

BANQUETS

A true Lebanese dining experience is all about sharing.

Our banquets have been carefully curated by our team to showcase some of our favourite dishes, allowing you & your guests to explore a variety of flavours & enjoy the best of Lil' Miss Piggy together. More guests... More food!

BEIRUT BANQUET minimum 2 ppl

\$66pp

Our classic Lebanese feast, featuring a selection of our most loved dishes & customer favourites. The perfect introduction to the flavours of Lil' Miss Piggy.

MIXED DIPS PLATTER

HUMMUS - BABA GHANOUJ - ROASTED GARLIC LABNE - MUHAMMARA
SERVED WITH TURKISH ZA'ATAR & LEBANESE BREAD

HALLOUMI FRIES

FRIED CAULIFLOWER W. TAHINI TARATOR

MIXED GRILL

TRADITIONAL PICKLES - LEBANESE BREAD

BATATA HARRA - FATTOUSH

BAKALAVA

PIGGY BANQUET minimum 2 ppl

\$88pp

The ultimate Lil' Miss Piggy experience. Showcasing our premium dishes, chef favourites & must-try specialties, this banquet is designed for those who want the very best of what we have to offer.

HABIB'S HUMMUS

SERVED WITH TURKISH ZA'ATAR & LEBANESE BREAD

ZA'LLOUMI

FRIED CAULIFLOWER W. TAHINI TARATOR

CARAMEL BABY OCTOPUS

CHICKEN SHISH - LAMB SHOULDER

TRADITIONAL PICKLES - LEBANESE BREAD

FATTOUSH - BATATA HARRA - BRUSSEL SPROUTS

KNEFEH



VEGAN



VEGETARIAN



GLUTEN
FREE



MEAL CAN BE
ALTERED TO
BECOME
GLUTEN FREE



DAIRY
FREE

DIETARY REQUIREMENTS CAN BE MET - PLEASE ASK US!

MEZZE

Small sharing plates to start. We recommend 2 - 3 dishes per couple.

BREADS + DIPS

TURKISH ZA'ATAR BREAD  	8
Toasted Turkish bread smothered in za'atar spices.	
LEBANESE BREAD 	3
Crunchy or Fresh - Required for most dishes below.	
HABIB'S HUMMUS  	15
Our gorgeous hummus served with a burnt almond & pine nut butter, pistachio & pomegranate.	
BARBARA GHANOUSH  	14
Charred eggplant and tahini dip. Served with pomegranate molasses, parsley, toasted pine nuts & fresh pomegranate.	
MUMMA'S MUHAMMARA 	14
Roasted capsicum, pomegranate & walnut dip served with pomegranate molasses, pistachio, parsley & fresh pomegranate.	
ROASTED GARLIC LABNE  	13
Lebanese hung yogurt topped with chilli oil & za'atar. Served with house pickled cucumbers.	

LIL' PLATES

HALLOUMI FRIES  	15
Topped with fresh pomegranate, mint, pomegranate molasses, sumac & yogurt dressing.	
ZA'LLOUMI  	20
Pan seared halloumi cheese, chilli oil, za'atar, pickled chilli, cherry tomato & organic honey from our family bee farm.	
MEAT SAMBOUSEK	4 PIECES - 16
Crisp handmade pastries filled with seasoned beef, onions, pine nuts and fragrant Lebanese spices.	
CHEESE SAMBOUSEK 	4 PIECES - 16
Crisp handmade pastries filled with a blend of Halloumi & Mozerella cheeses, onion & fresh herbs.	
MAKANEK  	20
Mild spiced Lebanese sausages sauteed in a sticky pomegranate sauce. Served with hummus, topped with toasted pine nuts and almonds.	
MEAT KIBBE 	2 PIECES - 14
Lamb mince & burgul parcels stuffed with beef, onion, pine nuts & Lebanese spices. Served with hummus.	
PUMPKIN KIBBE 	2 PIECES - 14
Pumpkin and burgul parcels stuffed with spinach, onion, walnuts & chickpeas. Served with hummus.	
BURRATA & PEAR SALAD  	24
Served with balsamic infused strawberries, fresh cherry tomatoes, greens, walnuts, pepitas & pomegranate vinaigrette.	

GRILL

Grill plates are served with one* half portion side and dip of your choice. Along with complimentary pickles & Lebanese bread.

- LAMB SHISH**   38
Tender lamb rump pieces grilled to perfection with onion & capsicum.
- CHICKEN SHISH**   36
Succulent chicken thigh marinated in our house tawook spices & garlic. Grilled with onion & capsicum.
- KAFTA SHISH**   36
Minced lamb hand mixed with Lebanese spices, onion, parsley & capsicum
- MIXED GRILL**   42
A trio of three skewers above.
- LAMB CUTLETS**  40
Char-grilled Victorian lamb marinated and served with a rosemary, white wine & garlic lemon butter sauce.
- HALLOUMI GRILL**   36
Grilled halloumi served with thyme confit mushrooms, roasted capsicum & cherry tomato.
- VEGAN GRILL**   32
Grilled eggplant basted with our garlic & lemon dressing, served with fried cauliflower. Topped with tahini tarator dressing.
- CARAMEL BABY OCTOPUS**  38
Baby octopus soaked in our house sweet chilli & balsamic marination before being chargrilled to perfection & finished in a zesty butter sauce.

"GOOD THINGS TAKE TIME - OUR GRILLED ITEMS ARE COOKED FRESH TO ORDER. PLEASE ALLOW 20 - 30 MIN".

DIPS

Hummus
Baba Ghanouj
Tzatziki
Garlic Toum

REG 6 / LG 12

SIGNATURE DISHES

- LAMB SHOULDER**  38
Slow roasted, pulled and marinated with our blended roast vegetable ragu. Served on a bed of pistachio pesto with roasted cherry tomatoes.
- SAMKE HARRA**   38
Pan seared barramundi fillets with a spicy tahini & coriander sauce with toasted pine nuts & almonds. Served with garlic & coriander potatoes.
- BUTTER ME UP**  36
Grilled kafta served on hummus. Topped with a burnt almond & pine nut butter, pistachio, pomegranate molasses & sumac. Turkish za'atar bread.
- MEATY BALLS**   36
Seared lamb kafta meatballs & pumpkin braised in our smoky tomato harissa sugo. Served with fragrant turmeric rice.
- MANSAF**  36
Tender slow cooked lamb shoulder served on aromatic rice with a warm yogurt sauce, fresh herbs, toasted almonds & pine nuts.

SIDES

- STICKY HARISSA PUMPKIN**   (not available as grill side) 16
Harissa-miso roasted pumpkin, whipped tahini yoghurt, crispy chickpeas & shallots, parsley, pomegranate & toasted sesame.
- CRISPY BRUSSELS SPROUTS**   18
Tossed in fresh lemon juice, topped with pomegranate molasses. (seasonal)
- FRIED CAULIFLOWER**   16
Topped with tahini tarator, za'atar & sumac.
- BATATA HARRA**   16
Spiced crunchy potatoes covered in our house capsicum paste, coriander, garlic & spices.
- FATTOUSH SALAD**   18
Fresh greens and herbs, tomato, radish, cucumber & capsicum. Tossed in our lemon & pomegranate dressing. Crunchy pita pieces. Add grilled chicken or halloumi +\$8
- TABOULI**   18
Freshly parsley, onion & tomatoes tossed in a olive oil & lemon dressing.
- HOUSE SALAD**   14
Mixed leaf & tomatoes in pomegranate dressing. House pickles & pepitas.
- TURMERIC RICE**   7
Fragrant rice baked in Arabic spices. (Baked daily - available until sold out).
- FRIES**   10
Covered in our house seasoning
- LEBANESE PICKLES**   6

DESSERT

KNEFEH

16

Kataifi string pastry filled with house ashta & ricotta cream.
Infused with rose syrup & topped with pistachio, crushed sugar almonds & rose petals.
Add a scoop of ice cream +5.

"OUR KNEFE IS BAKED FRESH TO ORDER PLEASE ALLOW 20MIN".

CHOCOLATE CRÈME BRÛLÉE

16

Creamy chocolate custard with a burnt caramel top.
Topped with pistachio & knefeh cream.
Finished with seasonal berries & pistachio dust.

PISTACHIO BAKLAVA

PER PIECE 4.5

BAKLAVA ICE CREAM SANDWICH

8

TURKISH DELIGHT

PER PIECE 4.5

VANILLA ICE - CREAM

PER SCOOP 5

AFFOGATO

16

Vanilla ice-cream, Frangelico and espresso.

