

# PARLOUR

## Small

<b>Smoked Spiced Almonds</b>	6
<b>Marinated Mixed Olives</b>	7
<b>Charcuterie Plate</b> pastrami, sopressa, smoked ham, house pickled seasonal vegetables and sourdough	30
<b>Vegetable Mezze Plate</b> house made dips, pickled & roasted seasonal vegetables, olives and sourdough	28
<b>Cheese Plate</b> manchego, blue, brie, quince, seedy lavosh and sourdough	30
<b>Sticky Portuguese Chicken Wings</b> with green herb aioli	14
<b>Black Forrest Chorizo</b> cider braised, preserved lemon	13
<b>Potato Croquettes [4]</b> parsley and cheddar with chilli jam	16
<b>Chilli &amp; Lemon Labnah in Olive Oil</b> with za'atar and toasted sourdough	14

## For the table

<b>Grilled Haloumi</b> with blueberry and balsamic reduction, lemon	14
<b>Fusilli With Grilled Pear</b> confit garlic, baked eschalot, manchego, chickpea crumb	18
<b>Pan-Seared Whole Calamari</b> heirloom tomato, citrus butter, fried garlic chips	24
<b>Charred Purple Cabbage</b> cannellini & burnt garlic mash	20
<b>Pepper Crusted Barramundi</b> orange braised fennel, pea sprouts	28
<b>Harissa Eggplant</b> smoked tomato broth, olive and walnut crumb, greek yoghurt	22
<b>Roast Whole Chicken Breast</b> escalivada, garbanzo, danish feta	24
<b>Lamb Backstrap Skewers</b> charred zucchini & leek, babaganoush and chimichurri	29

## Sides

house made focaccia with olive oil & balsamic	6
saffron rice	6
patatas bravas, aioli & romesco	9
smashed cucumber salad, kale, parsley, mint	8
sumac roasted carrots, smokey hummus	8
shoe string fries & aioli	7

## To finish

<b>Four Pillars Gin &amp; Coconut Panna Cotta</b> sour cherry compoté, crispy cinnamon rice	17
<b>Goats Cheese Baked Cheesecake</b> orange, honey and thyme	19
<b>Tiramisu</b> espresso, mascarpone, marsala	17
<b>Pair with</b>	
<i>Moscato d'Asti, Vietti. 2020. Piedmont ITA</i>	13
<i>Vinsanto, Antinori Tenute Marchese, Chianti Classico. 2014. Tuscany ITA</i>	14
<i>PX, Toro Albalá Don PX Cosecha 2019. Jerez SPN</i>	12
<i>Tawny Port, 10yo NV Quinta do Noval. Douro PT</i>	12

"de la  
panna  
sale la danza"

Please inform your waitperson of any  
dietary requirements or allergies.