

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
Roast Cauliflower, Pine Nut and Thyme Arancini W Truffle Aioli (V) (N) (3 per serve)	16
Artichoke, Green Olive and Preserve Lemon Dip & Charred Turkish Bread (VE) (GFO) (DF)	16
Salt and Pepper Flower Cut Squid with Chilli, Spring Onions, Kewpie Mayo (DFO)	18
Chorizo, Prawn and Potato Fritters W Saffron Aioli (3 per serve)	19
Roasted Freerange Berkshire Pork Belly, Mojo Rojo, Pickled Green Apple (GF) (DF)	20
Grilled Chicken Salad w Roast Pumpkin, Cherry Tomatoes, Cous Cous, Pomegranates, Pemitas, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N) (DFO) Add Halloumi +6	25

TASTING PLATE

\$32

Arancini; Salt & Pepper Squid; Artichoke & Green Olive Dip W Charred
Turkish Bread; Chorizo, Prawn and Potato Fritters

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 Pork dishes are not suitable for celiacs

* Substitute with GF Bread +1.5