

Parlour

Dining from 6pm

Tapas

Smoked Spiced Almonds	\$6
Marinated Mixed Olives	\$7
Charred Corn [1] <i>butter, lime sour cream, parmesan</i>	\$4
Pinchos [2] <i>olive braised baby octopus</i> <i>or marinated eggplant</i> <i>with potato, black garlic aioli, on baguette</i>	\$14 \$10
Black Forrest Chorizo <i>cider braised preserved lemon</i>	\$15
Potato Croquettes [4] <i>parsley and cheese, with chilli jam</i>	\$16
Chipotle and Pimento Empanada [3] <i>sweet potato, cannelloni, with romesco</i>	\$16
Crispy Cauliflower Florets <i>buffalo marinate, hummus</i>	\$12
Hickory Smoked Maple Chicken Wings <i>with chipotle aioli</i>	\$15
Pan Seared Calamari <i>chilli, herb and citrus butter, sourdough</i>	\$20
Fried Marinated Tofu [4] <i>port, red currant reduction, crispy wonton</i>	\$18
Confit Pork Belly [4] <i>port, red currant reduction, chicharron</i>	\$25
Charcuterie plate <i>jamón, sopressa and bresaola,</i> <i>caperberries and sourdough</i>	\$30
Vegetable Mezze Plate <i>dips, charred, pickled and roasted seasonal</i> <i>vegetables, olives and sourdough</i>	\$28
Cheese Plate <i>manchego, blue, double brie</i> <i>quince, charcoal lavosh and sourdough</i>	\$30

Raciones

Aged Sirloin 130g <i>charred onion puree, cherry mostarda</i>	\$34
Harissa Marinated Half Eggplant <i>smoked tomato broth, olive crumb, yoghurt</i>	\$26
Marinated Garlic prawns and Saffron Rice <i>with cherry toms, artichoke, roast capsicum</i>	\$32
Pan-Seared Duck Breast <i>with olive and vegetable pisto, candied spec</i>	\$36

Sides

<i>sonoma sourdough, olive oil, sea salt</i>	\$6
<i>patatas bravas, aioli & romesco</i>	\$9
<i>kale salad, turtle beans, salsa verde, picada</i>	\$8
<i>chips and aioli</i>	\$7

Desserts

Warm Goats Cheese Custard <i>honey, passionfruit, toasted coconut</i>	\$17
Salted Dark Chocolate and Cointreau tart <i>dehydrated orange, vanilla ice-cream</i>	\$18
Vegan Blackberry Cheesecake <i>almond base, blackberry compoté</i>	\$19

We have vegan and gluten free menus available