

# Parlour

Smoked spiced almonds	\$6
Marinated mixed olives	\$7
Pacific oysters, pickled cucumber, lemon	\$6 each

## **Charcuterie plate**

Jamón, sopressa and bresaola, pickles, sourdough	\$30
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## **Vegetable mezze plate**

Charred, pickled and roasted seasonal vegetables, dips, olives and sourdough	\$28
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## **Cheese Plate**

Manchego, blue, double brie quince, charcoal lavosh and sourdough	\$30
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Add cheese to Charcuterie or Mezze for \$5 per cheese

Cider braised black forrest chorizo, preserved lemon	\$15
Potato, parsley and cheese croquettes, chilli jam (4)	\$16
Empanada, sweet potato, chipotle, cannelloni beans, aioli (3)	\$16
Charred corn, lime sour cream, parmesan (1)	\$4
Cauliflower pakora, buffalo marinate, hummus	\$12
Hickory smoked, maple chicken wings, chipotle aioli	\$15
Pan seared calamari, chilli, herb citrus butter, sourdough	\$20
Confit pork belly, port and red currant reduction, chicharron	\$25
Crispy, braised tofu, port and red current reduction, fried wonton	\$18
Olive braised octopus pinchos, black garlic aioli, kipfler on bread [2]	\$14
<i>veg option - olive soaked charred eggplant</i>	\$12