

Parlour

Dining from 6pm

Tapas

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

Raciones

Sumac Lamb Back Strap Skewers	\$29
<i>with charred zucchini and leek, creamy babaganoush and chimmichurri</i>	
Harissa Marinated Half Eggplant	\$26
<i>smoked tomato broth, olive and walnut crumb, yoghurt</i>	
Marinated Garlic prawns and Saffron Rice	\$32
<i>with cherry toms, artichoke, roast capsicum</i>	
Pan-Seared Duck Breast	\$36
<i>with olive and vegetable pisto, candied spec</i>	

Sides

<i>fresh bread with olive oil</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

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

Please advice staff of any allergies
We have vegan and gluten free menus available