



**TUESDAY &
WEDNESDAY
FROM 5PM**

Pasta & Pizza Night

Pasta

All our pastas are 100% home-made at Lilys using the finest ingredients pasta flour, free range eggs, sea salt and a drizzle of extra virgin olive oil. Gluten free pasta is available for an extra \$3 (Penne only).

Spaghetti Bolognese \$16
Traditional Italian Bolognese

Linguine Boscaiola \$16
Sautéed Bacon, Mushroom & Shallots in a White Wine & Cream sauce

Casarecce Arrabiata \$17
Sautéed Bacon, Garlic & Chilli in a Neapolitan sauce

Homemade Gnocchi Al Pomodoro \$17
Homemade Gnocchi cooked in Neapolitan sauce & fresh basil (V)

Casarecce Chicken \$18
Chicken, Semi Dried Tomatoes cooked in a Creamy Pesto sauce

Lasagne \$18
Layers of Fresh Pasta Sheets, Bolognese and Mozzarella Cheese

Linguine Gamberi \$20
Fresh Prawns, Bacon, Extra Virgin Olive Oil, Garlic & Chilli finished with Parsley

Spaghetti Ai Frutti Di Mare \$22
Mussels, Calamari, Tiger Prawns, Tomato, Garlic, Chilli & White Wine in a Neapolitan sauce

Linguine Sausage \$19
Italian sausage, olive oil, garlic, chilli, cherry tomato, spinach & Parmesan cheese

ADD ONS: \$3 Bacon , \$5 Chicken , \$8 Prawns

Additional Pizza Toppings \$2
Anchovies, Artichokes, Capers, Capsicum, Cherry Tomatoes, Eggplant, Hot Salami, Mozzarella, Mushrooms, Olives, Onion, Ricotta, Rocket, Salami, Shaved Parmesan, Zucchini, Pineapple

Additional Pizza Toppings \$5
Prawns, San Daniele Prosciutto, Peri Peri Chicken

Woodfired Pizza

Lilys pizzas are naturally risen & 100% handmade and cooked the traditional way wood-fired pizza oven. Gluten free base is available for an extra \$5

Margherita \$12
Tomato Base, Mozzarella & extra virgin olive oil (V)

Tropicale \$14
Tomato Base, Ham, Pineapple & Mozzarella

Napoletana \$15
Tomato Base, Mozzarella, Anchovies, Capers, & Olives

Meatlovers \$18
BBQ sauce, Pepperoni, Salami, Cabanossi, Ham & Mozzarella

BBQ Chicken \$17
BBQ sauce, Onion, Pineapple, Mozzarella & Chicken

Red Hot Calabrese \$17
Tomato Base, Hot Calabrese Salami, Mozzarella, Ricotta & Olives

Capricciosa \$19
Tomato Base, Ham, Mushrooms, Artichokes, Mozzarella, Onion & Olives

Supreme \$18
Tomato Base, Salami, Mushrooms, Onion, Ham, Cabanossi, Mozzarella, Capsicum & Olives

Peri Peri Chicken \$18
Tomato base, Peri Peri chicken, Mozzarella, Onion & Rocket topped with Peri Peri Mayo

Vegetarian \$18
Tomato Base, Mozzarella, Grilled Zucchini, Eggplant, Capsicums & Mushrooms (V)

Parma \$19
Tomato Base, San Daniele Prosciutto, Shaved parmesan, Mozzarella, Cherry Tomatoes & Rocket

Prawns & Zucchini \$20
Tomato Base, Mozzarella, Cherry Tomatoes, Garlic, Extra Virgin Olive Oil & Chilli

Pescatora \$20
Tomato Base, Mussels, Octopus, Calamari, Prawns, Oregano, Garlic, Parsley & Cherry Tomatoes

THURSDAY
FROM 5PM



Meat Frenzy

Not in conjunction with any other offer.

All Combos served with chips, salad and sauce of choice (Mushroom, Diane, Pepper or BBQ)

Chicken Contadino

Chicken Supreme served with Roasted Pumpkin, Seasonal Greens & Chicken Jus (GF)

\$28

Veal Parmigiana

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

\$32

Lamb Rump

Premium cut Lamb Rump served with Pesto baked Eggplant, Mascarpone cream, Rocket & Jus

\$32

Pork Ribs

Basted with a home-made Spicy BBQ sauce served with Chips and Salad (GF)

\$40

Filetto Rossini Eye Fillet 250g

Eye Fillet 250g cooked to your liking served with Mash Potato & your choice of sauce
Pepper, Diane or Mushroom (GF)

\$36

Filetto Al Capone

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

\$45

500g Rib-Eye Marbled Scored 2+

500g Riverina Angus Rib-Eye served with Porcini & Wild mushrooms puree (GF)

\$52

Steak & Rib Combo

1/2 rack pork ribs & 200g rump steak (GF)

\$43

Chicken Combo

Portuguese chicken, chicken wings (3) & chicken ribs (3) (GF)

\$38

Meat Platter

Pork Ribs

Rump Steak

Lamb Rump

Portuguese Chicken

BBQ Chicken Wings

Chicken Ribs

Served with chips & salad

\$120

Extra Sauces

Mushroom

Pepper

Diane

Red Wine Jus

\$3



**FRIDAY
FROM 5PM**

Seafood Night

Not in conjunction with any other offer.

Calamari Fritti

Lightly floured, served with Aioli sauce and Lemon

Entrée \$15 / Main \$21

Garlic Prawns

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

Entrée \$15 / Main \$23

Grilled Octopus & Potatoes

Cherry Tomatoes, Green Olives & Balsamic Reduction (GF)

Entrée \$21

Linguine Gamberi

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

Main \$21

Spaghetti Ai Frutti Di Mare

Mussels, Calamari, Tiger Prawns, Tomato, Garlic, Chilli & White Wine in a Napoletana sauce

Main \$22

Prawn & Zucchini Risotto

Chilli, Garlic, Napoletana sauce & hint of Cream (GF)

Main \$22

Grilled Salmon Fillet

Grilled Salmon served with a smooth cream of Leek, Candied Cherry Tomatoes & Greens (GF)

\$28

Herbed Crumbed Barramundi

Oven Baked crumbed Barramundi served with seasonal greens & lemon butter sauce

\$28

Seafood Trio

Grilled Marinated Octopus, Barramundi Fillet & King Prawns served with Potatoes & Lemon Butter sauce (GF)

\$42

Pizza Prawns & Zucchini

Tomato Base, Mozzarella, Cherry Tomatoes, Garlic, Extra Virgin Olive Oil & Chilli

\$21

Pizza Pescatora

Tomato Base, Mussels, Octopus, Calamari, Prawns, Oregano, Garlic, Parsley & Cherry Tomatoes

\$21

Seafood Platter

\$145

Smoked Salmon

Queensland Tiger Prawns

Natural Oysters

Kilpatrick Oysters

Grilled Fish

BBQ king Prawns

Calamari Fritti

Beer Battered Fish

Grilled Octopus

Garlic Prawn, Mussel & Lobster Tail Hot Pot

Chips, salad served with sauces and lemon wedges