

Parlour

Lunch from 12pm

Tapas

Smoked Spiced Almonds	\$6
Marinated Mixed Olives	\$7
Black Forrest Chorizo	\$15
<i>chorizo with cider braised preserved lemon</i>	
Potato Croquettes [4]	\$16
<i>parsley and cheese, with chilli jam</i>	
Chipotle and Pimento Empanada [3]	\$16
<i>sweet potato, cannelloni, with romesco</i>	
Hickory Smoked Maple Chicken Wings	\$15
<i>with chipotle aioli</i>	
Pan Seared Calamari	\$20
<i>chilli, herb citrus butter, sourdough</i>	
Patatas Bravas	\$9
<i>aioli & romesco</i>	
Small Kale Salad	\$8
<i>turtle beans, salsa verde, picada</i>	
Chips and Aioli	\$7

Desserts

Warm Goats Cheese Custard	\$17
<i>honey, passionfruit, toasted coconut</i>	
Salted Dark Chocolate and Cointreau Tart	\$18
<i>dehydrated orange, vanilla ice-cream</i>	
Vegan Blackberry Cheesecake	\$19
<i>almond base, blackberry compoté</i>	
Cheese Plate	\$30
<i>manchego, South Australian blue, double Brie quince, charcoal lavosh and sourdough</i>	

Mains

Enjoy a glass of house white, red or sparkling for \$2
or a house larger on tap for \$4 (1 per main dish)

Lamb Backstrap and Sweet Potato Salad	\$21
<i>danish feta, salsa, pedro ximenez reduction</i>	
Roasted Pumpkin Salad	\$18
<i>grilled pear, quinoa, hummus, verde, pepitas</i>	
<i>Add chicken + \$3</i>	
Harissa Marinated Half Eggplant	\$20
<i>smoked tomato broth, olive crumb, yoghurt</i>	
Seafood Spaghetti	\$18
<i>chilli and garlic prawns, squid, black mussels</i>	
Vegetable and Olive Pisto and Sourdough	
<i>chorizo and almond crumb</i>	\$18
<i>parmesan and chickpea crumb</i>	\$18
Pulled Spiced Mushroom Burger	\$18
<i>cheese, slaw, pickles tomato jam + chips</i>	
Beef Burger with Cheese and Spec	\$20
<i>pickles, tomato jam, aioli + chips</i>	
Fried Chicken Burger	\$20
<i>roast pepper mayo, tomato, slaw + chips</i>	

Gluten free pasta or burger bun + \$2

Vegetarian meals can be made vegan on request