



Parlour

Friday & Saturday

Please note bookings are essential - book online at least 4 days prior to date

Tapas Menor

Grilled Prawns, Pickled & Shredded Papaya, Plum Marinated Watermelon [4] (gf, df) \$18

Stuffed Piquillo Peppers, House Made Pesto, Toasted Almonds [4]
Choose from: Prawn Stuffing (gf) \$18, or Chickpea Stuffing (gf, v) \$15

Pialligo Estate Chorizo, Preserved Lemon, Chives (gf) \$15

Chorizo, Spinach and Ricotta Filled Empanadas \$4.50 each

Sobrassada and Cheese Croquettes \$4 each

Tapas Grande

Pan Seared Calamari, Chilli & Citrus Compound Butter \$20

Romesco Marinated Eggplant, Beetroot Braised Lentils, Burned Butter Gazpacho & Crispy Chickpeas (vg, gf) \$20

Spiced Lemon Chicken Wings, Cumin Aioli (gf, df) \$15

Mains

Grilled Octopus and Squid Ink Risotto, Pineapple Salsa & Beetroot Purée (gf) \$32

Confit Salmon, Garlic & Herb Mousse, Roasted Baby Beetroots, Escalavada Purée, Walnut & Herb Crumble (gf) \$32

Confit Berkshire Pork Belly, Balsamic Braised Fennel, Artichoke Hearts, Paris Mash,
Pedro Ximénez Glaze, Minted Pea Purée (gf) \$34

Sides

Migas Salad (v) \$10

Pikora Roasted Cauliflower, Salsa Verde (vg, gf) \$11

Patatas Bravas, Aioli & Romesco (vg, gf) \$9

Desserts

Honey Goats Cheese Custard, Passionfruit, Toasted Coconut (gf) \$17

Spiced Apple Tarte Tatin, Milk Sorbet, Chili Pineapple Jam \$18

(v) - vegetarian, (vg) - vegan, (gf) - gluten free, (df) - dairy free

