

# Parlour

## TAPAS

<b>Smoked Spiced Almonds</b>	\$6
<b>Marinated Mixed Olives</b>	\$7
<b>Chipotle and Pimento Empanada [3]</b> sweet potato, cannelloni, romesco	\$16
<b>Potato Croquettes [4]</b> parsley and cheddar, chilli jam	\$16
<b>Hickory Smoked Maple Chicken Wings</b> with chipotle aioli	\$15
<b>Confit Pork Belly</b> port and red currant reduction, chicharron	\$25
<b>Pan Seared Calamari</b> chilli, herb and citrus butter, sourdough	\$20
<b>Shoe String Fries and Aioli</b>	\$7
<b>Patatas Bravas, Aioli &amp; Romesco</b>	\$9

## MAINS

<b>Enjoy glass of house white, red or sparkling for \$2 or a house larger on tap for \$4 (1 per main)</b>	
<b>Seafood Spaghetti</b> chilli and garlic prawn, squid and lemon	\$18
<b>Lamb Ragu Orecchiette</b> creamy sugo, green olives, parmesan	\$17
<b>Pulled Spiced Mushroom Burger</b> cheese, slaw, pickles, chilli jam + chips	\$18
<b>Beef Burger with Cheddar and Spec</b> pickles, tomato jam, aioli + chips	\$20
<b>Roasted Chicken Salad</b> kale, pine nuts, black bean, salsa verde, crispy chickpea picarda - Swap chicken for marinated fried tofu	\$18
<b>Beef Sirloin 180g</b> panfried chats, shitake and red wine jus sorrel, beetroot, pink peppercorn salt	\$28
<b>Panfried Ocean trout</b> Tarragon tomato salsa, orange and balsamic braised fennel, citrus butter	\$28
<b>Seared whole Duck Breast</b> carrot puree, sumac roasted carrot, eshallot rocket, port and red current reduction	\$29

## DESSERTS

<b>Coconut and Spiced Rum Panna Cotta</b> seasonal mandarin, guava, crispy rice	\$15
<b>Whipped Custard with Biscoff mousse</b> shaved milk chocolate	\$16

Please inform staff of any food allergies, we are happy to accommodate.

Pasta and burgers can be made gluten free + \$2