



*Parlour*

## Lunch Special

With any main meal from Lunch menu order a glass of house wine for \$2 or house lager on tap for \$4  
(1 drink per person only)

Lamb Backstrap Salad, Rocket, Tomato Salsa, Danish Feta, Sweet Potatoes (gf) \$21

Roasted Pumpkin, Thyme Grilled Pears, Garbanzo and Quinoa Salad, Spiced Yoghurt, Salsa Verde, Pepitas (vg, gf) \$18  
Add chicken +\$3

Seafood Spaghetti, Chilli and Garlic Prawns, Squid, Black Mussels (gf option available upon request+\$2) \$18

Pappardelle Pasta, Spinach and Basil Pesto, Green Olives, Garlic Picada (v, gf option available upon request +\$2) \$18

Spiced Crumbed Mushroom Burger, Tomato Jam, Slaw, Chips (v) \$18

Beef Burger, Tomato, Spec, Gherkins, Balsamic Onion Jam, Aioli and Chips (gf option available upon request +\$2) \$20

Spiced Chicken Burger, Sobrassada, Garlic and Roasted Pepper Mayo, Chips (gf option available upon request +\$2) \$20

Pan Roasted Chicken Breast, Chorizo & Chickpea Stew, Crispy Kale (gf, df) \$20

Twice Baked Eggplant, Smoked Tomato Broth, Olive and Walnut Crumb, Yoghurt (v, gf) \$20

### 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

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

Cheese Plate (v) \$30

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