

Parlour

LUNCH
12-3PM
MONDAY - SUNDAY

GLASS OF HOUSE RED, WHITE OR SPARKLING WINE FOR \$2 OR
PARLOUR'S BIRD LAGER ON TAP FOR \$4
(ONE PER LUNCH MENU DISH)

Pan roasted duck breast salad, heirloom carrots, rocket, blacked carrot puree and date jus	gf	18
Octopus, piperade, rocket, pickled fennel, bravas and blue cheese	gf	18
Pan seared prawns, sumac shallots, mango salsa, goats cheese, salsa verde	gf	18
Harissa eggplant, beetroot chutney, chimi churri, fried chick peas, bravas and golden beets	vegan	18
Beef burger, pickles, cheese, tomato relish and bacon with chips		18
Spiced chicken burger, butter milk slaw and aioli with chips		18
Orecchiette, wild mushrooms, confit garlic, chive and dill, parmesan	v, df	18
Creamy penne lamb ragu with olives		18
Seafood spaghetti, chilli, garlic, squid, black muscles and prawns		18

DESSERT

Honey goats cheese custard, passionfruit, toasted coconut		17
Lemon verbena and java long peperberry pannacotta, lemon verbena granita, raspberry sorbet, meringue		17
Dark chocolate fondant, pistachio praline and vanilla bean ice cream		17
Selection of 3 cheeses		27