

# Li'l Darlin

(DINE IN PRICES)

## STARTERS

<b>Marinated Olives (v) (gf)</b>	8	<b>Pork and Beef Meatballs (4)</b> served in a rich tomato and onion sauce topped with basil and parmesan	14
<b>Fresh Rosemary Bread (v)</b> fresh from the oven rosemary & sea salt bread with balsamic and olive oil	6	<b>Chicken Croquettes (3)</b> traditional Dutch croquettes served w/ chipotle mayo	14
<b>Cheesy Garlic bread (v)</b> freshly baked flatbread with garlic confit and grilled mozzarella	14	<b>Stuffed Field Mushrooms (v)</b> goats curd, chive & lemon mousse, parmesan crumb drizzled with balsamic glaze	14
<b>Two Flavour Mini Focaccias (v)</b> roasted pumpkin puree with lightly pickled beetroot, cherry tomato & brunoise tomato, spanish onion, basil, parmesan and balsamic glaze	14	<b>Salt &amp; Pepper Calamari (gf)</b> served with our house-made namjim and a chipotle aioli	14
<b>Grilled and Filled Potato Skins (gf)</b> bacon, blue cheese, mushroom and shallots with a chipotle aioli	12	<b>Fried Empanada (2)</b> Beef or chicken with Mexican spices, caramelised onion. Served w/ chimichurri and lemon	15
<b>Buffalo Chicken Wings (6) (gf)</b> with our home-made traditional Louisiana sauce and blue cheese dip	13	<b>Arancini Balls (v) (4)</b> fried risotto balls with fontina cheese, tomato, herbs & fetta with a chipotle aioli	14
<b>Chicken Satay (gf)</b> Lightly smoked marinated chicken thigh skewers served with homemade spicy peanut sauce	12	<b>Crunchy Zucchini (v)</b> Zucchini flowers filled with ricotta mixture served with rocket & chermoula sauce	14
<b>Tomato and Mozzarella Bruschetta (v)</b> fresh basil, Spanish onion, olive oil, balsamic glaze	14	<b>Cheese Quesadilla (v)</b> with guacamole, chipotle crema, pico de gallo & cheese. Your choice of Mushroom, Chorizo or BBQ chicken	14

## SHARE PLATES

<b>Anti Pasto Platter (gf)</b> Aged vintage cheddar, Australian double brie, Danish Fetta, prosciutto, sundried tomato, marinated eggplant, hummus, beetroot dip, olives, quince paste, pear and our freshly baked flatbread	26
<b>Cheese Board</b> English Cheddar, Brie, olives, strawberries, pear, flat bread, breadsticks, hummus and beetroot dip	10
<b>Share Platter</b> Salt and pepper calamari, tomato and mozzarella bruschetta, arancini balls, chicken wings, rocket and pear salad, hummus & beetroot dip, aged vintage cheddar, double brie and our freshly baked flatbread	45

## SALADS

<b>Rocket and pear salad (+ walnuts \$3)</b>	12	<b>Fresh Grilled Atlantic salmon (gf)</b> Fresh salmon with quinoa and roasted almonds served with super salad	23
<b>Roasted Pumpkin, Beetroot &amp; Fetta (v) (gf)</b> with candied walnuts, cherry tomatoes, Danish feta cheese & rocket dressed with white balsamic dressing	20	<b>Caesar Salad</b> cos lettuce heart, croutons, bacon, parmesan with home-made caesar dressing (add grilled bbq chicken tenderloin + \$5)	14
<b>Grilled Beef Salad (gf)</b> grilled beef with rocket, baby cos, cucumber, Spanish onion, capsicum with a homemade raspberry dressing	23	<b>Grilled Calamari Salad (gf)</b> grilled calamari lightly marinated with lime and chilli, cucumber, cherry tomato, mesculin with lemon wedge	21
<b>Super Salad (v) (gf)</b> red cabbage, broccoli, kale, carrot, red capsicum, corn, spanish onion, rocket, sunflower seeds	14	<b>Roasted Potato Salad (gf)</b> roasted potato, rocket, cherry tomato & parmesan with balsamic dressing +5\$ grilled bbq chicken +7\$ grilled salmon	14

## MAINS & ]

<b>Chicken Schnitzel #</b> homemade schnitzel in our secret crumbing, served with	18	<b>Field Mushroom Burger (v)</b> field mushroom with roasted pumpkin. pear. sundried	13
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## PIZZA

	SMALL / LARGE
<b>Classic Margherita</b> (v) roma tomato, buffalo mozzarella, shaved parmesan and basil	<b>11    20</b>
<b>Mushrooms</b> (v*) rosemary roasted field mushrooms, button mushrooms, goats curd, rocket and parmesan crust topped with balsamic glaze and lemon zest. (+ \$2 grilled pancetta )	<b>13    22</b>
<b>Slow Roasted Ham &amp; Pineapple</b> with a homemade tomato base and mozzarella cheese	<b>12    22</b>
<b>Grilled Chicken &amp; Pancetta</b> BBQ chicken and crispy pancetta with tomato, rocket & homemade chipotle mayo	<b>13    23</b>
<b>Grilled Chorizo &amp; Buffalo Mozzarella</b> with smoked chermoula sauce	<b>13    23</b>
<b>Roasted Pumpkin</b> (v) with roasted pumpkin puree base, rosemary jap pumpkin, caramelised onion, danish fetta, candied walnuts and chermoula sauce	<b>13    23</b>
<b>Marinated Grilled Vegetables</b> (v) selection of marinated vegetables, roasted pine nuts, balsamic onion, danish fetta and rocket topped with a balsamic glaze & chermoula	<b>23</b>
<b>Crispy Peking Duck</b> with hoisin sauce, shallots, cucumber and coriander, drizzled with an orange, star anise & cinnamon glaze	<b>25</b>
<b>Prosciutto &amp; Blue Cheese</b> topped with rocket and a house made cranberry sauce *surcharge of 3.8 for Gluten free base	<b>24</b>
<b>PREFIX</b> (please inform the waitstaff before order) <b>Any 2 Starters + any 2 pizzas + 2 house wine</b>	<b>79</b>

## DESSERTS & SIDES

<b>Chocolate Brownie Swirls</b> straight from the oven & served with vanilla ice cream	<b>13</b>	<b>Fried Strawberry Doughnut</b> (5) battered strawberries doughnut topped with mint and served with chocolate	<b>12</b>
<b>Eton Mess</b> meringue, chantilly cream, strawberries, cranberry sauce	<b>10</b>	<b>Strawberry Snowball</b> nutella strawberries ball sprinkled with cinnamon sugar and toasted almond slice and topped with Ice cream	<b>12</b>
<b>Triple Brownie</b> served with salted caramel ice cream	<b>12</b>	<b>Sweet Potato Fries</b> (v)(gf)	<b>15</b>
<b>Tiramisu</b> homemade Tiramisu topped with strawberries	<b>12</b>	<b>Chunky Fries</b> (v) (gf)	<b>9</b>