

LIL's



FUNCTION PACK



Want to celebrate at Lil's? We love a good time.

Let us organize the best spot in the house for a bit of Rooftop revelry. Complete with private bar, roof cover for all-weather conditions and upbeat tunes, its the ideal spot to gather for any occasion. Available in sections, or exclusively yours.

Going all out? Book The Den for a private party that'll be one for the books.

With flexible food & drink options, chat to our friendly functions team to bring your party to life.





LIL'S HIDEOUT

You'll find Lil's Hideout nestled away in the back; a dimly lit private space, it's perfect for private parties and celebrations of all kinds. Complete with private bar, chat to our team and make it yours.

SPACE TYPE					
INDOOR	60	160	Y	Y	N

MAIN BAR SECTION

Gather your group and enjoy Italo-inspired snacks, delicious drinks and great vibes. With live tunes every weekend, it's the perfect spot for casual celebrations.

SPACE TYPE					
INDOOR	30	40	N	N	N



ROOFTOP EXCLUSIVE

Perched above Murray Street, Lil's Rooftop is a retro-chic drinking haven. Complete with private bar, roof cover for all-weather conditions and upbeat tunes, its the ideal spot to gather for any occasion.

SPACE TYPE					
INDOOR	60	200	N	Y	N



ROOFTOP SECTION

Want to celebrate on the Rooftop with your group? Our team can help with making it extra special; from a cocktail on arrival, to grazing platters and more, it's the perfect spot for gatherings of any kind.

SPACE TYPE					
INDOOR	NA	60	N	N	N

CANAPÉ PACKAGES

6 PIECE PACKAGE | \$36PP

8 PIECE PACKAGE | \$43PP

10 PIECE PACKAGE | \$54PP

COLD CANAPÉS

SMOKED SALMON CRUDO | LDO
crisp bread, ricotta & red pepper salsa

CLASSIC CROSTINO | LDO, V
grape tomato, basil, stracciatella, lavosh

SAN DANIELE PROSCIUTTO | LDO
buffalo mozzarella, evoo, crisp bread

GRILLED ZUCCHINI LAVOSH | LDO, V
mozzarella, basil, balsamic

HOT CANAPÉS

CRISP HALLOUMI | LG, V
sweety drop peppers, grapes, honey, citrus dressing

GRILLED CHICKEN SKEWER | LD, LG
sauce criolla, red pepper, tomato salsa, lime

FRIED CAULIFLOWER FLORETS | LD, LG, V, VG
Coconut labne, turmeric, dates, harissa dressing

ROASTED PUMPKIN & FETA ARANCINI | V, VGO
green olive tapenade

5 CHEESE ARANCINI | V
truffle aioli, Grana Padano

FRIED CHICKEN BITES | LG
hot honey, chilli mayo, pickled onion, lime

BEEF & BURGUNDY PIE | LD
ketchup

SAUSAGE ROLL | LD
ketchup

SWEET CANAPÉS

BAKED CHEESECAKE
berry compote

MINI TIRAMISU
coffee & mascarpone

OPERA CAKE
buttercream & almond

CANNOLI | V
pistachio cream, dark chocolate
Roaming cannoli service available for an additional \$80ph

SUBSTANTIAL CANAPÉS \$10.5EA

FRIED CHICKEN SANGA
brioche roll, iceberg lettuce, hot honey & chilli mayo

GRILLED CHICKEN SOUVA | LD
toasted flat bread, white bean & red pepper salsa

LIL'S SUMMER SALAD | LDO, V, VGO
grilled zucchini, buffalo mozzarella, farro, pickled onion, grapes, almonds, citrus dressing

CRUMBED FISH SANGA | LDO
brioche roll, iceberg lettuce, dill mayo

(V) VEGETARIAN / (VO) VEGETARIAN OPTION
(VG) VEGAN / (VGO) VEGAN OPTION / (LG) LOW GLUTEN
(LGO) LOW GLUTEN OPTION / (LD) LOW DAIRY / (LDO)
LOW DAIRY OPTION

Please inform a team member if you have allergies or intolerances.



PLATTERS (25 PIECES)

CRISP HALLOUMI LG, V sweety drop peppers, grapes, honey, citrus dressing	105
GRILLED CHICKEN SKEWER LD, LG sauce criolla, red pepper, tomato salsa, lime	105
FRIED CAULIFLOWER FLORETS LD, LG, V, VG Coconut labne, turmeric, dates, harissa dressing	105
ROASTED PUMPKIN & FETA ARANCINI V, VGO green olive tapenade	125
5 CHEESE ARANCINI V truffle aioli, Grana Padano	125
FRIED CHICKEN BITES LG hot honey, chilli mayo, pickled onion, lime	95
BEEF & BURGUNDY PIE LD ketchup	95
SAUSAGE ROLL LD ketchup	115
FRIED CHICKEN SANGA brioche roll, iceberg lettuce, hot honey & chilli mayo	210
CRUMBED FISH SANGA LDO brioche roll, iceberg lettuce, dill mayo	210
ANTIPASTO LGO, VO a selection of breads, dips, cheeses & cold cut meats, olives	70

GRAZING TABLE

A selection of breads, dips,
cheeses & cold cut meats,
olives, fruits & nuts

\$28PP

DESSERT GRAZING TABLE

A selection of our favourite bite
sized desserts, fruits & cheeses

\$22PP

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SET SHARED MENU

2 COURSE | \$58PP

3 COURSE | \$69PP

Enjoy a shared feast of our chef's selection, sample menu below. Please note, menus will be set based on seasonal produce and group sizes. Please inform us of dietaries and we can cater to this.

BAR PLATES

SICILIAN GREEN OLIVES (LD, LG, V, VG)

Warm marinated olives

CONFIT GARLIC & WHITE BEAN DIP (LD, VO, VGO)

Sweet drop peppers, nduja, charred focaccia

FRIED CHICKEN (LG)

hot honey, chilli mayo, pickled onion, lime

CRISPY HALLOUMI (LG, V)

sweet drop peppers, grapes, honey, citrus dressing

FRIED CAULIFLOWER FLORETS (LD, LG, V, VG)

coconut labne, turmeric, dates, harissa dressing

LARGER

LIL'S SUMMER SALAD (LDO, LGO, V, VGO)

Buffalo mozzarella, grilled peach, tomato, green olive tapenade, croute

PRAWN CASARECCE (LDO, VO)

cherry tomato, fennel, confit chilli, baby capers, pangratatto

300G PORK SCOTCH FILLET (LG)

caper & sage butter, broccolini, radicchio, parmesan, lemon

SWEET

TIRAMISU

Espresso soaked biscuits, mascarpone cream, tia maria

OOZY BRIE (LGO)

Spiced pear, local honey, nut rolada, grapes, barossa bark

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SET ALTERNATIVE DROP MENU

2 COURSE | \$63PP

3 COURSE | \$74PP

Select 2 entrees, 2 mains & tiramisu for dessert

ENTRÉES

LOCAL FISH CRUDO (LD, LG)

pickled fennel & green chili, citrus, almond

CLASSIC CROSTINO (V)

grape tomato, basil, stracciatella, ciabatta

CRISPY HALLOUMI (LG, V)

sweetie drop peppers, grapes, honey, citrus dressing

SAN DANIELE PROSCIUTTO (LG)

local buffalo mozzarella, evoo

FRIED CHICKEN (LG)

hot honey, chilli mayo, pickled onion, lime

GRILLED CHICKEN SKEWERS (LD, LG)

sauce criolla, red pepper, tomato salsa, lime

SALT & PEPPER SQUID (LD, LG)

lemon, aioli, herb oil

FRIED CAULIFLOWER FLORETS (LD, LG, V, VG)

coconut labne, turmeric, dates, harissa dressing

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(LGO) LOW GLUTEN OPTION / (LD) LOW DAIRY / (LDO)

LOW DAIRY OPTION

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MAINS

CAESAR SALAD (LDO, LGO, VO)

cos lettuce, caesar dressing, crispy prosciutto, white anchovy, soft egg, bread crumb

CHICKEN SCHNITZEL

salsa verde, parmesan, house salad, lemon, fries

CHICKEN PARMIGIANA

tomato sugo, ham, basil, mozzarella, house salad, fries

EGGPLANT PARMIGIANA (LDO, LD, V, VGO)

tomato sugo, basil, parmesan, house salad, fries

SPAGHETTI (V)

creamy rocket pesto, basil, pine nuts, zucchini, peas, lemon, stracciatella, fried garlic

PRAWN CASARECCE (LDO, VO)

cherry tomato, fennel, confit chilli, baby capers, pangratatto

300G 150 DAY GRAIN-FED SIRLION (LDO, LG)

house salad, pink peppercorn sauce, fries

300G PORK SCOTCH FILLET (LG)

caper & sage butter, broccolini, radicchio, parmesan, lemon

HUMPTY DOO BARRAMUNDI (LDO, LG)

cannellini beans, tuscan cabbage, lemon, salsa verde



BEVERAGE OPTIONS

STANDARD

2 HOURS - \$46PP
3 HOURS - \$59PP
4 HOURS - \$72PP

- Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
- Swan Draught
Single Fin Summer Ale
James Squire Orchard Crush Apple Cider
Great Northern Super Crisp
- Selection of soft drinks and juice

PREMIUM

- 2 HOURS - \$57PP
3 HOURS - \$70PP
4 HOURS - \$84PP
- Mr. Mason Sparkling Cuvee Brut NV
Pennello Pinot Grigio DOC
Virtus Vineyards Chardonnay
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet
West Cape Howe Regional Pinot Noir
Willow Chase Shiraz
- Swan Draught
Single Fin Summer Ale
Heineken
James Squire Orchard Crush Apple Cider
Great Northern Super Crisp
- Selection of soft drinks and juice

DELUXE

- 2 HOURS - \$68PP
3 HOURS - \$81PP
4 HOURS - \$94PP
- Mount Paradiso Prosecco NV
Howard Park 'Petit Jete' Sparkling NV
Pennello Pinot Grigio DOC
Paloma Riesling
Virtus Vineyards Chardonnay
Mill Flat Sauvignon Blanc
SUD Rose
West Cape Howe Regional Pinot Noir
Willow Chase Shiraz
Marques de Tezona Tempranillo
- Swan Draught
Single Fin Summer Ale
Heineken
Gage Roads Single Fin Summer Ale
James Squire Orchard Crush Apple Cider
Great Northern Super Crisp
- Selection of soft drinks and juice

ADD-ONS

SPIRIT UPGRADE

Available to add to all beverage packages for \$28pp, minimum of 20 guests.

ARRIVAL COCKTAILS | \$14 PER COCKTAIL

Treat your guests to a bespoke cocktail on arrival for an additional \$14 per person, minimum of 20 guests.

ON CONSUMPTION BAR TAB

A bar tab can arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

LIL's

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