

# Parlour

Lunch from 12pm

## Tapas

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

## Desserts

<b>Coconut and Spiced Rum Panna Cotta</b>	\$15
<i>seasonal mandarin, guava, crispy rice</i>	
<b>Goats Cheese Baked Cheesecake</b>	\$17
<i>orange, honey and thyme</i>	
<b>Blackberry Grütze</b> (a German thick set jelly) (DF/GF)	\$18
<i>homemade vanilla ice cream, meringue</i>	
<b>Whipped Custard with Biscoff mousse</b>	\$19
<i>shaved milk chocolate</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)

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

Gluten free pasta or burger bun + \$2  
Vegetarian meals can be made vegan on request