

Parlour

Tapas from 3pm

Tapas

Smoked Spiced Almonds \$6
Marinated Mixed Olives \$7

Charred Corn [1] \$4
butter, lime sour cream, parmesan

Pinchos [2]
olive braised baby octopus \$14
or marinated eggplant \$10
with potato, black garlic aioli, on baguette

Black Forrest Chorizo \$15
cider braised preserved lemon

Potato Croquettes [4] \$16
parsley and cheese, with chilli jam

Chipotle and Pimento Empanada [3] \$16
sweet potato, cannelloni, with romesco

Crispy Cauliflower Florets \$12
buffalo marinate, hummus

Hickory Smoked Maple Chicken Wings \$15
with chipotle aioli

Pan Seared Calamari \$20
chilli, herb and citrus butter, sourdough

Fried Marinated Tofu [4] \$18
port, red currant reduction, crispy wonton

Confit Pork Belly [4] \$25
port, red currant reduction, chicharron

Aged Sirloin 130g \$34
charred onion puree, cherry mostarda

Charcuterie plate \$30
jamón, sopressa and bresaola,
caperberries and sourdough

Vegetable Mezze Plate \$28
dips, charred, pickled and roasted seasonal
vegetables, olives and sourdough

Cheese Plate \$30
manchego, blue, double brie
quince, charcoal lavosh and sourdough

Sides

sonoma sourdough, olive oil, sea salt \$6

patatas bravas, aioli & romesco \$9

kale salad, turtle beans, salsa verde, picada \$8

chips and aioli \$7

Desserts

Warm Goats Cheese Custard \$17
honey, passionfruit, toasted coconut

Salted Dark Chocolate and Cointreau tart \$18
dehydrated orange, vanilla ice-cream

Vegan Blackberry Cheesecake \$19
almond base, blackberry compoté

We have vegan and gluten free menus available