

\$2 Glass of house red, white or sparkling wine

\$4 Parlour's bird lager

(One per person per lunch plate)

Soft poached egg, salted cod, rocket & sorrel salad, tomato & tarragon salsa (gf)	18
Pan-roasted duck breast salad, heirloom carrots, rocket, blackened carrot puree & date jus (gf)	18
Octopus, piperade, rocket, pickled fennel, bravas & blue cheese (gf)	18
Pan-seared prawns, sumac shallots, mango salsa, goats cheese, salsa verde (gf)	18
Harissa eggplant, beetroot chutney, chimichurri, fried chickpeas, bravas & golden beets (vegan)	18
Beef burger, pickles, cheese, tomato, baby spinach, tomato relish, bacon & chips	18
Spiced chicken burger, buttermilk slaw, sriracha aioli & chips	18
Orecchiette, wild mushrooms, confit garlic, chive & dill, parmesan (v,df)	18
Creamy penne lamb ragu with olives	18
Seafood spaghetti, chilli, garlic, squid, black mussels & prawns	18

DESSERT

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