

# BAR SNACK SMALL PLATES

(AVAILABLE FROM MIDDAY)

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| <b>GARAM MASALA LABNEH</b> (V)<br>Fenugreek chilli butter, spiced chickpeas, flatbread | <b>8.00</b> |
| <b>COURGETTE AND HALLOUMI FRITTER</b> (V)<br>Jalapeño and cucumber relish              | <b>8.50</b> |
| <b>SQUASH TEMPURA LABNEH</b> (V)<br>Fermented chilli honey                             | <b>7.50</b> |
| <b>POTATO ROSTI</b><br>Chive crème fraîche, smoked salmon                              | <b>8.50</b> |
| <b>CRISPY MISO SESAME CHICKEN</b><br>Chilli and lime dip                               | <b>8.50</b> |
| <b>JALAPEÑO CORNBREAD</b> (V)<br>Chipotle butter, coriander, lime                      | <b>7.00</b> |
| <b>MINI LAMB KOFTAS</b><br>Flatbread and spiced yoghurt                                | <b>7.50</b> |
| <b>CHARRED FIELD AND OYSTER MUSHROOMS</b> (VG)<br>Sweet miso, crispy buckwheat         | <b>6.50</b> |
| <b>STEAMED MUSSELS</b><br>Tomato, chorizo, sherry                                      | <b>9.50</b> |
| <b>JAMÓN AND SMOKED SAN SIMON CROQUETTES</b><br>Saffron aioli                          | <b>8.00</b> |
| <b>CRISPY PORK BELLY</b><br>Jalapeño relish  | <b>8.50</b> |
| <b>HALLOUMI, PEAR AND PEPPER</b> (V)<br>Honey and thyme                                | <b>8.50</b> |
| <b>PADRÓN PEPPERS AND TOFU</b> (V)<br>Spicy gochujang and lime                         | <b>6.50</b> |

[WWW.FREMANTLEBARANDKITCHEN.COM](http://WWW.FREMANTLEBARANDKITCHEN.COM)

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V- Vegetarian | VG - Vegan | Please advise your server of any allergies or dietary requirements.



FRESH  
FRESH