

# PARLOUR

## Small plates

<b>Marinated Mixed Olives</b>	8
<b>Croquettes</b>   three cheese, chilli jam [2]	9
<b>Chorizo</b>   cider braised, preserved lemon	12
<b>Patatas Bravas</b>   aioli & romesco	12
<b>Portuguese Wings</b>   blue cheese foam	14
<b>Jamon Iberico &amp; LP's Mortadella</b>   gruyere cheese, three mustards, house made flatbread	20

## Large plates

<b>Pumpkin Three Ways</b>   australian natives, fig leaf oil	18
<b>Ratatouille</b>   classic vegetable stew	18
<b>Crispy Eggplant</b>   cous cous, smoked yoghurt, wattle seed balsamic	20
<b>Chicken &amp; Chorizo Ravioli</b>   house made in creamy tomato sauce	22
<b>Gnocchi</b>   lamb shank ragu, house made ricotta gnocchi, with crispy saltbush	30
<b>Grilled Fish</b>   octopus bolognese, karkalla, sea blite, house made grilled flat bread	32
<b>Rack of Lamb</b>   sweet potato puree, beurre noisette	32
<b>Riverina Black Angus Ribeye (500g)</b>   rosemary beurre noisette, mountain pepper jus, seasonal sides	65

## Sides

<b>Fries</b>   aioli	7
<b>House Made Grilled Flatbread</b>   black salt, garlic oil	9
<b>Radicchio</b>   garlic anchovy dressing	12
<b>Edamame</b>   rocket, sundried tomatoes, spanish onion, lemon myrtle emulsion	12
<b>Burrata</b>   ox heart tomato, pine nuts, salsa verde	14
<b>Grilled Brussel Sprouts</b>   smoked rosemary butter, carrot	14

## To finish

<b>Lemon Meringue Tart</b>   with davo plum jelly, raspberries	16
<b>Deconstructed Apple &amp; Rhubarb Crumble</b>   with strawberry gum ice-cream	16
<b>Cheese (soft - blue - hard)</b>   muscatels, quince paste, pinchos, pickled chilli	23

Please inform your waitperson of any dietary requirements or allergies.