

# LIL MISS PIGGY

## Banquets

(MINIMUM 4 PEOPLE)

### BEIRUT BANQUET

Mezze platter, halloumi fries, grilled eggplant and fried cauliflower with tahini tarator, chicken shish, lamb shish, kafta shish, traditional pickles and lebanese bread, fattoush, batata harra, bakalava. **Swap baklava for knefe +8pp.**

52pp

### PIGGY BANQUET

Mezze platter, halloumi fries, meat or pumpkin kibbe, makanek, grilled eggplant and fried cauliflower with tahini tarator, chicken shish, lamb shish, kafta shish, traditional pickles and lebanese bread, fattoush or tabouli, batata harra, brussel sprouts, bakalava. **Swap baklava for knefe +8pp. Includes a bottle of house wine which can be upgraded for additional cost.**

67pp

### CROWN BANQUET

Mezze platter, halloumi fries, grilled eggplant and cauliflower served with tarator, makanek, sumac and burnt lime squid, char-grilled baby octopus, chicken shish served with traditional pickles & lebanese bread, lamb shoulder, samke harra, fattoush or tabouli, batata harra, brussel sprouts, knefe. **Swap baklava for knefe +8pp. 110pp includes a round of house cocktails and a bottle of premium wine – ask for today's cocktail options, wine can be upgraded for additional cost.**

110pp

V = VEGAN, VG = VEGETERIAN, GF = GLUTEN FREE, GFO = GLUTEN FREE OPTION, DF = DAIRY FREE



# Mezze

<b>TURKISH ZA'ATAR</b> (V/DF/GFO)	8
Toasted Turkish bread, smothered in za'atar spices.	
<b>HABIB'S HUMMUS</b> (VG/GFO)	16
Our gorgeous hummus served with a burnt almond and pine nut butter, pistachio and pomegranate. Served with fried Lebanese bread.	
<b>MEZZE PLATTER</b> (VG)	24
Hummus, baba ghanouj, roast garlic labneh, muhammara, Persian fetta, marinated green olives and house pickles. Served with Turkish za'atar.	
<b>PIGGY MEZZE PLATTER</b>	36
The mezze platter above plus lamb kafta and pumpkin kibbe.	
<b>HALLOUMI FRIES</b> (VG)	17
Fresh pomegranate, mint, pomegranate molasses, sumac and yogurt dressing.	
<b>BURNT LIME AND SUMAC BUTTERMILK FRIED SQUID</b>	19
Served on a bed of rocket with toum aioli.	
<b>KIBBE</b> (DF)	17
Lamb mince and bursal parcels stuffed with beef, onion, pine nuts and Lebanese spices. Served with Hummus.	
<b>PUMPKIN KIBBE</b> (V/DF)	17
Pumpkin and bursal parcels stuffed with spinach, onion, walnuts and chickpeas. Served with hummus.	
<b>MAKANEK</b> (GFO/DF)	16
Mild spiced Lebanese sausages sauteed in a sticky pomegranate sauce. Served with Lebanese bread.	



# Mains

- SLOW ROASTED LAMB SHOULDER** (DF/GFO) **32**  
Pulled and marinated with our blended roast vegetable ragu.  
Served on a bed of pistachio pesto and roasted cherry tomatoes.
- FAT TUSH** (DF/GFO) **24**  
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) **29**  
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) **34**  
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) **34**  
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

<b>LAMB SKEWER</b> (V/DF/GFO)	<b>33</b>
Tender lamb rump pieces grilled to perfection with onion and capsicum.	
<b>CHICKEN SHISH TAWOOK SKEWER</b> (GFO/DF)	<b>31</b>
Succulent chicken thigh marinated in shish tawook spice and garlic. Grilled with onion and capsicum.	
<b>KAFTA SKEWER</b> (GFO/DF)	<b>31</b>
Minced lamb blended with capsicum, onion, parsley and Middle-Eastern spices.	
<b>MIXED GRILL</b> (GFO/DF)	<b>36</b>
A trio of the 3 skewers above.	
<b>HALLOUMI GRILL</b> (GFO/VG)	<b>29</b>
Grilled halloumi served with confit mushrooms, roasted capsicum and cherry tomato.	
<b>VEGAN GRILL</b> (GFO/V/DF)	<b>26</b>
Grilled eggplant basted with garlic and lemon served with fried cauliflower. Topped with tahini tarator dressing.	

ALL GRILL PLATES ARE SERVED WITH LEBANESE BREAD,  
PICKLES, YOUR CHOICE OF DIP AND YOUR CHOICE OF 2 SIDES.



# Sides

<b>DIPS</b>	SMALL	<b>4</b>
Hummus / Baba Ghanouj / Tzatziki / Toum.	LARGE	<b>8</b>
<b>FRIES</b> (V/DF)		<b>8</b>
Covered in our house seasoning.		
<b>BATATA HARRA</b> (V/DF/GFO)		<b>12</b>
Spicy crunchy potatoes covered in coriander, garlic and spices.		
<b>TABOULI</b> (GFO/DF/V)	SMALL	<b>10</b>
Rocket tossed in lemon and olive oil dressing.	LARGE	<b>18</b>
Served with house pickles, cherry tomato and pepitas.		
<b>FATTOUSH SALAD</b> (DF/V)		<b>12</b>
Rocket tossed in lemon and olive oil dressing.		
Served with house pickles, cherry tomato and pepitas.		
<b>HOUSE SALAD</b> (GF/DF/V)		<b>7</b>
Rocket tossed in lemon and olive oil dressing.		
Served with house pickles, cherry tomato and pepitas.		
<b>BRUSSEL SPROUTS</b> (GFO/DF/V)		<b>14</b>
Crispy Brussel sprouts tossed in lemon juice and served with pomegranate.		
<b>FRIED CAULIFLOWER</b> (GFO/DF/V)		<b>12</b>
Served with tahini tarator.		
<b>LEBANESE BREAD</b>	PER LOAF	<b>2</b>
Rocket tossed in lemon and olive oil dressing.		
Served with house pickles, cherry tomato and pepitas.		



# Desserts

**KNEFE** (VG)

Kataifi string pastry filled with house ashta and ricotta cream.  
Infused with rose syrup and topped with pistachio.  
*Add a scoop of Rivareno pistachio ice cream +5.*

**14**

**BAKLAVA** (VG)

*Ask for todays premium flavour.*

PISTACHIO **4**

PREMIUM **4.5**

**RIVARENO PISTACHIO ICE CREAM** (VG/GF)

PER SCOOP **6**

**PUT IT IN YOUR MOUTH**

