAWN & ZUCCHINI RISOTTO

with Chilli, Garlic, Neapolitan sauce & hint of Cream (GF) \$25

RISOTTO MARE MONTE

Arborio Rice cooked Paella style with Saffron, Chorizo,
Chicken, Mussels & Peas \$26 (GF)

ADD ONS

\$3 Bacon , \$3 Chicken , \$5 Prawns

S E A F O O D

GRILLED SALMON FILLET

Grilled Salmon served with quinoa, green pea's, lemon and fetta (GF) \$30

BARRAMUNDI FUNGHI

Grilled Barramundi served with Sweet Potato Puree, topped with mushroom and
salsa verde \$30

SEAFOOD TRIO

Grilled Marinated Octopus, Barramundi Fillet & King Prawns served on
Roasted Potatoes with a Lemon Butter sauce (GF) \$42

PLATTERS FOR TWO

Please allow extra cooking time for platters

MEAT PLATTER \$120 (GF)

Full rack pork ribs

200g rump steak

4 lamb cutlets

Portuguese chicken

BBQ chicken wings

Chicken ribs

Served with chips, salad and your choice of sauce

SEAFOOD PLATTER \$130

Smoked salmon

Queensland tiger prawns

Natural oysters

Kilpatrick oysters

Grilled fish

BBQ king prawns

Calamari fritti

Beer battered fish

Garlic Prawn , Mussel & Lobster Tail Hotpot

Grilled octopus

Chips, salad served with sauce's and lemon wedges

M A I N

CHICKEN PESTO

Chicken with Prawns & Bacon cooked in a Creamy Pesto sauce served with Seasonal Vegetables (GF) \$29

VEAL PARMIGIANA

Pan Fried Veal with Eggplant, Napoletana sauce, Mozzarella & Parmesan Cheese with Seasonal Vegetables \$28

PORK BELLY

Pork Belly served with cauliflower puree, sauerkraut & Jus (GF) \$32

LAMB CUTLETS

Grilled served with pear, rocket, fennel salad & red wine jus (GF) \$35

PORK RIBS

Basted with a home made Spicy BBQ sauce served with Chips and Salad (GF) \$38

450g T-BONE

Cooked to your liking served with roasted potato, wilted spinach & red wine jus (GF) \$39

FILETTO ROSSINI EYE FILLET 250G

Cooked to your liking served on a bed of Mash Potato with your choice of sauce. Pepper, Dianne or Mushroom (GF) \$36

GRASS FED EYE FILLET

Char-grilled Eye Fillet on a bed of potato , mixed mushroom & porcini butter (GF) \$39

FILETTO AL CAPONE

Prime Eye Fillet 250g , King Prawns in a Brandy Cream sauce served with Mash Potato (GF) \$45

EXTRA SAUCES \$3

Mushroom, Pepper, Dianne , Red Wine Jus

Should you wish to change the side on any main meal you can do so.
Seasonal Vegetables, Mash Potato, Chips and Salad or just Chips.

All our steaks are Grass Fed, Antibiotic Free & Hormone Free.
Please allow 45mins for MEDIUM WELL and WELL DONE Steaks.

S I D E S

BEER BATTERED FAT CHIPS \$12

MASH POTATO (GF) \$8

SEASONAL VEGETABLES (GF, V) \$10

GRILLED HALLOUMI (GF) \$10

C H I L D R E N ' S M E N U

PIZZETTA MARGHERITA

with Tomatoes, Mozzarella (V) \$15

PIZZETTA TROPICALE

with Ham, Pineapple & Mozzarella \$15

SPAGHETTI BOLOGNESE \$15

made with our traditional recipe

PENNE NAPOLETANA

Penne cooked in Napoletana sauce (V) \$15

LASAGNA

layers of fresh pasta sheets, Bolognese and Mozzarella \$15

NUGGETS & CHIPS

Chicken breast tempura nuggets served with chips \$15

WOODFIRED PIZZA

Lily's pizzas are naturally risen & 100% handmade and cooked the traditional Neapolitan way in our wood-fired brick pizza oven

Gluten free base is available for an extra \$5

MARGHERITA

with San Marzano Tomatoes, Mozzarella, basil & extra virgin olive oil (V) \$17

TROPICALE

with Ham, Pineapple, San Marzano Tomatoes & Mozzarella \$20

NAPOLETANA

with San Marzano Tomatoes, Mozzarella, Anchovies, Capers, & Olives \$20

MEATLOVERS

with Pepperoni, Salami, Cabanossi, Ham, BBQ sauce & Mozzarella \$22

BBQ CHICKEN

BBQ sauce, Onion, Pineapple, Mozzarella & Chicken \$22

RED HOT CALABRESE

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

SUPREME

with Salami, Mushrooms, Onion, Ham, Cabanossi, Mozzarella, Capsicum, San Marzano Tomatoes & Olives \$22

CALZONE

filled with Ricotta, Mozzarella, Salami, Mushrooms, Cracked Pepper & a touch of Tomato \$24

VEGETARIAN

with San Marzano Tomatoes, Mozzarella, Grilled Zucchini, Eggplant, Capsicums & Parmesan (V) \$24

PERI PERI CHICKEN

Tomato base with Peri Peri chicken, Mozzarella, Onion, Shallots, & Rocket topped with Peri Peri Mayo \$24

CHEF'S FAVOURITE PARMIGIANA

with San Daniele Prosciutto, Eggplant, San Marzano Tomatoes, Mozzarella & Freshly Grated Parmesan \$25

PARMA

with San Daniele Prosciutto, Shaved parmesan, San Marzano Tomatoes, Mozzarella, Cherry Tomatoes & Rocket \$25

PRAWNS & ZUCCHINI

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

PESCATORA

with San Marzano Tomatoes, Mussels, Octopus, Calamari, Prawns, Oregano, Garlic, Parsley & Cherry Tomatoes \$25

ADDITIONAL TOPPINGS - \$2

Anchovies, Artichokes, Capers, Capsicum, Cherry Tomatoes, Eggplant, Hot Salami, Mozzarella, Mushrooms, Olives, Onion, Peri Peri Chicken, Ricotta, Rocket, Salami, Shaved Parmesan, Shallots, Zucchini, Pineapple

ADDITIONAL TOPPINGS \$5

Mussels, Prawns, San Daniele Prosciutto

D E S S E R T S

TRIO GELATO

3 Scoops of Gelato selected from our Dessert Bar \$12

TIRAMISU

with Mascarpone Cream, Coffee Dipped Savoiardi Biscuits and Fresh Strawberries \$12

AFFOGATO

Hazelnut and Vanilla Bean Gelato drowned in Hot Espresso and Frangelico liquor (GF)\$13

STRAWBERRY NUTELLA PIZZA

Wood Fired Nutella Pizza with Fresh Strawberry & Vanilla Gelato \$15

WALNUT STICKY DATE

Served with Salted Caramel sauce & scoop of Vanilla Gelato \$12

ORANGE PANNA COTTA

Our traditional panna cotta served with candied orange and shaved chocolate \$12

CREME BRULEE OF THE DAY (GF) \$12

C O F F E E

COFFEE ESPRESSO \$3.5

DOPPIO ESPRESSO \$5.5

LONG BLACK \$4

CAPPUCCINO \$4

LATTE \$4

MACCHIATO \$4

MOCHA \$4.5

FLAT WHITE \$4

TEA \$4

CHAI LATTE \$4

HOT CHOCOLATE \$4.5

FLAVOURED COFFEE \$5

ANY COFFEE'S SERVED IN A MUG ADDITIONAL \$1

