



Parlour

Tapas

Spiced Almonds (gf, vg) \$5

Marinated Olives (gf, vg) \$5

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

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

Sobrassada and Cheese Croquettes \$4 each

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

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

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

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