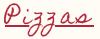
\$39PP SET MENU

arrival Drink

House sparkling, wine, beer, spirits



CLASSIC MARGHERITA (V)

Tomato, buffalo mozzarella, parmesan, basil

CHORIZO & BUFFALO MOZZARELLA

With smoked chermoula dressing

CRISPY PEKING DUCK

hoisin sauce, shallots, cucumber, coriander, with orange, star anise & cinnamon glaze

CHILLI PRAWN

capsicum, tomato, chermoula & chilli oil

TRUFFLE & 4 CHEESE (V)

Goat's curd, pizza cheese, buffalo mozzarella, parmesan, honey, truffle oil & parsley

Sides

SHOESTRING FRIES

***Any dietary requirements mentioned prior will be accomodated

*** MELBOURNE CUP 2024

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\$59PP SET MENU

arrival Drink

House sparkling, wine, beer, spirits

Japan " Pizzan

Served with lemon. aioli & szechuan seasoning

ARANCINI BALLS (V)

Fried risotto balls with parmesan, saffron, feta & herbs, aioli

CHARRED BROCCOLINI

Served on a bed of hummus, with toasted almonds & chilli

CLASSIC MARGHERITA (V)

Tomato, buffalo mozzarella, parmesan, basil

CHORIZO & BUFFALO MOZZARELLA

With smoked chermoula dressing

CRISPY PEKING DUCK

hoisin sauce, shallots, cucumber, coriander, with orange, star anise & cinnamon glaze

CHILLI PRAWN

capsicum, tomato, chermoula & chilli oil

TRUFFLE & 4 CHEESE (V)

Goat's curd, pizza cheese, buffalo mozzarella, parmesan, honey, truffle oil & parsley

Sides

SHOESTRING FRIES

Dessert

BROWNIE SWIRLS

Pastry scrolls filled with Nutella and brownies, drizzled with Belgian chocolate, served with vanilla ice cream.

***Any dietary requirements mentioned prior will be accomodated F)

\$79PP SET MENU

arrival Drink

House sparkling, wine, beer, spirits

Shared Menu

BURRATA & PROSCIUTTO PLATE

Burrata, sliced prosciutto, tomato medley, basil, fried capers & warm flatbread

CURED MEAT & CHEESE BOARD

Danish salami, prosciutto, crumbly cheddar, creamy brie & olives

CLASSIC MARGARITA PIZZA (V)

Tomato, buffalo mozzarella, parmesan, basil

PEKING DUCK PANCAKES

Crispy skin peking duck, hoisin sauce, cucumber, shallots, coriander, all wrapped in mini pancakes

ARANCINI BALLS (V)

Fried risotto balls with parmesan, saffron, feta & herbs, with aioli

CRISPY CHICKEN GYOZAS

Chicken & mushroom gyoza's , topped with honey soy, chilli, sesame seeds & shallots

CHARRED BROCCOLINI

Served on a bed of hummus, with toasted almonds & chilli

SWEET POTATO FRIES

BROWNIE SWIRLS

Pastry scrolls filled with Nutella & Brownies, drizzled with chocolate, & served with vanilla ice cream

***Any dietary requirements mentioned prior will be accomodated

*** MELBOURNE CUP 2024

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DRINKS PACKAGES

<u>Min 8 guests</u> Only available in addition to a Set <u>Menu package</u>

Basic +\$49pp (2 hrs)

House sparkling, wines (white, red, rose), beer & soft drinks included

Premium +\$69pp (2 hrs)

All wines (white, red, rose, sparkling wine, all beer & soft drinks included.

<u>Ultimate +\$89pp (2 hrs)</u>

All wines (white, red, rose), sparkling wine, prosecco, all beer, cider, Urban Legend cocktails, other selected cocktails & mocktails and soft drinks included.

*** LI'l Darlin Surry Hills abides by RSA regulations and packages are unlimited within reason as per the responsible service of alcohol.

*** MELBOURNE CUP 2024

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\$89, BOTTOMLESS BRUNCH
FLAT BREAD & OLIVE OIL DIP
CURED MEAT & CHEESE BOARD
Danish salami, prosciutto, crumbly cheddar, creamy brie & olives
SALT & PEPPER CALAMARI
Served with lemon, aioli & szechuan seasoning
<u>ARANCINI BALLS (V)</u>
Fried risotto balls with parmesan, saffron, feta & herbs, aioli
CLASSIC MARGHERITA (V)
Tomato, buffalo mozzarella, parmesan, basil
CHORIZO & BUFFALO MOZZARELLA
With smoked chermoula dressing
CHARRED BROCCOLINI
Served on a bed of hummus, with toasted almonds & chilli
SHOESTRING FRIES
BROWNIE SWIRLS
Pastry scrolls filled with Nutella & Brownies, drizzled with
chocolate, & served with vanilla ice cream
ADD ON BURRATA & PROSCIUTTO PLATE \$26 EACH
(RECOMMENDED BETWEEN 2-4 PPL)
LI'I DARLIN SURRY HILLS PRACTICES RESPONSIBLE SERVICE OF ALCOHOL

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\$89, BOTTOMLESS BRUNCH
Orinks (1.5 hrs)
WHITE: House White Sem Sauv Blanc
RED: House Red Cab Merlot
ROSE: Bouchard Aine & Fils
SPARKLING: Heads & Tales Wine Co
BEER (Tap): Breakers Pale Ale or Brightside Lager
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Cocktails add On
+ <u>#10pp</u>
FAIRY FLOSS MARTINI
Vodka, Raspberry, Cranberry, Lemon & Fairy floss
MARGARITA
Tequila, Cointreau, Lime & Sugar with Salt Rim
APEROL SPRITZ
Aperol, Sparkling wine, Soda & Orange
 Prosecco, Orange Juice & Triple Sec Prosecco (Orange Juice & Triple Sec
Share your bottomless brunch experience on Instagram • tag us @Lildarlinbar!!
LI'I DARLIN SURRY HILLS PRACTICES RESPONSIBLE SERVICE OF ALCOHOL

*** MELBOURNE CUP 2024