



LUNCH & APERETIFS
& DESSERTS



— HOT ITALIAN SANDWICHES —

Our Artisan Sandwiches
Are Toasted From Our Brick Oven,
Giving Them A Distinctive Charred Flavour

SPICY VODKA CHICKEN \$21

Chicken, Stracciatella, Spicy Vodka Sauce

DELI SUB \$19

Soppressa, Ham, Cheddar, Guindilla Peppers, Basil, Smoked Aioli

EGGPLANT PARM (v) \$18

Roasted Eggplant, Buffalo Mozzarella, Tomato Sugo, Basil

LA PORCHETTA \$22

Roast Pork, Crackling, Smoked Mozzarella, Salsa Verde, Herbs

MUSHROOM MELT (v) \$19

Mushroom, Broccolini, Rapini Puree, Roasted Garlic + Parmigiano Sauce

MEATBALL SUB \$21

Veal + Pork Meatballs, Buffalo Mozzarella, Tomato Sugo. Basil Pesto

— BAKED PASTA —

BAKED SPICY RIGATONI VODKA (V) \$32

Tomato, Onion, Calabrian Chilli

BABY RICOTTA + SALAMI CANNELLONI \$32

Veal + Pork Polpette, Sugo, Parmigiano Fondue, Basil

— LUNCH PLATES —

POLPETTE AL SUGO \$29

Pork + Veal Meatballs, Tuscan Garlic + Rosemary Potatoes,
Pistachio Pesto Green Beans, Goddess Cos Salad

BBQ CHICKEN SKEWER \$28

Ancient Grain, Fetta, Kale + Almond Salad,
Chargrilled Peppers with Roast Tomato Skordalia, Roast Pumpkin Wedge

ROAST PORK \$29

Tuscan Garlic + Rosemary Potatoes, Red Peppers,
Chargrilled Broccolini + Pistachio Skordalia

CURED APEROL SALMON \$31

1/2 Avocado, Pistachio Pesto Green Beans, Goddess Cos Salad

PROSCIUTTO DI PARMA \$31

Baked 'That's Amore' Ricotta, Pickled Vegetables,
Pistachio Pesto Green Beans

BAKED MUSHROOM \$26 (V)

With Pangrattato + Parmigiano,
Ancient Grain, Fetta, Kale + Almond Salad,
Roast Pumpkin Wedge, Goddess Cos Salad

ROAST EGGPLANT \$26 (VG)

With Cashew Cheese, Kale + Almond Salad,
Chargrilled Broccolini, Roast Pumpkin Wedge

- BREAD -

Two Slices House Bread, undressed \$4
Two Slices House Bread dressed with Tomato, Olive + Rosemary \$8

- EXTRAS -

Chicken Skewer \$9.5ea
Roast Porchetta \$9.5ea
Aperol Cured Salmon \$9.5ea

1/2 Avocado \$7ea
Salads \$7ea
Vegetables \$7ea

— MARTINI —

CLASSIC DRY

Sipsmith London Dry, Noilly Pratt Dry
Olives or Twist

24

CHURCHILL

Isle Of Harris
From the Freezer
Winston's Infamous Wit
*"Glance at the Vermouth Bottle Briefly,
While Pouring the Gin Freely"*

24

VESPER

Portofino, Belvedere, Lillet Blanc
Made Famous in Casino Royale by 007

24

TUXEDO

Tanqueray, Dolin Dry, Absinthe, Twist
Founded at Tuxedo Club, NYC, circa 1890s

24

JORDY'S TOMATO

Black Tomato Gin,
La Tomato, Olive Oil
*Named After Jordy Van Den Nieuwendijk,
the Artist Behind the Parlour's Distinct Mural*

28

THE PARLOUR

The Kyoto Distillery 'Ki No Bi'
Navy Strength, Dolin Dry
Olive or Twist

30

— MARTINI —

PORNSTAR

Absolut Vanilla, Passoa, Pineapple,
Champagne

24

LIPSTICK

Belvedere, Chamberyzette,
Antica Formula, Cherry Biiters

24

CUCUMBER

Hendricks, Dolin Dry, Chartreuse Rinse,
Cucumber, Lime

24

FRENCH

Belvedere, Chambord,
Pineapple

24

APPLETINI

Belvedere, Fireball,
Sour Apple

24

MEXICAN

Espolon Reposado, Cointreau,
Orange, Olive

24

— CLASSICS —

MARGARITA	20
Tequila, Cointreau, Lime	
NEGRONI	20
Gin, Campari, Sweet Vermouth	
ESPRESSO MARTINI	20
Vodka, Kahlua, Espresso	
COSMOPOLITAN	20
Vodka, Cointreau, Cranberry, Orange	
OLD FASHIONED	22
Bourbon, Aromatic Bitters, Orange, Sugar	

— SPRITZ —

APEROL - Aperol, Prosecco, Soda, Orange	17
CAMPARI - Campari, Prosecco, Soda, Orange	18
HUGO - Elderflower Liqueur, Prosecco, Soda, Mint	18
LIMONCELLO - Limoncello, Prosecco, Soda, Lemon	18

— BOTTLED BEER —

Peroni Rosso IT	12
Ichnusa Lager IT	12
Balter 'Captain Sensible' VIC	10
Birra Messina IT	12
Better Beer Zero Carb NSW	12

— NON ALCOHOLIC —

MOCKTAILS

LYRE'S ESPRESSO MARTINI	16
Lyre's London Dry, Lyre's Coffee Liquor, Coffee, Tonka Bitters	
ITALIAN ALMOND SOUR	16
Lyre's Amaretti, Lemon, Sugar, Whites	
LYRE'S COSMO	16
Lyre's London Spirit, Cranberry, Rhubarb Bitters, Lime	

BEER

HEAPS NORMAL LAGER <0.05%	10
HEINEKEN ZERO 0.0%	10

WINE

NON 1 Salted Raspberry & Chamomile	10 / 40
NON 3 Toasted Cinnamon & Yuzu	10 / 40

ITALIAN FIZZES

Cortese Chinotto	8
Cortese Limonata	8
Cortese Aranciate Rossa	8

SOFT DRINKS

Coca Cola, Coke Zero, Sprite	5
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— WINE BY THE GLASS —

SPARKLING

NV	Bellussi Prosecco Extra Dry Glera, Veneto, IT	13 / 60
2023	Sir Paz Blanc de Blanc, Brut Chardonnay, Yarra Valley, VIC	19 / 88
NV	Pierre Deville Brut Chardonnay / Pinot Noir Pinot Meunier, Tournan, FR	11 / 50

WHITE

2024	Raidis Estate 'The Kid' Riesling, Coonawarra , SA	13 / 55
2022	Taylor Ferguson Sauvignon Blanc, King Valley, VIC	13 / 55
2022	Cusumano Insolia, Sicily, IT	15 / 69
2022	Byrne Farm Chardonnay, Orange, NSW	18 / 81
2021	Pepe's Pinot Grigio, Multi-Regional VIC	11 / 50

SKIN CONTACT WHITE

2023	Brackenwood, Chardonnay Riesling Sauvignon Blanc** Adelaide Hills, SA	15 / 69
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— WINE BY THE GLASS —

ROSÉ

2023	Le Petit Frenchy, Grenache / Cinsault Cotes de Provence, FR	12 / 55
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CHILLED RED

2024	Airlie Bank Gamay Granache**, Yarra Valley, VIC	13 / 55
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RED

2024	Marnong Estate Pinot Noir, Sunbury, VIC	15 / 69
2024	Cecchi, Chianti, Sangiovese, Tuscany, IT	14 / 60
2023	Tscharke Grenache / Shiraz / Mourvedre Barossa Valley, SA	15 / 69
2021	Orefice, Montepulciano d'Abruzzo Abruzzo, IT	18 / 81
2022	Bondar 'Violet Hour' Shiraz McLaren Vale, SA	18 / 81
2022	Pepe's Sangiovese, Multi-Regional VIC	11 / 50

29.7.2025

