

# \$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



# \$69PP 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



# \$89PP SET MENU

## Arrival Drink

House sparkling, wine, beer, spirits

## Shared Menu

### **BURRATA & PROSCIUTTO PLATE**

Burrata, Prosciutto, Tomato, Basil, Capers & Flatbread.

### **MEAT & CHEESE BOARD**

Prosciutto, Danish salami, Cheddar, Brie, Feta, Olives, Semi-dried tomatoes, Eggplant, Cornichons, Caperberries & Flatbread.

### **CLASSIC MARGARITA PIZZA (V)**

Parmesan, Fresh tomato, Buffalo mozzarella, Parsley, Basil,  
Tomato base & Mozzarella.

### **PEKING DUCK PANCAKES**

Duck, Hoisin sauce, Cucumber, Shallots, Coriander & Mini  
pancakes.

### **ARANCINI BALLS (V)**

Risotto balls, Parmesan, Saffron, Feta & Herb aioli.

### **PRAWN TACOS**

Prawns, Slaw, Capsicum & corn salsa, Onion, Salsa verde & Soft  
tortilla.

### **CHARRED BROCCOLINI**

Broccolini, Hummus & Almonds.

### **SWEET POTATO FRIES**

### **BROWNIE SWIRLS**

Chocolate brownie, Nutella chocolate, Pastry & 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.

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



# \$89<sup>pp</sup> 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



# \$89<sup>pp</sup> 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<sup>pp</sup>

### 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

