



*Vin's*  
AL FRESCO

# Small Plates





# The Loire Garden Table



An earthy celebration of bold herbs, smoky warmth,  
and Mediterranean balance.

## CANAPÉS

### Garlic Mushroom Toastie

Porcini-sautéed mushrooms with parsley and olive oil on crisp toast.

### Mini Duck & Onion Crostini

Smoked duck and balsamic onion jam over melted cheese toast.



## SMALL PLATES

### Fresh Feta & Avocado Salad (V, GF)

Local buffalo feta, creamy avocado, and sweet Valencia oranges  
in grapefruit-lime vinaigrette. Finished with aged balsamic  
and toasted almonds.

### Calabria Lamb Meatballs (GF)

Spiced lamb braised in Calabrian tomato sauce, infused with rosemary  
and garlic. Served with rosemary focaccia — rich and rustic.

### Basil-Flamed Sea Prawns (GF)

Tawau sea prawns flame-grilled with green pesto  
and cherry tomatoes on rosemary focaccia.

### Salmon & Mascarpone Tagliatelle (Fresh, Creamy)

Fresh salmon in mascarpone-caper lemon sauce  
with onion confit and garlic tomatoes.



## DESSERT

### Berry Cheesecake Verrine

Vanilla cheesecake mousse layered with berry compote and crumble.

### Assorted French Macarons

A trio of crisp almond meringues with ganache fillings.



# Riviera Reverie



A coastal breeze of citrus, shellfish, and garden brightness.

## CANAPÉS

### Tomato Confit & Basil (V)

Sweet tomato confit and fresh basil on toasted focaccia  
— bold, simple, satisfying.

### Mini Crab Cake Bite

Calabrian-spiced crab with guacamole and aioli on a micro-toast.



## SMALL PLATES

### Fresh Feta & Avocado Salad (V, GF)

Local buffalo feta, creamy avocado, and sweet Valencia oranges  
in grapefruit-lime vinaigrette. Finished with aged balsamic  
and toasted almonds.

### Prawn Pesto Tartines

Sautéed prawns in pesto mayo with olive oil and chili drizzle,  
served on toasted bread.

### Seafood Marinara Tagliatelle (Fresh, Spicy Tomato)

Tawau prawns, squid, and mussels tossed in garlic tomato-chilli sauce  
over hand-rolled tagliatelle.



## DESSERT

### Tiramisu Verrine

Espresso-soaked sponge layered with whipped mascarpone and cocoa.

### Mini Lemon Tart with Meringue

Tangy lemon curd in shortcrust with torched meringue topping.



# Amalfi Garden



Fresh herbs, citrus brightness, and southern charm.

## CANAPÉS

### Mini Basil Mozzarella Toast

Walnut pesto, melted mozzarella, and confit tomato on focaccia.

### Citrus Crab Tartlet

Flaked crab with lemon zest and smoked romesco in a pastry shell.



## SMALL PLATES

### Tomato Crunch Salad with Walnut

Heirloom tomatoes with greens, honey walnuts, and lemon-balsamic dressing.

### Calabria Chilli Chicken (GF)

Free-range boneless chicken thighs marinated in bird's eye chilli and grilled with cherry tomatoes, salsa onions, and pumpkin purée.

### Chili Chorizo Linguine (Dried, Spicy Oil-Based)

Spicy chicken chorizo with sun-dried tomatoes in garlic-infused chilli oil.



## DESSERT

### Burnt Lime Cheesecake

Baked lime cheesecake with sesame crust and berry compote.





# Winter in Provence

A warm composition of smooth textures and woodsy comfort.

## CANAPÉS

### Mini Parmesan Garlic Crostini

Toasted parmesan garlic baguette with herb butter.

### Mini Mustard Chicken Puff

Flaky pastry filled with creamy mustard chicken.



## SMALL PLATES

### Baby Mushrooms with Lemon Cashews (V, GF)

Ricotta-stuffed mushrooms with tomato confit, served over honey-lemon cashews. A sweet-savory starter with creamy textures.

### Chimichurri Chicken with Romesco

Green herb-marinated chicken grilled over flame, plated on romesco sauce and topped with onion compote and cashew salsa.

### Tagliatelle Arrabbiata with Beef Chorizo

Bold tomato reduction with



## DESSERT

### Mini Tiramisu Cup

Coffee-soaked sponge, mascarpone, and a dusting of cocoa.

### Lemon Lavender Macaron

Fragrant lemon-lavender ganache in almond shells.



# Roman Market Table



Hearty, smoky, and market-fresh.

## CANAPÉS

### Tomato Confit & Basil (V)

Sweet tomato confit and fresh basil on toasted focaccia  
— bold, simple, satisfying

### Mini Ricotta Mushroom Tartlet

Savoury tartlet with lemon ricotta and wild mushrooms.



## SMALL PLATES

### Fresh Feta & Avocado Salad (V, GF)

Local buffalo feta, creamy avocado, and sweet Valencia oranges  
in grapefruit-lime vinaigrette. Finished with aged balsamic  
and toasted almonds.

### Artisanal Sausage Sampler

Grilled lamb, chicken, and habanero sausages with thyme aioli.

### Duck Bacon Pecorino Tagliatelle

Tagliatelle in creamy mascarpone with duck bacon and pumpkin purée.



## DESSERT

### Berry Cheesecake Slice

Classic cheesecake topped with fresh berry compote.

### Assorted Macarons

A colourful medley of French almond delights.



# Iberian Smoke & Sea



Fiery, oceanic, and unapologetically bold.

## CANAPÉS

### Chorizo Tomato Crostini

Smoky beef chorizo with tomato confit on toast.

### Anchovy Aioli Toast

Savoury garlic-anchovy aioli over toasted sourdough.



## SMALL PLATES

### Tomato Crunch Salad with Walnut

Balsamic-glazed tomatoes with organic greens and candied nuts.

### Chimichurri Chicken with Romesco

Green herb-marinated chicken grilled over flame, plated on romesco sauce and topped with onion compote and cashew salsa.

### Prawn Diavolo Linguine (Dried, Spicy Tomato)

Chilli tomato sauce with lemon zest and sea white prawns  
— fiery and flavourful.

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Chilli tomato sauce with lemon zest and sea white prawns  
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## DESSERT

### Strawberry Sorbet Coupe

Light and tangy house-made sorbet.

### Pistachio Macaron

Sweet pistachio cream sandwiched in crisp almond shells.



# Alpine Comfort

Cozy, creamy, and richly layered.

## CANAPÉS

### Baked Camembert Crostini

Molten camembert and walnuts with honey drizzle.

### Porcini Cheese Puff

Truffle porcini cream in a buttery pastry bite.



## SMALL PLATES

### Roasted Broccoli & Cherry Tomatoes

Oven-roasted vegetables with balsamic glaze and olive crumble.

### Sirloin Steak with Roasted Garlic (250g) (GF)

Char-grilled sirloin steak paired with roasted garlic, mushroom demi-glace, and steakhouse fries. Served with house garlic aioli.

### Walnut Pesto Cremini Linguine (Dried, Creamy Pesto)

Creamed mushrooms and candied walnut pesto with Pecorino and herbs.



## DESSERT

### Vanilla Mascarpone Verrine

Mascarpone cream layered with caramel, banana, and popcorn.

### Caramel Macaron

Salted caramel filling in almond meringue.



# Riviera Bloom



Breezy, fresh and elegant with coastal grace.

## CANAPÉS

### Prawn Pesto Crostini

Sautéed prawns with pesto mayo on toasted bread.

### Avocado Citrus Mini Tartlet

Creamy avocado with citrus and feta in a crisp shell.



## SMALL PLATES

### Fresh Feta & Avocado Salad (V, GF)

Local buffalo feta, creamy avocado, and sweet Valencia oranges in grapefruit-lime vinaigrette. Finished with aged balsamic and toasted almonds.

### Veneto Crab Cake

Handpicked crab blended with Calabria spices, pan-seared and plated with guacamole, aioli, and balsamic glaze.

### Sea Crab & Romesco Tagliatelle

Tagliatelle tossed in smoked red pepper sauce with sautéed mushrooms.



## DESSERT

### Berry Cheesecake Verrine

Layers of cheesecake mousse, berries, and almond crumble.

### Lavender Vanilla Macaron

Almond meringue with a blend of soft floral lavender and vanilla cream filling.



# Northern Harvest



Herbs, smoke, and plant-powered refinement.

## CANAPÉS

### Porcini Mushroom Toastie

Porcini and garlic mushrooms with truffle oil on toast.

### Cheese & Balsamic Onion Tartlet

Creamy cheese with sweet onion confit in a mini tart.



## SMALL PLATES

### Tomato Crunch Salad with Walnut

Organic tomatoes with mixed greens and glazed walnuts.

### Barramundi with Walnut Pesto

Crispy-skin fish with basil sauce, walnut pesto, and red wine glaze.

### Beetroot Ball Aglio Olio Linguine

#### (Dried, Oil-Based, Vegan)

Our signature vegan beetroot balls tossed in garlic-chilli oil with fresh herbs.



## DESSERT

### Mini Tiramisu Cup

Whipped mascarpone layered with espresso sponge and cocoa.

### Raspberry Sorbet Coupe

Fresh and vibrant house-made sorbet.





# Small Plate Masterlist



## CANAPÉS

### Garlic Mushroom Toastie

Porcini-sautéed mushrooms with fresh herbs and olive oil on crisp toast.

### Mini Duck & Onion Crostini

Smoked duck breast with balsamic onion jam and melted cheese on toast.

### Tomato Confit & Basil (V)

Sweet tomato confit and fresh basil on toasted focaccia — bold, simple, satisfying.

### Mini Crab Cake Bite

Calabrian-spiced crab meat on a micro-toast with aioli and guacamole.

### Wild Mushroom Toastie

Garlicky wild mushrooms and thyme over crisp sourdough.

### Mini Truffle Duck Crostini

Duck bacon with truffle mascarpone and microgreens on toast.

### Mini Basil Mozzarella Toast

Walnut pesto, melted mozzarella, and tomato confit on focaccia.

### Citrus Crab Tartlet

Flaked crab with lemon zest and smoked romesco in a buttery tart shell.

### Mini Parmesan Garlic Crostini

Toasted baguette layered with garlic butter, herbs, and parmesan.

### Mini Mustard Chicken Puff

Creamy mustard-glazed chicken in a flaky puff pastry shell.

### Mini Ricotta Mushroom Tartlet


Ricotta and mushroom blend baked in a savoury tart pastry.

### Chorizo Tomato Crostini

Spicy beef chorizo with confit tomato on grilled toast.

### Anchovy Aioli Toast

Savoury anchovy-garlic aioli on warm, crusty sourdough.





### **Baked Camembert Crostini**

Molten Camembert with honey and walnuts on toasted bread.

### **Porcini Cheese Puff**

Flaky pastry filled with porcini cream and melted cheese.

### **Prawn Pesto Crostini**

Sautéed prawns with pesto mayo and chilli oil on toast.

### **Avocado Citrus Mini Tartlet**

Avocado, feta, and citrus zest served in a crisp pastry shell.

### **Porcini Mushroom Toastie**

Porcini mushrooms sautéed with garlic and herbs on toasted focaccia.

### **Cheese & Balsamic Onion Tartlet**

Savoury cheese custard and sweet balsamic onions in a crisp tart.

## **SALADS & VEGETABLE SMALL PLATES**

### **Fresh Feta & Avocado Salad (V, GF)**

Local buffalo feta, creamy avocado, and sweet Valencia oranges in grapefruit-lime vinaigrette.  
Finished with aged balsamic and toasted almonds.

### **Tomato Crunch Salad with Walnut**

Organic tomatoes with greens, candied walnuts, and lemon-balsamic dressing.

### **Baby Mushrooms with Lemon Cashews (V, GF)**

Ricotta-stuffed mushrooms with tomato confit, served over honey-lemon cashews.  
A sweet-savory starter with creamy textures.

### **Roasted Broccoli & Cherry Tomatoes**

Oven-roasted vegetables with balsamic glaze and olive crumble.





## **PROTEIN-BASED SMALL PLATES**

### **Calabria Lamb Meatballs (GF)**

Spiced lamb braised in Calabrian tomato sauce, infused with rosemary and garlic.  
Served with rosemary focaccia — rich and rustic.

### **Basil-Flamed Sea Prawns (GF)**

Tawau sea prawns flame-grilled with green pesto and cherry tomatoes on rosemary focaccia.

### **Prawn Pesto Tartine**

Pesto mayo prawns with chilli oil and olive drizzle on wholemeal toast.

### **Parmesan Crusted Fish Fingers**

Oven-baked fish fillets in a parmesan crust with tartare sauce.

### **Buttermilk Chicken Bites**

Juicy chicken marinated in buttermilk, fried golden, and served with smoky BBQ sauce.

### **Calabria Chilli Chicken (GF)**

Free-range boneless chicken thighs marinated in bird's eye chilli and grilled with cherry tomatoes, salsa onions, and pumpkin purée.

### **Chimichurri Chicken with Romesco**

Green herb-marinated chicken grilled over flame, plated on romesco sauce and topped with onion compote and cashew salsa.

### **Artisanal Sausage Sampler**

Grilled lamb, Roman chicken, and habanero sausages with thyme aioli.

### **Veneto Crab Cake**

Handpicked crab blended with Calabria spices, pan-seared and plated with guacamole, aioli, and balsamic glaze.

### **Sirloin Steak with Roasted Garlic (250g) (GF)**

Char-grilled sirloin steak paired with roasted garlic, mushroom demi-glaze, and steakhouse fries. Served with house garlic aioli.

### **Barramundi with Walnut Pesto**

Crispy-skin barramundi with creamy basil sauce, walnut pesto, and red wine glaze.





## PASTA SMALL PLATES

### **Salmon & Mascarpone Tagliatelle (Fresh, Creamy)**

Fresh salmon in mascarpone-caper lemon sauce with onion confit and garlic tomatoes.

### **Seafood Marinara Tagliatelle (Fresh, Spicy Tomato)**

Tawau prawns, squid, and mussels tossed in garlic tomato-chilli sauce over hand-rolled tagliatelle.

### **Basil Chicken Pecorino Linguine (Dried, Creamy Pesto)**

Roman chicken sausage with Tuscan pecorino and basil tapenade.

### **Chili Chorizo Linguine (Dried, Spicy Oil-Based)**

Spicy chicken chorizo with sun-dried tomatoes in garlic-infused chilli oil.

### **Tagliatelle Arrabbiata with Beef Chorizo**

Fresh tagliatelle in bold tomato reduction with smoky beef chorizo.

### **Duck Bacon Pecorino Tagliatelle**

Creamy mascarpone tagliatelle with duck bacon, pumpkin purée, and pecorino.

### **Prawn Diavolo Linguine (Dried, Spicy Tomato)**

Chilli tomato sauce with lemon zest and sea white prawns — fiery and flavourful.

### **Walnut Pesto Cremini Linguine (Dried, Creamy Pesto)**

Creamed mushrooms and candied walnut pesto with Pecorino and herbs.

### **Sea Crab & Romesco Tagliatelle**

Sweet crab and mushrooms tossed in smoked red pepper and tomato sauce.

### **Beetroot Ball Aglio Olio Linguine (Dried, Oil-Based, Vegan)**

Our signature vegan beetroot balls tossed in garlic-chilli oil with fresh herbs.





## DESSERTS

### Berry Cheesecake Verrine

Vanilla cheesecake mousse layered with berry compote and shortbread crumble.

### Tiramisu Cup

Espresso-soaked sponge with whipped mascarpone and a dusting of cocoa powder.

### Burnt Lime Cheesecake

Baked lime cheesecake with a caramelised top, sesame crust, and berry compote.

### Mini Lemon Tart with Meringue

Buttery tart shell filled with tangy lemon curd and topped with torched meringue.

### Chocolate-Hazelnut Opera Slice

Layers of almond sponge, chocolate ganache, and coffee cream — rich and elegant.

### Vanilla Mascarpone Verrine

Creamy vanilla mascarpone with banana slices, caramel popcorn, and pecans.

### Strawberry Sorbet Coupe

House-made sorbet of fresh strawberries, served light and chilled in a coupe glass.

### Raspberry Sorbet Coupe

Crisp, fruity raspberry sorbet in a petite coupe — refreshing and vibrant.

### Arabica Cream Ice Cream

Churned in-house, this smooth ice cream is infused with bold Arabica coffee.

### Berry Cheesecake Ice Cream

Cheesecake-style cream with swirls of mixed berries — rich yet balanced.

### Assorted French Macarons

A colourful trio of almond meringue shells with flavoured ganache fillings.

### Pistachio Macaron

Delicate almond shells filled with silky pistachio cream.

### Lavender Vanilla Macaron

Almond meringue with a blend of soft floral lavender and vanilla cream filling.

### Lemon Lavender Macaron

Lemon curd meets floral lavender with light macaron pairing.

### Caramel Macaron

A salted caramel filling in crisp almond macaron shells.

