

# 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
Chicken Kiev Croquettes, Smoked Paprika Aioli	15
Caramelised Eggplant, Walnuts, Soft Herbs on Confit Garlic Hummus, Charred Turkish Bread (N) (V) (VE) (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, Chicken Kiev Croquettes, Salt & Pepper Squid, Confit Garlic Hummus with Turkish Bread

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