

# AFTERNOON MENU

3.00PM – 5.00PM

## SMALLS TO SHARE

---

Ciabatta, Sourdough or Grain Bread + Balsamic Oil (GFO*)	7.5
Rosemary Salted Skin On Chunky Chips & Roast Garlic Aioli (V)	8.5
Porcini Mushroom and Taleggio Arancini W Truffle Aioli (V) (N) (3 per serve)	15
Lemon Whipped Feta with Charred Spring Onions, Preserved Lemon Gremolata, Charred Turkish Bread (V) (GFO)	16
Roast Cauliflower Pakora, Lime Pickled Red Onion, Curried Mayo (V) (3 per serve)	16
Salt and Moroccan Spiced Squid, Muhammara (Roast Capsicum & Walnut Dip), Zhoug (N) (DF)	17
Tandoori Style Chicken Skewers, Cucumber Yoghurt, Tomato Kasundi, Pickled Red Onion (GF) (3 per serve)	18
Grilled Chicken Salad w Roast Pumpkin, Cherry Tomatoes, Cous Cous, Pomegranates, Pepitas, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N) (DFO) <b>Add Halloumi +6</b>	24

---

### TASTING PLATE

**\$30**

Roast Cauliflower Pakora, Arancini, Salt & Moroccan Spiced Squid,  
Lemon Whipped Feta 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  
DF = Dairy Free DFO = Dairy Free Option N = Nuts \*Substitute with GF Bread +1.5