

WINE

	Glass	Bottle
Sparkling & Champagne		
House Sparkling	10	50
Ziro Prosecco Brut, Veneto, Italy NV	13	62
Domaine Chandon Brut, Yarra Valley, Victoria NV	16	75
Louis Bouillot Blanc de Blancs, Burgundy, France NV		80
G.H. Mumm 'Cordon Rouge' Brut, Reims, France NV	19	135
White		
House White	9	45
Hunky Dory Sauvignon Blanc, Marlborough, NZ 2017	12	55
Harvest By Unico Zelo Sauvignon Blanc, Adelaide Hills, SA 2017		56
Unico Zelo 'Jade and Jasper' Fiano, Riverland, SA 2017	12	56
Printhie 'MCC' Chardonnay, Orange, NSW 2016	13	56
Kilikanoon Baudinet Riesling, Clare Valley, SA, 2015	13	59
Rosé		
Dominique Portet 'Fontaine' Rosé, Yarra Valley, Victoria 2017	13	66
Red		
House Red	9	45
Lightfoot and Sons 'Myrtle Point' Pinot Noir, Gippsland, Victoria 2016	15	75
Cape Mentelle 'Marmaduke' Shiraz, Margaret River, WA 2015	12	56
Yangarra Estate 'Preservative Free' Shiraz, McLaren Vale, SA 2017 (bio,ls,v)		59
Naturaliste 'Discovery' Cabernet Sauvignon, Margaret River, WA 2015	12.5	66
Matchbox Wine Co. Malbec, Claire Valley, SA 2014 (ls)	16.5	79
Dessert		
Rieslingfreak 'No.7' Fortified Riesling, Clare Valley, SA 2009		60

BEER

Draught	
Birra Moretti	9
Bottle	
Peroni	10
James Squire 150 Lashes	9
Little Creatures Pilsner	9
White Rabbit White Ale	9
White Rabbit Dark Ale	9
James Boags Light	7
Pipsqueak Cider	9.5



BREAKFAST 7AM TO 11.30AM

Fruit Cup -Seasonal Fruit	6	Avocado on Toast	12
Maple Granola	5.5	Mint, Lemon Add Poached Egg	3
Greek Yoghurt, Fresh Berries		Bacon & Egg Roll	8
2 Free Range Eggs Cooked Anyway	11	Sunny Side Up Egg, Crisp Bacon, Aioli, Rocket	
Sourdough, Gluten Free, 11 Seeded Grain		Ham & Cheese Croissant	8.5
Jimmy's Omelette	12	The Parlour Way Pressed Sandwich	10.5
Chopped Peppers, Ham, Mushrooms, Aged Cheddar		Tomato & Cheese, Finished with More Cheese	
Add Toast	2.5	Toast	5
2 Baked Clay-Pot Eggs	14	Fruit, Sourdough or Seeded with butter and condiments	
Our Butter Beans, Tomato, Pancetta, Coriander, Toast		Croissant, Chocolate Croissant, Today's Muffin	6 ea
Sides	6.5	Portugese Tart, Cruffin, Banana Bread	6 ea
Cured Bacon, Parlour Baked Beans, Smashed Avocado, Smoked Salmon			

COFFEE

Barista Coffee	
Locally Roasted by the Little Marionette	Regular 3.9 Large 4.5
Organic Honey Soaked Chai Latte	4.5
Bonsoy Almond Macadamia	0.5

TEA

Selection of T2 Teas	4
English breakfast Earl Grey Peppermint Lemongrass & Ginger Chai Sencha Detox Chamomile	



PLEASE ORDER AT BAR

LUNCH FROM 12PM

Serrano Ham	16	Smoking Gun Bagel	16.5
Honey Dew Melon		Smoked Salmon, Cream Cheese, Dill, Cucumber	
Kingfish Carpaccio	18	Sandwhiting Katsu	14.5
Tomato, Capsicum, Mojama, Joseph EVO		Tartar Sauce, Cos Lettuce	
Chopped Salad	14.5	Corned Beef	10.5
Cos Lettuce, Avocado, Green Beans, BBQ Corn, Coriander		Pickle, Mustard, Seed Roll	
Aromatic Roast Pumpkin Salad	14.5	Chicken Sandwich	13.5
Roasted Cashews, White Romesco Add Steamed Chicken	7	Grain Bread, Walnut, Celery, Iceberg Lettuce	
Buffalo Mozzarella	16.5	Dry Aged Cheeseburger	15
Heirloom Tomatoes, Basil, Aged Balsamic		Grilled Wagyu Beef Patty, Mustard, Pickle, Tomato, Lettuce, Milk Bun	
Watercress Salad	16.5	Add Fries	4
Broccolini, Crisp Bacon, Goats Cheese, Pine Nuts, Chargrill Crostini		Shoestring Fries	8
Strozapretti Pasta	22	Ketchup, Aioli	
Confit Tuna, Preserved Lemon, Zucchini, Joseph EVO		Cheese Plate	24
Toasted Egg Crepe	16.5	Affogato	10
Mushroom, Ricotta, Fresh Herbs			

BEVERAGES

Cold Pressed Juice	8
Coconut Water 500ml	6
Mineral Water Still / Sparkling 250ml	5
Mineral Water Still / Sparkling 750ml	9.5
Soft Drinks	4
Coke, Diet Coke, Coke Zero, Lemonade	
Capi Fruit Soda	5
Pink Grapefruit, Ginger Beer Lemon, Blood Orange	

COCKTAILS

Cold Brew Negroni	20
Parlour Spritz	16
Mimosa	19
Parlour Espresso Martini	22