

Parlour

Vegan menu

Lunch only

Spaghetti with basil pesto, green olives, spinach and garlic picada	\$18
Roast pumpkin, pear, hummus, quinoa, beets, charred shallots, pepita	\$18

Vegetable mezze plate

Charred, pickled and roasted seasonal vegetables, dips, olives and sourdough	\$28
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Tapas

Smoked spiced almonds	\$6
Marinated mixed olives	\$7
Empanada, sweet potato, chipotle, cannelloni bean, aioli [3]	\$16
Charred corn, aioli, salsa verde [1]	\$4
Fried cauliflower pakora, buffalo marinade, hummus	\$12
Crispy, braised tofu, port and red current reduction, fried wonton	\$18
Olive soaked charred eggplant pinchos, aioli, kipfler on baguette [2]	\$12
Patatas bravas, aioli & romesco	\$9
Migas salad, kale, turtle bean, salsa verde and picada	\$8
Chips and aioli	\$7

Main

Twice baked eggplant, smoked tomato broth, olive crumb, yoghurt	\$26
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Desserts

Salted dark chocolate and cointreau tart, orange, vanilla ice-cream	\$18
Vegan blackberry cheesecake, blackberry compoté	\$19

Parlour

Gluten free menu

Tapas

Cider braised black forrest chorizo, preserved lemon	\$15
Charred corn, lime sour cream, parmesan [1]	\$4
Cauliflower pakora, buffalo marinade, hummus	\$12
Hickory smoked, maple chicken wings, chipotle aioli	\$15
Pan seared calamari, chilli, herb citrus butter, GF bread	\$20
Confit pork belly, port and red currant reduction, chicharron	\$25
Olive braised octopus pinchos, black garlic aioli, kipfler, GF bread [2]	\$14
veg option - olive soaked charred eggplant	\$12

Mains

Duck breast, dutch carrots, blackened carrot purée, plum sauce	\$32
Twice baked eggplant, smoked tomato broth, olive crumb, yoghurt	\$26
Lamb backstrap, baba ghanoush, roast beets, pickled zucchini, orange	\$38
Ocean trout, fennel, sugar snap, tarragon & tomato salsa	\$32

Sides

Patatas bravas, aioli & romesco	\$9
Migas salad, kale, turtle bean, salsa verde	\$8
Chips and aioli	\$7

Desserts

Warm goats cheese custard, honey, passionfruit, coconut	\$17
Salted dark chocolate and cointreau tart, orange vanilla ice-cream	\$18
Vegan blackberry cheesecake, blackberry compoté	\$19