

Parlour

DINING FROM 6PM
MONDAY – SUNDAY

TAPAS

MENOR

Marinated olives (gf v)	5
Spiced almonds (gf,v)	5
Oyster, mignonette, lemon (gf)	4
Poached pear pinchos, manchego, caperberry [2] (gf,v)	4
Anchovy toast, date & caper jam [2]	7
Olive braised octopus, pickled fennel, salsa verde, burnt fennel [4] (gf)	14
Beef tartare, caperberry, black lavosh	4
Fried black forest chorizo, preserved lemons, chives (gf)	10

GRANDE

Pan seared calamari, chilli & citrus compound butter (gf)	20
Fried artichoke hearts, whipped chèvre, spiced almonds (v)	13
Harissa eggplant, beetroot chutney, chimichurri, fried chick peas, golden beets (vegan)	18
Serrano ham & cheese croquettes [4]	16
Duck breast, pan roast heirloom carrots, blackened carrot puree & date jus (gf)	18
Charcuterie selection	25

MAINS

Sweet potato gnocchi, roasted capsicum purée, crispy kale, manchego, spiced almonds & sage (v)	28
Crispy skin snapper, sofrito vegetables, fish broth veloute & chive oil (gf)	28
Beef eye fillet, potato & horseradish galette, herb crust, asparagus, golden beets & red radish	40
Confit pork belly, mint braised peas, roasted onion, parsley puree, paris mash, red wine jus (gf)	33
Roasted spatchcock, textures of cauliflower, cauliflower puree, roasted chicken jus (gf)	32

SIDES

Patatas bravas	9
Seasonal greens (gf)	9
Tempura eggplant, smoked rosemary honey	9
Rocket, peppers, spanish onion, cucumber, lemon vin salad (gf)	9

DESSERTS

Raspberry sorbet, verbena granita, meringue, fresh strawberries (gf)	12
Honey goats cheese custard, passionfruit, toasted coconut (gf)	17
Dark chocolate fondant, pistachio praline & vanilla bean ice cream	17
Selection of 3 cheeses	27

Our 10% surcharge on Sundays & public holidays supports penalty rates for our staff