

# 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)	8.5
Salt and Moroccan Spiced Squid, Zhoug, Preserved Lemon Aoli	15
Pumpkin and Sage Arancini, Pomodoro Sauce (V) (3 per serve)	15
Blistered Cherry Truss Tomatoes, Hummus, Seeds, Charred Turkish Bread (V) (VE) (GFO)	16
Roast Cauliflower and Halloumi Fritters w Pickled Cucumbers, Tzatziki Yogurt (V) (3 per serve)	16
Tandoori Style Chicken Skewers, Cucumber Yoghurt, Tomato Kasundi, Pickled Red Onion (GF)	18
Grilled Chicken Salad w Roast Pumpkin, Pomegranates, Cous Cous, Pepitas, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N) <b>Add Halloumi +6</b>	24

### TASTING PLATE

**\$30**

Cauliflower Fritters, Pumpkin & Sage Arancini, Salt & Moroccan Spiced Squid, Blistered Hummus with Charred 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