



PARLOUR

NEW ACTON

OYSTERS leche de tigre	5 each	KING PRAWNS [2] brandy butter, salmoriglio, caviar	28
OLIVES marinated	8	BEEF CARPACCIO eel remoulade, pickled shallot, saltbush, egg yolk	27
PITA BREAD	7	BURRATA charred persimmon & heirloom tomato salad, aged balsamic, hazelnuts	26
BACALAO CROQUETTES [2] roasted tomato mayo, peas and mint	18	SIRLOIN MB5+ [400gms] beef jus, burnt onion	53
DUCK LIVER PARFAIT [2] brioche, amarena cherries	20	PAPPARDELLE wild mushrooms, porcini, brown butter, sage & parmigiano	35
CHORIZO AL CAVA salsa verde, pine nuts, roasted chilli, house pickles	20	WA OCTOPUS muhammara, potato pave, pomegranate, fennel	42
PATATAS BRAVAS polenta, salsa brava	16		
CRISPY CAULIFLOWER FLORETS fig sauce	17	<u>to finish</u>	
VINE LEAVES [4] spiced rice, pomegranate, pistachio	22	STICKY DATE PUDDING mascarpone chantilly, bourbon toffee	18
MUTABAL & HUMMUS DIP charcoal eggplant, tahini, served with pita bread	22	CHOCOLATE MOUSSE dark chocolate, savoiard crunch, amarena, coconut & orange blossom gelato	18
ESCALIVADA charred peppers, shallots, cantabrian anchovies, oregano	20		
MEZZE PLATE mutabal & hummus , labneh balls, olive and artichoke, served with pita	49		
CHEESE PLATE Spiced poached pear, honeycomb, muscatel, quince & pane carasau			
<i>select one, two or three cheeses: 18 / 25 / 32</i>			
<i>Tomino, Piedmont (ITA)</i>			
<i>Comte DOP, 18 month (FRA)</i>			
<i>Gorgonzola dolce, Val D'Aosta (ITA)</i>			



PARLOUR FEAST

\$79 per person

Mutabal & Hummus Dip

Bacalao Croquettes

Duck Liver Parfait

King Prawns

Pita Bread

Striploin MB5+

Escalivada

One Dessert Per Person