

Parlour

TAPAS 12PM – LATE
MONDAY – SUNDAY

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
Charred corn, spiced cream, parmesan [1] (gf,v)	5
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

Patatas bravas, aioli, romesco (v)	9
Seasonal greens (v)	9
Fried artichoke hearts, whipped chèvre, spiced almonds (v)	13
Harissa eggplant, beetroot chutney, chimichurri, chick peas, golden beets (vegan)	18
Pan seared calamari, chilli & citrus compound butter (gf)	20
Serrano ham & cheese croquettes [4]	16
Harissa spiced chicken wings (gf,df)	14
Duck breast, pan roast heirloom carrots, blackened carrot puree, date jus (gf)	18
Confit pork belly, fennel, sage seasoned crackling [4] (gf)	20
Charcuterie selection	25

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

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