

# Li'l Darlin Surry Hills

GLUTEN-FREE & VEGAN MENU OVERLEAF

## PIZZAS

- CLASSIC MARGARITA (V)** ..... \$21  
Tomato, buffalo mozzarella, parmesan, basil
- CHORIZO & BUFFALO MOZZARELLA** ..... \$22  
With smoked chermoula dressing
- ROAST MUSHROOM & PANCETTA** ..... \$22  
Goats curd, rocket, parmesan crumb, grilled pancetta, balsamic glaze & lemon zest
- 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** ..... \$25  
With roasted capsicum, tomato, chermoula & chilli sauce
- GRILLED VEGE (V)** ..... \$22  
Pine nuts, balsamic onion, Danish feta, rocket & balsamic glaze
- ROAST PUMPKIN & FETA (V)** ..... \$23  
Goats curd, pumpkin, caramelised onion, feta topped with pine nuts balsamic and rocket
- 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
- TRUFFLE ASPARAGUS (V)** ..... \$24  
Goats curd, asparagus, roast mushroom, parmesan, pine nuts and black truffle oil
- LAMB & FETA** ..... \$24  
Spiced Lamb Kofta on a Tomato sauce base, cheese, caramelized onion, topped with rocket, feta, caesar sauce and sweet potato crisps
- ADD Gluten Free base**.....\$4

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

## SMALLER PLATES

- TEMPURA ZUCCHINI FLOWERS (5)(V)** ..... \$15  
Zucchini flowers, stuffed with ricotta cheese, grated parmesan, truffle oil, parsley and orange zest, served with aioli
- SIZZLING CHILLI PRAWNS** ..... \$17  
Fresh Prawns marinated in chilli, garlic & lemon served with chilli mayo & warm flatbread
- SALT & PEPPER CALAMARI** ..... \$14  
Served with chipotle aioli
- CHEESEBURGER SPRING ROLLS (2)** ..... \$12  
Spring roll pastry filled with beef burger mince served with our homemade burger sauce
- ARANCINI BALLS (V)** ..... \$14  
Fried risotto balls with Parmesan cheese, saffron, herbs & feta, served with chipotle aioli
- CRISPY CHICKEN BUFFALO WINGS** ..... \$13  
Served with our home made traditional Louisiana sauce & blue cheese dipping sauce
- PEKING DUCK PANCAKES (3PC)** ..... \$14  
Crispy skin Peking duck, hoisin, shallots, cucumber wrapped in mini pancakes
- QUESADILLAS (4PC)** ..... \$15  
Chorizo, chilli & shredded mozzarella cheese quesadillas with side of sour cream & fresh guacamole
- STUFFED FIELD MUSHROOM (V)** ..... \$14  
Rosemary roasted field mushroom filled with lemon & chive goats curd with a parmesan crumb
- LAMB MEATBALLS** ..... \$15  
Homemade lamb meatballs in a tomato ragu with a hint of chilli & warm flatbread

## 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
- FRIED CHICKEN BURGER** ..... \$18  
Fried chicken tenderloins, slaw, tomato, pickles, homemade Louisiana sauce, with fries or salad
- MUSHROOM BURGER (V)** ..... \$16  
Grilled mushroom, crumbled feta, rocket, sweet onion, tomato, herb mayo served with fries or salad

## LARGER PLATES

ALL \$28

### FAMOUS GIANT SCHNITZEL

Home made giant schnitzel served with fries and chipotle coleslaw  
**ADD mushroom or pepper sauce \$2**



### 250G CHAR-GRILLED RUMP STEAK

Served with fries or salad  
**ADD mushroom or pepper sauce.....\$2**

### SPICY LAMB KOFTA

3 chargrilled skewers on a bed of tabouli, roasted red capsicum, hummus and flatbread

### GRILLED SALMON

Seasoned and grilled salmon fillets with our kale, red cabbage, greens and toasted sunflower seed salad. Served with crispy potatoes, lemon and tartare sauce

## 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
- MEZE BOARD** ..... \$38  
Lamb kofta, Hummus, roasted capsicum, eggplant, olives, feta, tabouli and flatbread  
**ADD salt & pepper calamari**.....\$8
- MEAT & CHEESE BOARD** ..... \$32  
Cured meats, crumbly cheddar & a creamy brie, olives, flatbread
- ANTIPASTO** ..... \$29  
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

## SALADS

- ROASTED PUMPKIN & FETA SALAD** ..... \$16  
Pine nuts, herb feta and roast pumpkin on a bed of rocket
- GRILLED CHICKEN SUPER VEG** ..... \$18  
Oregano and lemon chicken strips with kale, red cabbage, raddish, broccoli florets, carrots, corn, red onion, capsicum, baby rocket, quinoa and sunflower seeds
- PEKING DUCK** ..... \$19  
Crispy skin Peking duck, shredded veg, coriander, shallots & cucumber tossed in an orange & star anise dressing
- GRILLED PRAWN SALAD** ..... \$21  
Chilli marinated tiger prawns with kale, red cabbage, greens and toasted sunflower seed salad, dressed with vinaigrette and lemon

## LOADED FRIES

- SHOESTRING FRIES (ORIGINAL)** ..... SMALL \$5 • LARGE \$8
- TRUFFLE PARMESAN** ..... \$13
- CHILLI CHEESE** ..... \$13
- BACON & CHEESE** ..... \$13
- SWEET POTATO FRIES** ..... \$8

## DESSERTS

- CHOCOLATE BROWNIE** ..... \$11  
House made with salted caramel ice cream
- BROWNIE SWIRLS** ..... \$12  
Sweet pastry scrolls filled with warm chocolate brownie, drizzled with Belgian chocolate, served with vanilla ice cream
- CHURROS (6) WITH ICE CREAM** ..... \$14  
Cinnamon sugar churros served with chocolate dipping sauce & vanilla ice cream