

2/265 CROWN ST, SURRY HILLS, SYDNEY, NSW  
@LIL\_MISS\_PIGGY

# LIL MISS PIGGY

## Brunch

### VG BURGER (VG/GFO)

Toasted Turkish bread filled with hummus, baby spinach, tomato, house pickles, fried halloumi, avocado and pomegranate molasses.

### MONSTER B & E (DF)

Bacon, fried egg, hash brown, rocket, muhamarra and hollandaise in a brioche bun.

### MISS SWEET THANG (VG)

Fresh sourdough waffle topped with peanut butter, house berry jam, Canadian maple syrup, maple candied pecans, crushed pistachio and sugar coated almonds.

### SUMAC ME SILLY (VG/GFO)

Roasted garlic labneh and roasted red capsicum topped with a burnt almond, pine nut and sriracha butter, sumac and a buttermilk poached fried egg. Served with Turkish za'atar.

### TRUFFLED EGGS (VG/GFO)

Grilled sourdough, three soft scrambled eggs, roasted cherry tomatoes and our house pesto. Topped with truffled olive oil, pistachio dukkah and truffled pecorino.

### SHICK SHACK SHOOK (VG/GFO)

Two free range eggs dunked and baked in a rich spiced tomato ragu filled with roasted eggplant, roasted capsicum and Spanish onion. Topped with Persian fetta, fresh herbs and served with Turkish za'atar. Add Lebanese makanek sausages +4.

### 15 BIG PIGGY BREAKFAST (GFO)

Two eggs your way, streaky bacon, Lebanese makanek sausages, grilled halloumi, crunchy potatoes, roast tomato and hummus. Served with Turkish bread.

### 15 BENE IS SUCH A DICT

In house baked croissant topped with baby spinach, crisp streaky bacon, two shawarma buttermilk poached fried eggs and our maple espresso hollandaise. *Feeling raunchy? Swap the bacon for our pulled lamb shoulder +4.*

### 26 PIGGY CHICKEN & WAFFLE STACK

Fresh sourdough waffle stacked with shawarma fried chicken and crispy streaky bacon. Served with Canadian maple syrup. *Double bacon? +4.*

### 24 SHROOM BRUSCHETTA (VG/DF/GFO)

Thyme and Garlic infused mushrooms served on grilled Turkish bread, roasted cherry tomatoes, house pesto, balsamic pearls, poached egg and herbs. *Add streaky bacon +4.*

### LAYLA'S BREAKFAST BANQUET 32pp

(MINIMUM 2 PEOPLE)

Sumac crispy fried eggs, pomegranate infused makanek sausages, labneh topped with za'atar, hummus topped with a pine nut and almond burnt butter, grilled halloumi, olives, Persian fetta, house pickles, ricotta topped with organic honey, fresh vegetables, za'atar bread and Lebanese bread.

29

### BUILD YOUR OWN BRUNCH

Two free range eggs cooked to your liking, served with two slices of sourdough or Turkish.

### ADD ONS

Pulled lamb shoulder / shawarma fried chicken

Streaky bacon / makanek / halloumi

Avocado / roasted cherry tomatoes / gluten free bread / confit mushrooms maple espresso hollandaise

Egg / hash brown / hummus / Persian fetta / garlic labneh / sourdough / Turkish bread / hollandaise / crunchy potatoes / roasted tomato / house pickles / spinach

Alternate for gluten free bread

14

9

6

4.5

4

1

## Bottomless Brunch

### THREE COURSES

Minimum 2 people  
2hrs unlimited alcohol  
(drink responsibly...)

90

### 1ST COURSE

Mezze platter to share.

### 2ND COURSE

Lamb shoulder or mixed grill plus three sides.

### 3RD COURSE

Baklava.

### DRINKS

Mimosa / Aperol spritz / Sparkling / House White / House Red

Wednesday-Friday 11am-3pm

Saturday-Sunday 10am-3pm

## FEELING LOOSE?

## ADD BOTTOMLESS

### MIMOSA'S

+ \$30

### PER HOUR

VG = VEGETARIAN V = VEGAN DF = DAIRY FREE

GF = GLUTEN FREE

GFO = GLUTEN FREE OPTION  
(MEAL MAY BE ALTERED TO BECOME GF,  
MAY INCLUDE ADDITIONAL COST)

PLEASE ADVISE IF YOU  
ARE CELIAC OR HAVE ANY OTHER DIETARY  
REQUIREMENTS BEFORE ORDERING.



# LIL MISS PIGGY

## Mains

**LAMB SHOULDER (DF/GFO)** 34  
Slow roasted lamb shoulder, pulled and marinated with our blended roast vegetable ragu. Served on a bed of pistachio pesto and roasted cherry tomatoes.

**FAT TUSH (DF/GFO)** 25  
Sumac and lemon marinated chicken breast served with fresh fattoush salad consisting of fresh greens and herbs, tomato, radish, cucumber and capsicum. Tossed in our lemon and pomegranate dressing. Served with crunchy pita pieces.

**Vego? Swap chicken for grilled halloumi!** (VG).

**BUTTER ME UP (GFO)** 30  
Grilled kafta served on a bed of hummus. Topped with a burnt almond and pine nut butter, pistachio, pomegranate molasses and sumac. Served with Turkish za'atar bread.

**SAMKE HARRA (DF/GFO)** 36  
Pan seared barramundi fillets cooked with a spicy tahini and coriander sauce. Topped with toasted pine nuts and almonds. Served on a bed of crunchy coriander and garlic potatoes.

**CHARGRILLED BABY OCTOPUS (GF)** 35  
Baby octopus soaked in our house sweet chilli and balsamic marination before being grilled to perfection. Served on a bed of rocket with one side of your choice.

## Burgers

**VAGBERG (V/GFO)**  
Fried eggplant patty in a Turkish bun filled with baba ghanouj, roasted capsicum, rocket, tomato and house pickles.  
**Add halloumi +4.**

**PULLED LAMB BURGER (GFO)**  
Brioche bun, seasoned rocket, tomato, marinated pulled lamb shoulder and tzatziki.

**KAFTA BURGER (DF/GFO)**  
Marinated lamb kafta, rocket, tomato, house pickles, baba ghanouj and sumac spiced Spanish onion in a Turkish bun.

**EAST MEETS WEST**  
Buttermilk shawarma fried chicken, iceberg lettuce, toum aioli, tomato, house pickles, crisp streaky bacon in a brioche bun.  
**Add cheese +1.**

COME WITH CHIPS OR HOUSE SALAD.

## From the Grill

22 GRILL PLATES ARE SERVED WITH COMPLIMENTARY BREAD AND LEBANESE PICKLES, ALONG WITH 2 SIDES OF YOUR CHOICE. (HALF PORTION SIDES)

**LAMB SKEWER (GFO/DF)** 35  
Tender lamb rump pieces grilled to perfection with onion and capsicum.

22 **CHICKEN SHISH TAWOOK SKEWER (GFO/DF)** 33  
Succulent chicken thigh marinated in shish tawook spice and garlic. Grilled with onion and capsicum.

**KAFTA SKEWER (GFO/DF)** 33  
Minced lamb blended with capsicum, onion, parsley and Middle-Eastern spices.

22 **MIXED GRILL (GFO/DF)** 38  
A trio of the three skewers above.

**HALLOUMI GRILL (GFO/VG)** 33  
Grilled halloumi served with confit mushrooms, roasted capsicum and cherry tomato.

**VEGAN GRILL (V/DF/GFO)** 29  
Grilled eggplant basted with garlic and lemon served with fried cauliflower. Topped with tahini tarator dressing.

## Sides

**DIPS (EACH)**  
Hummus / baba ghanouj / tzatziki / toum  
SMALL 5  
LARGE 10

**FRIES (V/DF)** 8  
Covered in our house seasoning.

**BATATA HARRA (V/DF/GFO)** 12  
Spicy crunchy potatoes covered in coriander, garlic and spices.

**TABOULI (V/GF/DF)** 14

**FATTOUSH SALAD (V/DF)** 14

**HOUSE SALAD (V/GF/DF)** 8  
Rocket tossed in lemon and olive oil dressing. Served with house pickles, cherry tomato and pepitas.

**BRUSSEL SPROUTS (V/GFO/DF)** 16  
Crispy Brussel sprouts tossed in lemon juice and served with pomegranate.

**FRIED CAULIFLOWER (V/GFO/DF)** 15  
Served with tahini tarator.

**LEBANESE BREAD** 2

**LEBANESE PICKLES** 4

## Desserts

**KNEFE (VG)** 15  
Kataifi string pastry filled with house ashta and ricotta cream. Infused with rose syrup and topped with pistachio. **Add a scoop of ice-cream +4.**

OUR KNEFE IS BAKED FRESH TO ORDER PLEASE ALLOW 20MIN.

**PISTACHIO BAKLAVA (VG)** 4

**VANILLA ICE-CREAM** 4

**AFFOGATO** 16  
Ice-cream, frangelico and espresso.



# LIL MISS PIGGY Drinks

## COCKTAILS

<b>BLOODY MARIAM</b>	18
Vodka, house bloody Mary mix, celery, crunchy bacon, pickle and olives.	
<b>MIMOSA</b>	15
House orange juice topped with sparkling wine.	
<b>ESPRESSO LEVANTINI</b>	22
Cardamon infused espresso, vodka, Kahlua and cinnamon.	
<b>POMEGRANATE MARGARITA</b>	22
Tequila, Cointreau, lime, pomegranate syrup and brown sugar rim.	
<b>TETA ROSA</b>	21
Our take on the classic mojito. Bacardi rum, lime, mint, pomegranate ice and rose syrup topped with soda.	
<b>APEROL SPRITZ</b>	17
Aperol, prosecco and soda.	
<b>DEAD NEGRONI</b>	24
Four pillars bloody shiraz gin, compari, Rose vermouht and dead orange.	
<b>CROWN ME</b>	22
Vodka, Cointreau, lime juice, lychee puree, cranberry juice and dead lime.	
<b>CHILLIN' LONG ISLAND</b>	26
Vodka, gin, tequila, triple sec, Bacardi, lime juice and cranberry juice.	
<b>PAULS COLLIN</b>	19
Pink gin, grenadine, lime juice and soda.	
<b>APPLE PIE</b>	18
Fireball cinnamon whisky, apple juice, cinnamon sugar rim and cinnamon bark.	

## WHITE WINE

<b>MOJO PROSECCO NV</b>	11/47
Northern Victoria	
<b>FRANKIE SPARKLING BRUT NV</b>	9/40
South Eastern AUS	
<b>FIRST CREEK CHARDONNAY</b>	9/39
Hunter Valley NSW	
<b>TOTARA SAUVIGNON BLANC</b>	10/46
Marlborough NZ	
<b>LA LA LAND PINOT GRIS</b>	11/47
Northern Victoria	
<b>FIRST CREEK ROSE</b>	10/44
Hunter Valley NSW	
<b>RAMEAU D'OR PETIT AMOUR ROSE 2020</b>	60
Provence France	
<b>DEAD MAN WALKING REISLING</b>	57
Clare Valley SA	
<b>RISING CHARDONNAY</b>	78
Yarra Valley, VIC	

## MOCKTAILS

<b>LAYLA FLAFLA</b>	13
Lychee puree, fresh lime juice, lychee, soda and dead lime.	
<b>ROSA THE VIRGIN</b>	14
Lime, mint, Rose syrup, pomegranate ice and soda.	
<b>MUMMA'S LEMONADE</b>	9
Sparkling fresh lemon juice, mint, rosewater.	
<b>POMEGRANATE SPRITZ</b>	12
Pomegranate syrup, lime and soda.	
<b>FEELIN' PEACHY</b>	10
Peach tea syrup, fresh mint, lychee and soda.	

## RED WINE

<b>FIRST CREEK CABERNET SAUVIGNON</b>	9/39
Hunter Valley NSW	
<b>FAT BASTARD SHIRAZ 2021</b>	11/44
South Australia	
<b>CLOUD ST PINOT NOIR 2021</b>	12/46
Northern Victoria	
<b>LA BOCA MALBEC</b>	59
Mendoza, Argentina	
<b>POGGIO ANIMA SANGIOVESE</b>	62
Tuscany, Italy	
<b>SNAKE &amp; HERRING DIRTY BOOTS CABERNET SAUVIGNON 2021</b>	65
Margaret River WA	
<b>HEAD 'THE CONTRARIAN' SHIRAZ 2020</b>	79
Barossa SA	
<b>PENFOLDS 'ST HENRI' SHIRAZ VINTAGE 2017</b>	280
South AUS	

## HOT DRINKS

<b>BLACK COFFEE</b>	4/4.5
<b>WHITE COFFEE</b>	4.5/5.5
<b>STICKY CHAI POT</b>	6.5
<b>CHAI LATTE/ HOT CHOC</b>	4.5/5.5
<b>MATCHA LATTE</b>	5.5/6.5
<b>SOY / OAT / ALMOND / HONEY ON ICE</b>	+.60c +\$1
<b>TEA POT</b>	5
English Breakfast / Earl Grey / Lemongrass & Ginger / Jasmine / Peppermint / Chamomile	

## COLD DRINKS

<b>Coke / Coke Zero / Sprite / Fanta</b>	5
<b>Sparkling water 750ml</b>	6.5

## JUICES

<b>OH YEAH</b>	8
Carrot, apple, orange and ginger.	
<b>GREEN OUT</b>	8.5
Cucumber, celery, apple and mint.	
<b>BEET ME UP</b>	8.5
Beetroot, carrot, orange and ginger.	
<b>Detox</b>	9
Orange, ginger, lemon, carrot and celery.	
<b>ROSE BUD</b>	8.5
Watermelon, apple, mint and rose.	

## SMOOTHIES

<b>HEY SIS</b>	8.5
Strawberry, mango, banana, apple and Greek yogurt.	
<b>BERRY BANGA</b>	8.5
Strawberry, raspberry, blueberry, apple and Greek yogurt.	
<b>LETS HAVE A KIKI (V)</b>	9
Almond milk, banana, peanut butter, Mdjool dates and cinnamon.	
<b>YASSS GREEN (V)</b>	9
Coconut water, cucumber, spinach, banana, lemon and mint.	

## BEER

<b>ASAHI / PERONI / YOUNG HENRY'S 'NEWTOWNER' PALE ALE</b>	9
<b>PURE BLOND LOW CARB LAGER</b>	8

# Mezze

<b>TURKISH ZA'ATAR</b> (V/DF/GFO) Toasted Turkish bread, smothered in za'atar spices.	<b>8</b>
<b>HABIB'S HUMMUS</b> (VG/GFO) Our gorgeous hummus served with a burnt almond and pine nut butter, pistachio and pomegranate. Served with fried Lebanese bread.	<b>16</b>
<b>MEZZE PLATTER</b> (VG) Hummus, baba ghanouj, roast garlic labneh, muhammara, Persian fetta, marinated green olives and house pickles. Served with Turkish za'atar.	<b>25</b>
<b>PIGGY MEZZE PLATTER</b> The mezze platter above plus lamb kafta and pumpkin kibbe.	<b>38</b>
<b>HALLOUMI FRIES</b> (VG) Fresh pomegranate, mint, pomegranate molasses, sumac and yogurt dressing.	<b>18</b>
<b>BURNT LIME AND SUMAC BUTTERMILK FRIED SQUID</b> Served on a bed of rocket with toum aioli.	<b>19</b>
<b>KIBBE</b> (DF) Lamb mince and burgal parcels stuffed with beef, onion, pine nuts and Lebanese spices. Served with hummus.	<b>18</b>
<b>PUMPKIN KIBBE</b> (V/DF) Pumpkin and burgal parcels stuffed with spinach, onion, walnuts and chickpeas. Served with hummus.	<b>18</b>
<b>MAKANEK</b> (GFO/DF) Mild spiced Lebanese sausages sauteed in a sticky pomegranate sauce. Served on a bed of hummus, topped with toasted pine nuts and almonds. Served with Lebanese bread.	<b>20</b>
<b>GRILLED EGGPLANT &amp; CAULIFLOWER</b> (V/DF) Chargrilled eggplant basted with our house garlic sauce, served with fried cauliflower. Topped with tahini tarator and Lebanese spices.	<b>16</b>



# Mains

## **LAMB SHOULDER** (DF/GFO)

**34**

Slow roasted lamb shoulder, pulled and marinated with our blended roast vegetable ragu. Served on a bed of pistachio pesto and roasted cherry tomatoes.

## **FAT TUSH** (DF/GFO)

**25**

Sumac and lemon marinated chicken breast served on a fresh fattoush salad consisting of fresh greens and herbs, tomato, radish, cucumber and capsicum. Tossed in our lemon and pomegranate dressing. Topped with crunchy pita pieces. ***Vego? Swap chicken for grilled halloumi!***

## **BUTTER ME UP** (GFO)

**30**

Grilled kafta served on a bed of hummus. Topped with a burnt almond and pine nut butter, pistachio, pomegranate molasses and sumac.  
Served with Turkish za'atar bread.

## **SAMKE HARRA** (DF/GFO)

**36**

Pan seared barramundi fillets cooked with a spicy tahini and coriander sauce. Topped with toasted pine nuts and almonds. Served on a bed of crunchy spiced potatoes.

## **CHARGRILLED BABY OCTOPUS** (GF)

**35**

Baby octopus soaked in our house sweet chilli and balsamic marination before being grilled to perfection. Served on a bed of greens with one side of your choice.



# From the Grill

ALL GRILL PLATES ARE SERVED WITH LEBANESE BREAD,  
TRADITIONAL PICKLED CUCUMBERS AND TURNIPS,  
YOUR CHOICE OF DIP AND YOUR CHOICE OF TWO SIDES (HALF PORTIONS).

<b>LAMB SKEWER</b> (DF/GFO) Tender lamb rump pieces grilled to perfection with onion and capsicum.	<b>35</b>
<b>CHICKEN SHISH TAWOOK SKEWER</b> (GFO/DF) Succulent chicken thigh marinated in shish tawook spice and garlic. Grilled with onion and capsicum.	<b>33</b>
<b>KAFTA SKEWER</b> (GFO/DF) Minced lamb blended with capsicum, onion, parsley and Middle-Eastern spices.	<b>33</b>
<b>MIXED GRILL</b> (GFO/DF) A trio of the three skewers above.	<b>38</b>
<b>HALLOUMI GRILL</b> (GFO/VG) Grilled halloumi served with confit mushrooms, roasted capsicum and cherry tomato.	<b>33</b>
<b>VEGAN GRILL</b> (GFO/V/DF) Grilled eggplant basted with garlic and lemon served with fried cauliflower. Topped with tahini tarator dressing.	<b>29</b>



# Sides

<b>DIPS</b>	<b>Small 5</b>
Hummus / baba ghanouj / tzatziki / toum.	<b>Large 10</b>
<b>FRIES</b> (V/DF) Covered in our house seasoning.	<b>8</b>
<b>BATATA HARRA</b> (V/DF/GFO) Spicy crunchy potatoes covered in coriander, garlic and spices.	<b>12</b>
<b>TABOULI</b> (GFO/DF/V)	<b>14</b>
<b>FATTOUSH SALAD</b> (DF/V)	<b>14</b>
<b>HOUSE SALAD</b> (GF/DF/V) Rocket tossed in lemon and olive oil dressing. Served with house pickles, cherry tomato and pepitas.	<b>8</b>
<b>BRUSSEL SPROUTS</b> (GFO/DF/V) Crispy Brussel sprouts tossed in lemon juice and served with pomegranate.	<b>16</b>
<b>FRIED CAULIFLOWER</b> (GFO/DF/V) Served with tahini tarator.	<b>15</b>
<b>LEBANESE BREAD</b>	<b>2</b>
<b>LEBANESE PICKLES</b>	<b>4</b>



# Desserts

**KNEFE (VG) 14**

Kataifi string pastry filled with house ashta and ricotta cream. Infused with rose syrup and topped with pistachio.

*Add a scoop of ice cream +4.*

**OUR KNEFE IS BAKED FRESH TO ORDER  
PLEASE ALLOW 20MIN.**

**PISTACHIO BAKLAVA (VG) 4**

**VANILLA ICE-CREAM PER SCOOP 4**

**AFFOGATO 16**  
Ice-cream, frangelico and espresso.

PUT IT IN YOUR MOUTH

