

LIL's



FUNCTION PACK



WELCOME TO LIL'S ROOFTOP BAR

Want to celebrate at Lil's? We love a good time. Let us organise 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 Hideout 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.



A collection of Italian dishes is arranged on a green and blue marbled table. In the center is a large, round pizza with a thick, charred crust, topped with melted cheese, broccoli, cherry tomatoes, and purple onions. To its left is another pizza, partially visible, topped with cheese and cured meat. Surrounding the pizzas are several white bowls and plates. One bowl contains spaghetti with a green sauce and a dollop of white cheese. Another bowl has a salad with orange slices, cucumbers, and tomatoes. A plate in the top right features three fried, breaded items topped with cheese and herbs. Other bowls contain various small dishes, including what appears to be a tomato and cheese salad, and a dish with green vegetables and cheese. The text "NEW MEMORIES BEGIN AT LIL'S ROOFTOP BAR" is overlaid in white, bold, sans-serif font across the center of the image.

**NEW MEMORIES BEGIN
AT LIL'S ROOFTOP BAR**

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	Y	Y



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	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						
ROOFTOP	60	200	Y	N	Y	Y



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						
ROOFTOP	-	60	N	N	N	N

CANAPÉS

MINIMUM 15PAX

6 PIECES \$37PP | 8 PIECES \$45PP | 10 PIECES \$56PP

Choose from cold, hot & sweet canapés

COLD CANAPÉS

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

CLASSIC CROSTINO | LDO, LGO, V, VGO
Grape tomato, basil, stracciatella, lavosh

SAN DANIELE PROSCIUTTO | LDO, LGO
Buffalo mozzarella, EVOO, crisp bread

ROASTED CAULIFLOWER LAVOSH | LDO, LGO, V, VGO
Coconut labneh, turmeric, dates, harissa dressing

HOT CANAPÉS

5 CHEESE ARANCINI | V
Truffle aioli, grana Padano

ROAST PUMPKIN & FETA ARANCINI | LDO, LGO, V, VGO
Roasted pumpkin & feta arancini

BEEF & BURGUNDY PIE | LDO, LGO, VO, VGO
Ketchup

SAUSAGE ROLL | LDO, LGO, VO, VGO
Ketchup

CRISPY HALOUMI | LG, V
Sweety drop peppers, grapes, honey, citrus dressing

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

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

SWEET CANAPÉS

BAKED CHEESECAKE | V, VGO
Berry compote

MINI TIRAMISU | V, VGO
Coffee & mascarpone

OPERA CAKE | V, VGO
Buttercream & almond

CANNOLI | V
Pistachio cream, dark chocolate shavings

Roaming cannoli service available for an additional \$80ph

SUBSTANTIAL CANAPÉS \$11.5EA

CONTINENTAL SANDWICH | LDO, LGO
Mortadella, salami, basil pesto, rocket, semidried tomato, provolone, kalamata olive

GRILLED CHICKEN SANDWICH | LDO, LGO
Rocket, tomato, white bean & red pepper salsa

EGGPLANT SANDWICH | LD, LGO, VG
Cold pressed zucchini, rocket, semi dried tomato, red pepper, salsa verde

PANZANELLA SALAD | LDO, LGO
Heirloom tomato, red onion, kalamata olives, parsley, buffalo mozzarella, crisps



LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
Seafood Origin: A – Australian | I – Imported | M – Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



PLATTERS

30 ITEMS PER PLATTER

SAUSAGE ROLL PLATTER | LDO, LGO, VO, VGO | 115

Classic sausage rolls, served with tomato sauce

ARANCINI PLATTER | LDO, LGO, VO, VGO | 135

Your choice of golden, crispy 5 cheese or pumpkin and feta arancini paired with a flavourful dipping sauce

CHICKEN SKEWER PLATTER | LD, LG | 145

Tender chicken skewers, served with sauce criolla, red pepper, tomato salsa, lime

BEEF PIE PLATTER | LDO, LGO, VO, VGO | 115

Classic beef pies, served with tomato sauce and a garnish of fresh parsley

ANTIPASTI | LDO, LGO, VO, VGO | 100

A selection of breads, dips, cheeses, cold cut meats and olives

GRAZING TABLE \$28PP

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

DESSERT GRAZING TABLE \$25PP

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

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SET SHARED MENU

2 COURSE - \$61PP | 3 COURSE - \$73PP

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 | LDO, LG, V, VG
Marinated olives, feta and oregano

LEMON & THYME RICOTTA DIP | LGO, V
Hot honey, pistachio, charred focaccia

FRIED CHICKEN | LG
Hot honey, chilli mayo, pickled onion, lime

CRISPY HALOUMI | LG, V
Sweety drop peppers, grapes, honey, citrus dressing

CAULIFLOWER FLORETS | LD, LG, V, VG
Harissa dressing, coconut labneh, herbs, dates

LARGE

ORANGE & FENNEL SALAD | LG, LDO, V, VGO
Orange, shaved fennel, pistachio, sweet gorgonzola, rocket, evoo

RIGATONI | LDO
Slow-braised beef cheek ragù, basil, stracciatella

300G PORK SCOTCH FILLET | LG
Caper & sage butter, broccolini, leaf, parmesan, lemon

SWEET

TIRAMISU | V
Espresso soaked biscuits, mascarpone cream, kahlúa

CANNOLI | V
Pistachio cream, dark chocolate

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SET ALTERNATIVE DROP MENU

2 COURSE - \$67PP | 3 COURSE - \$78PP

Select 2 entrées, 2 mains & tiramisu for dessert

ENTRÉES

O'CONNOR BEEF CARPACCIO | LDO, LG

Raw beef, grana padano, pink peppercorns, lemon vinaigrette

LEMON & THYME RICOTTA DIP | LGO, V

Hot honey, pistachio, charred focaccia

CRISPY HALOUMI | 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, I

Lemon, aioli, herb oil

CAULIFLOWER FLORETS | LD, LG, V, VG

Harissa dressing, coconut labneh, herbs, dates

MAINS

CAESAR SALAD | LDO, LGO, VO, I

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

RIGATONI | LDO

Slow-braised beef cheek ragù, basil, stracciatella

GRILLED HALF CHICKEN | LG, LD

Lemon herb marinated, warm lemon & basil vinaigrette, charred lemon, radicchio, rustic potatoes

300G PORK SCOTCH FILLET | LG

Caper & sage butter, broccolini, leaf, parmesan, lemon

CRISPY SKIN BARRAMUNDI | LG, A

Humpty doo barramundi fillet, mint & pea purée, salad

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BEVERAGE PACKAGES

STANDARD

2 hours \$48pp | 3 hours \$61pp | 4 hours \$75pp

WINE

Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

TAP BEER & CIDER

Swan Draught
Gage Roads Single Fin
James Squire Orchard Crush Apple Cider
Great Northern Super Crisp

NON-ALCOHOLIC

Selection of soft drinks and juice

PREMIUM

2 hours \$59pp | 3 hours \$73pp | 4 hours \$87pp

WINE

Mr Mason Sparkling Cuvée Brut NV
Gabbiano Pinot Grigio DOC
Howard Park Icarus Chardonnay
Dottie Lane Sauvignon Blanc
Hearts Will Play Rosé
Henry & Hunter Shiraz Cabernet
Storm & Saint Pinot Noir
Marques de Tezona Tempranillo

TAP BEER & CIDER

Swan Draught
Gage Roads Single Fin
Hahn Super Dry
James Squire Orchard Crush Apple Cider
Great Northern Super Crisp

NON-ALCOHOLIC

Selection of soft drinks and juice

DELUXE

2 hours \$71pp | 3 hours \$84pp | 4 hours \$98pp

WINE

Mr Mason Sparkling Cuvée Brut NV
Howard Park 'Petit Jeté' Sparkling NV
Gabbiano Pinot Grigio DOC
Howard Park Icarus Chardonnay
Mill Flat Sauvignon Blanc
Hearts Will Play Rosé
SUD Rosé
Storm & Saint Pinot Noir
Pepperjack 'Chef Selection' Shiraz
Marques de Tezona Tempranillo

TAP BEER & CIDER

Swan Draught
Gage Roads Single Fin
Hahn Super Dry
James Squire Ginger Beer
James Squire Orchard Crush Apple Cider
Great Northern Super Crisp

NON-ALCOHOLIC

Selection of soft drinks and juice





BEVERAGE ADD ONS

SPIRIT UPGRADE | \$29PP

Available to add to all beverage packages for \$29 per person, minimum of 20 guests.

ARRIVAL COCKTAILS | \$17 PER COCKTAIL

Treat your guests to a bespoke cocktail on arrival for an additional \$17 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.

ENGAGEMENT PACKAGE

\$39PP

You said yes, now celebrate properly at Lil's!

Package includes Lil's signature spritz on arrival, followed by a 4-piece roaming canape selection designed for easy, effortless mingling with your favourite people.

Plus, a branded Lil's bottle of bubbles for the happy couple.

BONUS | 50+ GUESTS RECEIVE A COMPLIMENTARY DJ

Sunday - Wednesday, only in Hideout

UPGRADES AVAILABLE

TIRAMISU CAKE | V, VGO | \$120

Branded with our custom engagement stencil, feeds 40.

2 HOUR BEVERAGE PACKAGE | \$48PP

Standard beverage package

ROAMING CANNOLI SERVICE | V

Available for an additional \$80ph



LIL's

CONTACT US

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