

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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— fiery and flavourful.



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-glaze, 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.

