

*The Parlor*

MILKBAR & KITCHEN

# DINNER

Brasserie sourdough w Duck River Tasmania butter	5
Sydney Rocks oysters	3
Polenta chips served with house made relish	11
Mushroom and gorgonzola Arancini served with aioli	13
Soft shell crab taco with slaw, jalapenos and siracha mayo	5
White fish ceviche served with crispy tortilla chips	15
Charcuterie board with sliced cold meats, bread, crackers, mustard and olives	17
Pappardelle with prawns, vodka and cream	24
House made Gnocchi with roasted eggplant, napoli and mozzarella	23
Fettucini with veal ragu	24
Crispy duck tortellini	25
Chicken cotoletta and slaw	22
Pan fried Salmon fillet with asian greens	23
Eye fillet steak served with mixed mushrooms, spinach and red wine jus	29

## SIDES

Green salad	6
Rocket salad w parmesan	6
Green beans with fetta	7
French fries	6
Roast pots	7

## DESSERT

Soft centred chocolate pudding with vanilla icecream	14
Vanilla bean creme brulee	11
Tiramisu	12
Affogato with liqueur	12
Cheese board - daily selection of three cheese, served with lavosh quince paste and fruits	POA

## KIDS

Penne with ham, cheese and peas	9
Spaghetti bolognese	10
Calamari, chips and salad	12
Crumbed chicken with roast potatoes and salad	15

## KIDS DESSERT

Vanilla icecream with topping and sprinkles	6
Banana split	10