

# AFTERNOON MENU

3.00PM – 5.00PM

## SMALLS TO SHARE

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Ciabatta, Sourdough or Grain Bread + Balsamic Oil (GFO*)	7.5
Rosemary Salted Skin On Chunky Chips & Roast Garlic Aioli (V)	8
Salt and Schezuan Pepper Squid, Chilli, Crispy Thai Basil, Kewpie Mayo	14
Charred Corn, Manchego and Green Chilli Croquettes, Smoked Paprika Aioli (V)	15
Roast Baby Carrots, Honey Vinegar Dressing, Confit Garlic Hummus, Dukkah, Turkish Bread (N) (V) (GFO)	16
Roast Cauliflower and Halloumi Fritters w Pickled Cucumbers, Tzatziki Yogurt (V)	16
Grilled Chicken Salad w Roast Pumpkin, Pomegranates, Cous Cous, Pepitas, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N) <b>Add Halloumi +5.5</b>	24

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### TASTING PLATE

**\$29**

Cauliflower Fritters, Corn Manchego Croquettes, Chargrilled Zucchini and Halloumi, Confit Garlic Hummus w Turkish Bread (N) (V)

See cake fridge for a selection of tasty cakes, muffins and slices **From 5**

V = Vegetarian VE = Vegan VEO = Vegan Option GF = Gluten Free GFO = Gluten Free Option  
N = Nuts \*Substitute with GF Bread +1.5