

FOOD

BREAKFAST

Toast, sourdough or multigrain with butter and Parlor preserves	6.5
Fruit toast, butter and Parlor preserves	8
Coconut chia seed pudding with seasonal fruit	11.5
House made granola with yoghurt and a berry compote	12.5
Pancake of the day - Please see specials board	POA
French toast, banana, berry compote, mascarpone and maple syrup Add bacon 4	18
Omelette, spinach, cheese and tomato, served with sourdough toast Add ham 1.5	15
Free range eggs - poached, scrambled or fried served on sourdough or multigrain	8.5
Breakfast bruschetta - sourdough toast topped with smashed avocado, Roma tomatoes with balsamic glaze and buffalo mozzarella served with roquette	13
BLT - bacon, lettuce, tomato, aioli on sourdough Add egg 1.5 Add smashed avocado 1.5 Add cheese 1.5	12.5
St Benedict - poached eggs on crispy pork belly topped with hollandaise on sourdough	18
Miss Florentine - poached eggs, spinach topped with hollandaise on sourdough Add house cured salmon 4.5	17
Ahoy There - poached eggs, house cured salmon topped with hollandaise served on a potato roesti	20
Corn fritters, smashed avocado, house relish and sour cream	18
Baked eggs, house baked beans, chorizo, fetta and sourdough Make it vegetarian... want mushrooms instead?	19

BREAKFAST SIDES

smashed avocado	
tomatoes	
house baked beans	
fetta	
spinach	
roasted mushrooms	
potato roesti	3.5
bacon	
breakfast sausage	
chorizo	4
crispy pork belly	
house cured salmon	4.5
hollandaise	
parlor relish	
aioli	2
maple bacon jam	3
gluten free bread	2

**BREAKFAST
TILL 4PM**

Please refrain from making changes to the menu, especially on weekends. However, we will do our best. Thankyou in advance
- No split bills on weekends -

LUNCH

Trio of dips served with warm turkish bread	12
Roast chicken, quinoa, broccoli, grapes, mixed leaf, goat's cheese and almond salad	21
Semolina calamari with snow pea tendrils, roquette, cucumber, crispy shallots, cherry tomatoes, chilli and nam jim dressing	21
Confit pork belly with asian slaw, chilli and plum dressing	22
Linguini, prawns, calamari, tomato, garlic and chilli	26
Penne with chicken, mushroom, pesto and cream	24
House made gnocchi with pesto and goats cheese	24
Slow cooked lamb with lettuce, tomato, red onion, tzatziki served in warm turkish bread	18
Eye fillet steak sandwich with iceberg lettuce, tomato, red onion, horseradish mayonnaise on sourdough with fries	20
Veggie burger with iceberg lettuce, tomato, onion, special sauce, sweet chilli in a milk bun served with fries	19.5
Crumbed chicken breast, slaw and sriracha soy mayo in toasted turkish bread served with fries Add maple bacon jam 3	20
Beef burger with iceberg lettuce, tomato, cheese, pickles, onion, tomato sauce, special sauce served in a milk bun with fries. Add egg 1.5 Add bacon 4	20
The Parlor Tasting board - Please check with your waiter for the daily selection	32

**LUNCH
FROM 12PM**

LUNCH SIDES

Fries	6
Sweet potato chips served with aioli	7
Roquette, pear and parmesan salad	7

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INSTAGRAM

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KIDS BREAKFAST

Soldiers - a boiled egg served with toast soldiers	5.5
Toastie - ham & cheese toasted sandwich	6
Mini pancakes - 2 small pancakes served with maple syrup	6
add ice cream	2

KIDS LUNCH (from 12pm)

Mini cheese burger - Beef burger with cheese and tomato sauce in a brioche burger bun served with fries	10
Kids pasta - Penne with napoli sauce	8
Mini sausage rolls served with fries	11

RESERVATIONS

Call us on
9515 4514

FUNCTIONS

Visit us at
www.theparlorkitchen.com

FRIDAY NIGHT LIVE MUSIC

OPEN FOR DINNER

Wednesday, Thursday
Friday, Saturday

Food from 6 onwards

DRINKS

HOT DRINKS

Coffee	3.8
Bowl of Coffee	6
Hot chocolate with marshmallows	4
Chai latte	4
Golden latte	5.8
Babycino	0.5
Add soy milk/almond milk	0.5/1
Add honey	
Prana Chai	5
Brew it with milk	1
Larsen and Thompson Organic Tea Leaves (Per Pot)	4
English Breakfast/Earl Grey/ Lemongrass and Ginger/Green Tea/ Peppermint/Cammomile	

SODA

Coke/Diet Coke/Coke Zero	4
Lemon Squash	5
Lemon Lime Bitters	5
Raspberry Lemonade	5
Bundaberg Ginger Beer	5
San Pellegrino Sparkling 500ml	6
Kids Soft Drink	4.5

DAIRY

Milkshakes

Vanilla/Chocolate/Strawberry/Banana	
Caramel/Lime/Blue Heaven	4.5/6
Thick	2

Spiders

Coke/Lemonade/Lime/Raspberry	4.5/6
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Iced Coffee/Iced Chocolate

Both served with icecream and cream	6
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JUICE

Kids Juice Boxes	3
Apple, orange or Tropical	
Sunzest Organic Juices	
Orange Juice	4/6
Apple Juice	4/6

IMPRESSED JUICES

COLD PRESS JUICES

\$6

The Works

Celery, kale, apple, cucumber, parsley, fennel, lemon

Ginger Ninja

Carrot, apple, ginger, tumeric

Summer Greens

Spinach, pineapple, kale, apple, cucumber, mint

Unearthed

Carrot, apple, celery, beetroot, fennel

BREAKFAST COCKTAILS

Mimosa	9
Prosecco and Orange juice	
Bloody Mary	12
Vodka, Tomato juice and Spices	
Ginger Lagerita	14
Lager, Ginger beer, Tequila, lime, agave	
Espresso Martini	15
Vodka, Espresso, Kahlua, sugar	

FIXERS.CO

COLD BREW COFFEE

AVERAGE JOE / SWEET TOOTH \$6

CIDER

Apple Thief Granny Smith Cider	9
Wondalga NSW	

COCKTAILS

Aperol Spritz	14
Prosecco, Aperol, soda	
Tom Collins	15
Tanqueray Gin, lemon, soda	
Tommy's Margarita	15
El Jimador Tequila, lime, agave	
Dark and Stormy	15
Goslings Black rum, bitters, lime, ginger beer	
Pink Gin Fizz	15
Tanqueray gin, Lillet Rouge, sparkling pink grapefruit, lime	
Bourbon Iced Tea	15
Buffalo Trace, House made lemonade, mint	

ROSE

Whistler Dry as a Bone	9/45
Barossa Valley SA 2016	

WHITE

Castle Rock Porongurup Riesling	42
Porongurup WA 2016	
Pizzini Pinot Grigio	45
King Valley Vic 2016	
Kuku Pinot Gris	8/40
Marlborough NZ 2014	
Clover Sauvignon Blanc	9/44
Adelaide Hills SA 2016	
Mahi 'Marlborough Sauvignon Blanc	43
Marlborough NZ 2015	
Cave de Bebelenheim Pinot Blanc	42
Alsace France 2014	
Mclvor Vermentino	9.5/47
Heathcote Vic 2015	
Howard Park Miamup Chardonnay	9.5/46
Margaret River WA 2016	
Haldon Estate Chardonnay	55
Beechworth Vic 2015	

BEER

Prickly Moses Otway Light 2.7%	6
Barongarook VIC	
Melbourne Bitter 750ml 4.6%	12
Abbotsford VIC	
Furphy 4.4%	7
Geelong VIC	
Hawthorn New World Lager 4.7%	8
Hawthorn VIC	
Grand Ridge Pilsner 4.9%	8.5
Gippsland VIC	
Lord Nelson Three Sheets Pale Ale 4.9%	9
Sydney NSW	
Feral Sly Fox Summer Ale 4.7%	8.5
Swan Valley WA	
Hawthorn Golden Ale 4.5%	8.5
Hawthorn VIC	
Mountain Goat Fancy Pants 5.9%	8.5
Richmond VIC	

SPARKLING

Pizzini Prosecco	9/42
King Valley Vic 2016	
Paul Louis Sparkling Blanc de Blancs	46
Loire Valley France NV	

RED

Mahi Pinot Noir	52
Marlborough NZ 2014	
Medhurst Yarra Valley Pinot Noir	9/45
Yarra Valley Vic 2016	
Pizzini 'Nonna Gisella' Sangiovese	8/40
King Valley Vic 2015	
Geoff Merrill Cabernet Sauvignon	49
McLaren Vale Sa 2010	
The Whole Dam Family' Rhone Blend	44
Barossa Valley SA 2015	
First Drop 'Mother's Milk' Shiraz	11/50
Barossa Valley SA 2015	
Paxton Quondong Farm Shiraz	57
McLaren Vale SA 2015	