



Parlour

Friday & Saturday: Lunch & Dinner (12pm - late)

Wednesday & Thursday: Lunch (12pm - 3pm)

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

Tapas Menor

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

Stuffed Piquillo Peppers, House Made Pesto, Toasted Almonds [4]

Choose from: Prawn Stuffing \$18, or Chickpea Stuffing (gf, v) \$15

Black Forrest Chorizo, Preserved Lemon, Chives (gf) \$15

Chorizo, Spinach and Ricotta Filled Empanadas \$4.50 each

Sobrassada and Cheese Croquettes \$4 each

Charred Grilled Corn, Lime Sour Cream, Chives (gf, v) \$5 each

Tapas Grande

Duck Breast, Pan Roasted Heirloom Carrots, Blackened Carrot Purée, Plum Sauce (gf) \$28

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

Harissa Eggplant, Spiced Beetroot Chutney, Burnt Butter Gazpacho, Chimni Churri & Crispy Chickpeas (vg, gf) \$20

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

Mains

Pan Roasted Chicken Breast, Chorizo & Chickpea Stew, Crispy Kale (gf, df) \$30

Baked Salmon, Garlic & Herb Citrus Butter, Roasted Beetroots, Beetroot 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

Chips (vg, gf) \$7

Desserts

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

Caramel Sponge Cake, Chilli Pineapple Jam, Dulce De Leche Ice Cream \$18

Cheese Plate (v) \$30

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

