

# Parlour

## BAR MENU

ALL DAY TAPAS. MONDAY-SUNDAY

Marinated olives	gf, v	5
Spiced almonds	gf, v	5
Oysters mignonette dressing	gf	4 ea
Poached pear pinchos / manchego / caperberry (2)	gf, v	4
Anchovy toast / date and caper jam (2)		7
Fried black forest chorizo / preserved lemons / chives	gf	10
Patatas Bravas / aioli / romesco		9
Olive braised octopus / pickled fennel / salsa Verde / burnt fennel (4)	gf	14
Charred corn / spiced cream / parmesan	gf, v	5 ea
Serrano ham & cheese croquettes (4)		16
Marinated Split Morton Bay bug (1)	gf,df	9
Harissa spiced chicken wings	gf,df	14
Pan seared calamari / chilli and citrus compound butter	gf	20
Confit Chiverton pork belly / aniseed puree / pickled fennel / Sage seasoned crackling (4)	gf	20
Fried artichoke hearts / whipped chevre / Parlour spiced almonds	v	13
Stracciatella / catalonian / garlic crouton	gf, v	16
Beef tartare / caperberry / black lavosh		4 ech
Cheese plate		27
Charcuterie selection		25

PLEASE NOTE THAT DUE TO PENALTY RATES, A 10% SURCHARGE APPLIES ON SUNDAYS AND PUBLIC HOLIDAYS