

Parlour

Vegan Menu

Vegetable mezze plate

\$28

Charred, pickled and roasted seasonal vegetables,
dips, olives and sourdough

Tapas

Smoked spiced almonds	\$6
Marinated mixed olives	\$7
Empanada, sweet potato, chipotle, cannelloni bean, romesco [3]	\$16
Charred corn, aioli, salsa verde [1]	\$4
Fried cauliflower florets, buffalo marinade, hummus	\$12
Crispy, braised tofu, port and red current reduction, fried wonton	\$18
Marinated eggplant pinchos, aioli, kipfler potato on baguette [2]	\$12
Patatas bravas, aioli & romesco	\$9
Migas salad, kale, turtle bean, salsa verde and picada	\$8
Chips and aioli	\$7

Main

Twice baked eggplant, smoked tomato broth, olive crumb, yoghurt	\$26
---	------

Desserts

Blackberry Grütze (a German thick set jelly)	\$18
homemade vanilla ice cream, meringue	

Parlour

Gluten Free Menu

Tapas - all day

Cider braised black forrest chorizo, preserved lemon**	\$15
Charred corn, lime sour cream, parmesan [1] **	\$4
Fried cauliflower florets, buffalo marinade, hummus **	\$12
Hickory smoked, maple chicken wings, chipotle aioli	\$15
Pan seared calamari, chilli, herb citrus butter, GF bread**	\$20
Confit pork belly, port and red currant reduction** chicharron	\$25
Olive braised octopus pinchos, black garlic aioli, kipfler, GF bread [2] **	\$14
Patatas bravas, aioli & romesco	\$9
Migas salad, kale, turtle bean, salsa verde**	\$8
Chips and aioli	\$7

Raciones - from 6pm

Sumac Lamb Back Strap Skewers	\$29
with charred zucchini and leek, babaganoush and chimmichurri	

Harissa Marinated Half Eggplant**	\$26
smoked tomato broth, olive crumb, yoghurt	

Marinated Garlic prawns and Saffron Rice**	\$32
with cherry toms, artichoke, roast capsicum	

Pan-Seared Duck Breast**	\$36
with olive and vegetable pisto, candied spec	

Desserts

Blackberry Grütze (a German thick set jelly)**	\$18
homemade vanilla ice cream, meringue	
Coconut and Spiced Rum Panna Cotta	\$15
seasonal mandarin, guava, crispy rice	

**celiac friendly - please advise staff