

AFTERNOON MENU

3.00PM – 5.00PM

SMALLS TO SHARE

Rosemary Salted Skin On Manjimup Chips & Roast Garlic Aioli (V) (GF)	9
Sauteed Seasonal Greens with Garlic, Sesame Dressing and Almonds (VE) (GF) (DF) (N)	11
Beetroot and Feta Arancini with Confit Garlic Aioli (V) (GF) (3 per serve)	17
Duo of Dips with Charred Ciabatta (GFO) (V) (VEO) (DF)	17
Roast Pumpkin W Turmeric Yoghurt, Pepitas, Gremolata, and Rocket (VEO) (V) (GF) (N)	18
Pumpkin and Ricotta Croquettes with Gremolata ((GF) (V) (3 per serve)	18
Crispy Squid with Asian Slaw and Nam Jim Dressing (GF) (DF)	20
Karaage Chicken with Asian Chilli Sauce (GF)	20
Pork Belly Bites with Romesco (GF) (N)	20
Slow Cooked Chicken Salad w Roast Pumpkin, Cherry Tomatoes, Cous Cous, Pomegranates, Pepitas, Pinenuts, Rocket + Turmeric Yoghurt Dressing (GFO) (VEO) (N) (DFO) Add Halloumi +6	25

TASTING PLATE

\$35

Tasting Plate - Beetroot & Feta Arancini; Karaage Chicken; Potato & Chive Croquettes; Dou of Dip with Charred Ciabatta (GFO) (N) (Entree for two or main for one)

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