

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)	9
Porcini Mushroom and Taleggio Arancini W Truffle Aioli (V) (3 per serve)	16
Burnt Eggplant Tahini with Roast Capsicum Dip & Charred Turkish Bread (VE) (GFO) (DF)	16
Pea, Ricotta and Mint Falafels, Zhoag, Pickled Red Onion (V) (3 per serve)	16
Salt and Pepper Flower Cut Squid with Chilli, Spring Onions, Kewpie Mayo (DFO)	18
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) Add Halloumi +6	25

TASTING PLATE

\$30

Pea, Ricotta and Mint Falafels, Arancini, Salt & Pepper Squid,
Eggplant Tahini with Roast Capsicum Dip & 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