



Parlour

Tapas

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, 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

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

Pan Seared Duck Breast, Dutch Carrots, Carrot Puree, Plum Sauce (gf) \$32

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

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

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

Chips (vg, gf) \$7

Desserts

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

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

Cheese Plate \$30