

PARLOUR

To share

Smoked Spiced Almonds	6
Marinated Mixed Olives	7
Potato Croquettes [2] aged cheese, parsley, chilli jam	9
Sticky Portuguese Wings with green herb aioli	15
Black Forrest Chorizo cider braised, preserved lemon	13
Chilli & Lemon Labnah in Olive Oil with za'atar and toasted sourdough	16
Cured Meat Board pastrami, sopressa, smoked ham, house pickled seasonal vegetables and focaccia	30
Vegetable Mezze Plate [for 4] house made dips, pickled & roasted seasonal vegetables, olives and sourdough	28
Cheese Plate [for 4] manchego, Danish blue, triple cream brie, quince paste, muscatels, dried figs, seedy lavosh	30

For the table

Grilled Halloumi with blueberry and balsamic reduction	22
Fusilli With Grilled Pear confit garlic, baked eschalot, manchego, chickpea crumb	23
Pan-Seared Whole Calamari heirloom tomato, citrus butter, fried garlic chips	28
Charred Purple Cabbage cannellini & black garlic mash, shiitake, red wine jus	20
Pepper Crusted Barramundi orange braised fennel, pea sprouts	28
Nonna's Roasted Chicken Breast escalivada, garbanzo, danish feta	30
Lamb Backstrap Skewers charred zucchini & leek, babaganoush and chimichurri	30

"de la
panna
sale la danza"

Sides

house made focaccia with olive oil & balsamic	6
patatas bravas, aioli & romesco	9
smashed cucumber salad, kale, parsley, mint	10
sumac roasted carrots, smokey hummus	12
rustic fries w/ aioli	7

To finish

Four Pillars Shiraz Gin & Coconut Panna Cotta sour cherry compoté, crispy cinnamon rice	14
Baked Cheesecake goat cheese, honey and thyme	15
Tiramisu espresso, mascarpone, marsala	14

Pair with

<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 Alcala Don PX Cosecha 2019. Jerez SPN</i>	12
<i>Tawny Port, 10yo NV Quinta do Noval. Douro PT</i>	12

Please inform your waitperson of any
dietary requirements or allergies.