

EXPRESS LUNCH

AVAILABLE MON-FRI



BETWEEN 12PM-3PM

\$15

\$15

WRAPS

CHILLI CHICKEN SCHNITZEL \$14

Our signature chicken schnitzel,
mayo, lettuce, tomato, crispy
potatoes & chilli sauce

VEGGIE (V) \$14 Grilled mushroom, eggplant, potato, caramelised onions, feta, pine nuts, rocket, semi-dried tomato, mayo & balsamic glaze

GRILLED CHORIZO \$14 Grilled chorizo, potato slaw, lettuce, tomato & aioli

Add on
SHOESTRING FRIES \$3
SWEET POTATO FRIES \$4

BURGERS

CLASSIC CHEESEBURGER Homemade burger sauce, lettuce,tomato, onions, pickles & double cheese

CHILLI CHICKEN BURGER \$15
Fried chicken, mayo,
lettuce, tomato, chilli
& cheese

MUSHROOM BURGER (V)
Roasted field mushroom,
herb mayo, rocket, tomato,
onion & feta

Add on
SHOESTRING FRIES \$3
SWEET POTATO FRIES \$4

SALADS

MOROCCAN CHICKEN \$18 SALAD (GFO) Moroccan spiced chicken, served on a bed of hummus, parsley, tomato, pine nuts & sweet potato crisps

LOUISIANA CHICKEN BOWL (GF) \$18 Louisiana grilled chicken served on brown rice, black beans, corn, capsicum, red onion, tomato & parsley

SUPER VEG SALAD (GFO) (VO) (VEO)
Kale, red cabbage, broccoli, carrot, corn, red onion, capsicum, rocket, sunflower seeds, quinoa & sweet potato crisps

ADD CHICKEN \$2

PIZZAS

CLASSIC MARGHERITA (V)(VEO) \$20 Tomato, buffalo mozzarella, parmesan & basil

BUFFALO MOZZARELLA \$20 & CHORIZO

With smoked chermoula dressing

MUSHROOM & PANCETTA \$20 Goat's curd, mushrooms, pancetta, rocket, balsamic glaze, lemon zest & parmesan crumb

CRISPY PEKING DUCK \$23 Hoisin sauce, shallots, cucumber, coriander, with orange & cinnamon glaze

GLUTEN FREE PIZZA BASES +\$5

LARGER PLATES

GIANT CHICKEN SCHNITZEL \$21
Our famous homemade
crumbed chicken breast,
served with tasty shoestring
fries & chipotle coleslaw

Your choice of sauce:

MUSHROOM SAUCE \$2 PEPPERCORN SAUCE \$2



BOOK A COCKTAIL MASTERCLASS!

Perfect for parties + events!

V = Vegetarian | VE = Vegan | VEO = Vegan Option | GF = Gluten Free | GFO = Gluten Free Option

Please understand that while we attempt to cater to dietary requirements, we cannot guarantee that there will be no traces of nuts, gluten etc. and items are cooked in the same oil.

Follow us

DARLIN Surry Hills

	LEGEND Cocktails	WINES
	FAIRY FLOSS MARTINI Vodka Paspherry Crapherry Lemon each	Whites
	Vodka, Raspberry, Cranberry, Lemon & Fairy floss	HOUSE WHITE \$9 SEM SAUV BLANC
		Australian
	VERA GREEN Gin, Limoncello, Cucumber, Lemon & Aloe Vera juice	T'GALLANT CAPE SCHANCK \$11 PINOT GRIGIO Mornington Peninsula, VIC
		THREE PONDS \$10 CHARDONNAY (0) Hunter Valley, NSW
	HUNDREDS & THOUSANDS Vanilla Vodka, Apple, Strawberry, Lemon & Sprinkles	Reds
		HOUSE RED CAB MERLOT \$9 Australian
	BLOOD ORANGE MARGARITA Tequila, Cointreau, Blood Orange Syrup, Lime & Lemon	PAXTON \$10.5 SHIRAZ GRENACHE (0) McLaren Vale, SA
	GUMMY BEARTINI	INGRAM ROAD PINOT NOIR \$10.5 Yarra Valley, VIC
	Rum, Lychee, Watermelon & Lime	Rosé
	WHITE CHOC PASSIONFRUIT MARTINI Cake Vodka, White Choc, Grapefruit,	BOUCHARD \$9 AINE & FILS Burgandy, France
	Passionfruit & White	Sparkling
	FEATURE Cocktails	HOUSE SPARKLING BRUT \$9.5 South Eastern Australia
	BETTER THE DEVIL YOU KNOW Tequila, Coconut, Chilli Schnapps & Lime with Salt Rim	BEER & CIDER I
		BREAKERS PALE ALE (<i>Tap</i>) \$10 \$12 NSW Pale Ale 4.5%
	IT TAKES 2 TO MANGO Spiced Rum, Mango & Lemon, Topped with Mango Sorbet	BRIGHTSIDE LAGER (<i>Tap</i>) \$10 \$12 NSW Lager 4.8%
		PERONI NASTRO AZZURRO \$10 Italian Lager 5.1%
	RUBY ROSE Tequila, Pineapple, Grapefruit, Lime, Agave Nectar & Soda	STONE & WOOD \$10 Australian Pacific Ale 4.4%
		150 LASHES \$10 NSW Craft beer 4.2%
	GIN THERE DONE THAT Gin, Lychee, Kiwi, Prosecco & Lemon	WHITE RABBIT DARK ALE \$10 Victoria 4.9%
	STAY PUFT Liquor 43, Strawberry, Lemon, Prosecco,	LITTLE CREATURES HAZY IPA \$10 Western Australia 6%
	Whites & Torched Marshmallow	SYDNEY BREWERY APPLE, \$10 AGAVE & GINGER
The state of the s	Book a cocktail masterclass!	MONTEITHS CRUSHED APPLE \$9