



Parlour

Tapas Menor

Spiced Almonds (gf, vg) \$5

Marinated Olives (gf, vg) \$5

Pacific Oysters, Pickled Cucumber, Lemon (df, gf) \$6 each

Olive Braised Octopus Pinchos, Black Garlic Aioli, Kipfler Potatoes, on Baguette [2] \$14

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

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

Sweet Potato, Cannellini, Chipotle Filled Empanadas [2] (v) \$16

Jamon and Cheese Croquettes [4] \$16

Tapas Grande

Duck Breast, Pan Roasted Heirloom Carrots, Blackened Carrot Purée, Plum Sauce (gf) 32

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

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

Cauliflower Pakora, Salsa Verde (vg, gf) \$11

Confit Pork Belly, Port and Red Currants Reduction, Chicharron (gf, df) \$25

Mains

Twice Baked Eggplant, Smoked Tomato Broth, Olive and Walnut Crumb, Yoghurt (v, gf) \$26

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

Gold Band Snapper, Balsamic Braised Fennel, Sugar Snap Peas, Tarragon & Tomato Salsa (df, gf) \$32

Lamb Backstrap, Herbs, Tomato, Manchego and Sherry Farce, Orange and Date Couscous (df) \$38

Sides

Migas Salad (v) \$10

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

Chips (vg, gf) \$7

Desserts

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

Crème Catalana, Pistachio Praline, Dehydrated Raspberry (gf) \$18

Cheese Plate (v) \$30