

\$39PP SET MENU

Arrival Drink

House sparkling, wine, beer, spirits

Pizzas

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



\$59PP SET MENU

Arrival Drink

House sparkling, wine, beer, spirits

Tapas & Pizzas

SALT & PEPPER CALAMARI

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



\$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



DRINKS PACKAGES

Min 8 guests

Only available in addition to a Set
Menu package

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.

Ultimate +\$89pp (2 hrs)

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

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



\$89^{pp} **BOTTOMLESS BRUNCH**

Shared Menu

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

ARANCINI BALLS (V)

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



*** MELBOURNE CUP 2024

\$89^{pp} **BOTTOMLESS BRUNCH**

Drinks (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

Cocktails Add On

+\$10^{pp}

FAIRY FLOSS MARTINI

Vodka, Raspberry, Cranberry, Lemon & Fairy floss

MARGARITA

Tequila, Cointreau, Lime & Sugar with Salt Rim

APEROL SPRITZ

Aperol, Sparkling wine, Soda & Orange

MIMOSA

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