

# Li'l Darlin Surry Hills

## PIZZAS

- CLASSIC MARGARITA (V)** ..... \$20  
Tomato, buffalo mozzarella, parmesan, basil
- ROAST MUSHROOM & PANCETTA** ..... \$22  
Goats curd, rocket, parmesan crust, grilled pancetta, balsamic glaze & lemon zest
- CHORIZO & BUFFALO MOZZARELLA** ... \$22  
With smoked chermoula dressing
- CRISPY PEKING DUCK** ..... \$25  
With hoisin sauce, shallots, cucumber, coriander, drizzled with orange, star anise & cinnamon glaze
- BBQ CHICKEN & PANCETTA** ..... \$24  
Fresh tomato, rocket with house made chipotle mayo
- CHILLI PRAWN** ..... \$24  
With roasted capsicum, tomato, chermoula & chilli sauce
- GRILLED VEGE (V)** ..... \$22  
Pine nuts, balsamic onion, Danish feta, rocket & balsamic glaze
- WHITE PIZZA** ..... \$24  
Goats curd base, rosemary potato, blue cheese & grilled prosciutto
- QUATTRO FORMAGGI (V)** ..... \$22  
Goats curd base, pizza cheese, buffalo mozzarella & parmesan, finished with a drizzle of honey & fresh parsley
- LIL DARLIN DELUXE** ..... \$25  
Chorizo, pancetta, meatball, mushroom, balsamic onion, topped with rocket & aioli
- GRILLED LAMB** ..... \$25  
Mozzarella, caramelised onion, topped with sweet potato chips, crumbled feta & house made caesar sauce (served medium-rare)

**ADD Gluten Free base** ..... \$4

Please note that we cannot always guarantee to be 100% gluten free or nut free.

## SMALLER PLATES

- GRILLED HALLOUMI (v)** ..... \$14  
Grilled halloumi with fresh pesto & lemon
- SIZZLING CHILLI PRAWNS** ..... \$16  
Fresh Prawns marinated in chilli, garlic & lemon served with chilli mayo & warm flatbread
- SALT & PEPPER CALAMARI** ..... \$14  
Served with nahm jim & chipotle aioli
- STUFFED FIELD MUSHROOM** ..... \$14  
Thyme roasted field mushroom filled with lemon & chive goats curd with a parmesan crumb
- ARANCINI BALLS (4pc)** ..... \$14  
Fried risotto balls with Fontina cheese, tomato, herbs & feta, served with chipotle aioli
- CRISPY CHICKEN BUFFALO WINGS** .... \$15  
Served with our home made traditional Louisiana sauce & blue cheese sauce
- PORK & BEEF MEATBALLS (4pc)** ..... \$14  
Served in our napolitana sauce finished with basil & parmesan
- QUESADILLAS** ..... \$15  
Chorizo, chilli & cheddar cheese quesadillas with side of sour cream & fresh guacamole
- MARINATED CHARG-RILLED LAMB** .... \$16  
Roasted capsicum, baby watercress and smoked chermoula (served medium-rare)

## LARGER PLATES

### FAMOUS GIANT SCHNITZEL



- House made giant schnitzel served with fries or salad
- ADD mushroom or pepper sauce** ..... \$2
- ADD grilled asparagus** ..... \$4

- 250g CHAR-GRILLED SIRLOIN STEAK** .. \$26  
Served with fries or salad
- ADD grilled asparagus** ..... \$4
- ADD mushroom or pepper sauce** ..... \$2

## BURGERS

- CHEESE BURGER** ..... \$17  
BBQ mustard, tomato sauce, grilled onions, pickles, tomato & shredded lettuce with fries or salad
- CHILLI CHICKEN** ..... \$18  
Lightly crumbed chicken with our famous chilli sauce, lettuce, cheese & mayo served with fries or salad
- CHICKEN PANCETTA** ..... \$19  
Crumbed chicken, crispy pancetta, mushroom, balsamic onion, aioli, tomato, shredded lettuce with fries or salad
- VEGGIE BURGER** ..... \$16  
Grilled mushroom, crumbled feta, rocket, sweet onion, tomato, herb mayo served with fries or salad

## ★ SHARE BOARDS ★

- LIL BIG NACHOS** ..... \$18  
Beef mince & kidney beans, cooked in a tomato sauce on a bed of Nacho chips, house made guacamole, sour cream, chilli sauce topped with chopped tomato & cheese sauce
- CHEESE BOARD** ..... \$25  
Double cream brie, blue, cheddar, quince paste, fruit, honey & flatbread
- MEAT & CHEESE BOARD** ..... \$32  
Cured meats, crumbly cheddar & a creamy brie, olives, flatbread
- ANTIPASTO** ..... \$28  
Australian cheddar & double brie, Danish feta, prosciutto, sundried tomato, eggplant, hummus, beetroot dip, olives, pear & our warm flatbread
- SHARE BOARD FOR 2** ..... \$45  
A selection of cured meats, crumbly cheddar & a creamy brie, arancini balls, olives, hummus, beetroot & sumac dip & salad.
- ADD salt & pepper calamari** ..... \$8

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li'l darlin



@lildarlinbar

## SALADS

- SUPER VEG** ..... \$16  
Finely chopped kale, red cabbage, broccoli, carrot, corn, red onion, roasted capsicum, rocket, quinoa & toasted sunflower seeds
- ADD grilled chicken** ..... \$4
- ADD grilled atlantic salmon** ..... \$5
- ADD grilled prawns** ..... \$5
- PEKING DUCK** ..... \$19  
Crispy skin Peking duck, shredded veg, coriander, shallots, cucumber & tomato tossed in an orange & star anise dressing
- GRILLED LAMB** ..... \$21  
Marinated lamb backstrap with watercress & baby rocket, black olives, toasted almonds, roasted dutch carrots, finished with crumbled feta

## LOADED FRIES

- SHOESTRING FRIES**  
(original) ..... small \$5 • LARGE \$8
- TRUFFLE PARMESAN** ..... \$12
- CHILLI CHEESE** ..... \$12
- BACON & CHEESE** ..... \$12
- SWEET POTATO FRIES** ..... \$8

## DESSERTS

- CHOCOLATE BROWNIE** ..... \$10  
House made with salted caramel ice cream
- BROWNIE SWIRLS** ..... \$11  
Sweet pastry scroll filled with warm chocolate brownie, drizzled with Belgian chocolate, served with vanilla ice cream
- RASPBERRY WHITE CHOC SWIRLS** .... \$12  
Chocolate pastry scrolls topped with white chocolate flake and drizzled with raspberry coulis served with vanilla ice cream





# Li'l Darlin Surry Hills Set Menus

Prices are per person

**\$29** PIZZA  
MENU

Unlimited pizza for 2 Hrs  
Includes side salads

**CLASSIC MARGARITA PIZZA (V)**  
Tomato, buffalo mozzarella, parmesan, basil

**CHORIZO & BUFFALO  
MOZZARELLA PIZZA**  
With smoked chermoula dressing

**CRISPY PEKING DUCK PIZZA**  
With hoisin sauce, shallots, cucumber, coriander, drizzled with  
orange, star anise & cinnamon glaze

**CHILLI PRAWN PIZZA**  
With roasted capsicum, tomato, chermoula & chilli sauce

**GRILLED VEGE PIZZA (V)**  
Pine nuts, balsamic onion, Danish feta, rocket & balsamic glaze



**\$39** TAPAS &  
PIZZA

Includes side salads

**SALT & PEPPER CALAMARI**  
Served with nahm jim & chipotle aioli

**ARANCINI BALLS**  
Fried risotto balls with Fontina cheese, tomato, herbs & feta,  
served with chipotle aioli

**CRISPY CHICKEN BUFFALO WINGS**  
Served with our home made traditional  
Louisiana sauce & blue cheese sauce

**CLASSIC MARGARITA PIZZA (V)**  
Tomato, buffalo mozzarella, parmesan, basil

**CHORIZO & BUFFALO  
MOZZARELLA PIZZA**  
With smoked chermoula dressing

**CRISPY PEKING DUCK PIZZA**  
With hoisin sauce, shallots, cucumber, coriander, drizzled with  
orange, star anise & cinnamon glaze

**CHILLI PRAWN PIZZA**  
With roasted capsicum, tomato,  
chermoula & chilli sauce

**GRILLED VEGE PIZZA (V)**  
Pine nuts, balsamic onion, Danish feta,  
rocket & balsamic glaze

**BROWNIE SWIRL**  
Sweet pastry scroll filled with warm chocolate brownie, drizzled  
with Belgian chocolate, served with vanilla ice cream



**\$49** TAPAS &  
DRINK ON  
ARRIVAL

Includes side salads

**GRILLED HALLOUMI (v)**  
Grilled halloumi with fresh pesto & lemon

**SALT & PEPPER CALAMARI**  
Served with nahm jim & chipotle aioli

**STUFFED FIELD MUSHROOM**  
Thyme roast field mushroom filled with lemon & chive  
goats curd with a parmesan crumb

**ARANCINI BALLS**  
Fried risotto balls with Fontina cheese, tomato, herbs & feta,  
served with chipotle aioli

**CRISPY CHICKEN BUFFALO WINGS**  
Served with our home made traditional  
Louisiana sauce & blue cheese sauce

**PORK & BEEF MEATBALLS**  
Served in our napolitana sauce finished  
with basil & parmesan

**BROWNIE SWIRL**  
Sweet pastry scroll filled with warm chocolate brownie, drizzled  
with Belgian chocolate, served with vanilla ice cream



# COCKTAIL MASTERCLASS

Hens Parties • Birthdays • Corporate Functions  
Private Events • Whole Venue Hire

**Happy Hour**  
FROM 5PM-7PM

**\$10**  
COCKTAILS

**\$5**  
WINE, SPIRITS & BEERS

**\$10**  
SMALL PIZZAS

# OPEN for LUNCH

• FROM 12PM •  
Bring your office for  
**\$10 LUNCHES**





# URBAN LEGENDS

## COCKTAILS

*\$18 each*



### FAIRY FLOSS MARTINI

Swedish Vodka • raspberry sorbet • cane sugar • fairy floss rose

### VERA GREEN

Dry London Gin • muddled cucumber • lemon peel aperitif • aloe vera juice

### HUNDREDS & THOUSANDS

Vanilla Vodka • apple & strawberry puree • fresh lemon juice • sprinkles

### BLOOD ORANGE MARGARITA

Tequila Reposado • orange liqueur • blood orange syrup • fresh lime juice

### GUMMY BEARTINI

Cuban rum • lychee liqueur • watermelon extract • Lil' gummy bears

### POPCORN MARTINI

Butterscotch liqueur • vodka • fresh lemon • pinch salt • fresh popcorn

### WHITE CHOC PASSIONFRUIT MARTINI

Cake infused vodka • white chocolate • ruby red grapefruit • passionfruit



*Happy  
Hour*  
FROM 5PM-7PM

**\$10**  
COCKTAILS  
URBAN LEGENDS

**\$5**  
HOUSE WINE, SPIRITS & BEERS

**\$10**  
SMALL PIZZAS



# Feature

## COCKTAILS

*\$19 each*

### WEDDING CRASHER

Attractive twist on classic Mai Tai. Dark aged rum and aromatic herbal liquor gently stirred with fresh lime juice and orgeat syrup. Topped with a white flower and roasted almonds garnish.

### 420 BLAZE IT

Elixir of life. delicate agave spirit and french raspberry liquor well shaken with cranberry juice. Beautiful fruity start and a smokin' hot finish with flamed rosemary.

### ORANGE IS THE NEW BLACK

Espresso Martini shaken, seduced & shackled in a twist of orange.

### APPLE CRUMBLE

Freshly baked apple, caramelised w cinnamon, blended with house made vanilla vodka - naughtier than your nana makes it!

### THE BOTANIST

A breath of botanical Islay. Floral gin shaken with silky smooth elderflower liquor, fresh basil leaves finished with a dash of tonic.

### STAY PUFT

Spanish decadence. Rich buttery toffee liquor tossed with fresh blended strawberries, bubbles and melted marshmallows on top.

### PROFESSOR PLUM

A sweet seasonal plum syrup w a hint of lemon, layered beneath an elegant prosecco.



SMOKEY MANHATTAN





# Classic

## COCKTAILS

*\$17 each*

### MARGARITA

Tequila, Cointreau, Fresh Lime Juice And A Dash Of Sugar Syrup

### OLD FASHIONED

Bourbon, Old Fashioned Bitters, Brown Sugar W Orange Zest

### BLOODY MARY

Our Secret Spice Mix With Basil-infused Vodka And Tomato Juice

### LONG ISLAND ICED TEA

Vodka, Rum, Tequila, And, Cointreau With Lemon Juice And A Splash Of Cola

### MOJITO

White Rum, Mixed With Fresh Limes, Sugar And Mint Leaves

### NEGRONI

Gin, Sweet Vermouth And Campari

*Other classic cocktails available upon request*

*Try it with your favourite spirits, additional charges apply.*



Brides & Hens

COCKTAIL

MASTERCCLASS



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PRIVATE HENS PARTIES

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COCKTAIL MAKING CLASS

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TAPAS

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FLORAL CROWN MAKING

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# Beer O'clock



## PREMIUM

STELLA ARTOIS LAGER (HOUSE)....	\$8
ASAHI SUPER DRY .....	\$8.5
SURRY HILLS PILS .....	\$9.5
CORONA EXTRA .....	\$9
CASCADE LIGHT .....	\$7



## CRAFT

FERAL HOP HOG	
INDIAN PALE ALE .....	\$10
MOUNTAIN GOAT	
ORGANIC STEAM ALE .....	\$9
LORD NELSON THREE	
SHEETS PALE ALE .....	\$10
4 PINES PALE ALE .....	\$9
STONE AND WOOD	
PACIFIC ALE .....	\$10
ASAHI BLACK .....	\$10

## ON TAP

### Seasonal

Li'l Darlin LAGER	
SCHOONER .....	\$8
PINT .....	\$11

## COCKTAIL MASTERCCLASS

Hens Parties • Birthdays  
Corporate Functions  
Private Events  
Whole Venue Hire

## Book Your BIRTHDAY OR PRIVATE FUNCTION

Book a VIP section  
for a special occasion.



Set menus and  
packages available.



# Vines

## REDS



150ML 250ML BTL

MORGAN'S BAY CABERNET MERLOT (HOUSE) .....	\$8	\$15	\$40
South Eastern Australia			
LISA MCGUIGAN SHIRAZ .....	\$9	\$15	\$45
Limestone Coast, SA			
LISA MCGUIGAN CABERNET SAUVIGNON .....	\$9	\$15	\$45
Limestone Coast, SA			
FICKLE MISTRESS PINOT NOIR .....	\$12	\$18	\$55
Marlborough, NZ			
TEMPUS TWO COPPER TEMPRANILLO .....	\$11	\$15	\$48
Hunter Valley, NSW			
TEMPUS TWO COPPER GSM .....	\$11	\$15	\$48
Hunter Valley, NSW			
ESQUINAS MALBEC .....	\$14	\$19	\$57
Mendoza, Argentina			

## WHITES

150ML 250ML BTL

MORGAN'S BAY SEM SAV BLANC (HOUSE) .....	\$8	\$15	\$40
South Eastern Australia			
821 SOUTH SAUVIGNON BLANC .....	\$9	\$14	\$45
Marlborough, NZ			
UPSIDE DOWN SAUVIGNON BLANC .....	\$11	\$15	\$50
Marlborough, NZ			
T'GALLANT CAPE SCHANCK PINOT GRIGIO .....	\$9	\$14	\$45
Mornington Peninsula, VIC			
ARA PINOT GRIS .....	\$12	\$16	\$52
Marlborough, NZ			
LEO BURING RIESLING .....	\$11	\$15	\$50
Eden Valley, SA			
TEMPUS TWO COPPER WILDE CHARDONNAY .....	\$11	\$15	\$48
Hunter Valley, NSW			

## ROSÉ & BUBBLES

150ML 250ML BTL

WILD OATS ROSÉ .....	\$11	\$16	\$52
Mudgee, NSW			
ENCORE MOSCATO .....	\$9	\$15	\$45
McLaren Vale, SA			
MORGAN'S BAY SPARKLING (HOUSE) .....	\$9		\$45
South Eastern Australia			
TEMPUS TWO COPPER PROSECCO .....	\$11		\$52
Hunter Valley, NSW			
G.H. MUMM CHAMPAGNE .....			\$95
Champagne, France			



# LATE *Night* MENU

FROM 10PM

## TAPAS

- ARANCINI BALLS (4PC) ..... \$14  
Fried risotto balls with Fontina cheese, tomato, herbs & feta, served with chipotle aioli
- CRISPY CHICKEN BUFFALO WINGS ..... \$15  
Served with our home made traditional Louisiana sauce & blue cheese sauce
- SHOESTRING FRIES ..... SMALL \$5 · LARGE \$8
- TRUFFLE PARMESAN ..... \$12
- SWEET POTATO FRIES ..... \$8

## PIZZAS

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## DESSERTS

- BROWNIE SWIRLS ..... \$11  
Sweet pastry scroll filled with warm chocolate brownie, drizzled with Belgian chocolate, served with vanilla ice cream