

Rosemary And Garlic Focaccia w/ Olive Oil

8

Wine and Food

How to navigate

## Snacks

Green and Black Olives

10

Fries

8

Like menus, wine lists are organised by texture or 'body'. The lightest dish or wine at the top, more savoury and flavourful in the middle and the richest dish or wine at the bottom. You can start matching by simply finding wine and food in similar parts of a menu and wine list.

## Small

Chicken Liver Parfait w Crisp Bread

14

Pickled Octopus w Parsley and Roasted Peppers

16

Burrata w Baby Tomatoes and Basil Oil

17

Ortiz Anchovies with EVO and Preserved Lemon

18

Ask us for a fitting

## Charcuterie served with pickled Jalapenos

60gms

Mortadella – LP 'Smoked' Marickville Syd

14

Prosciutto – Prosciutto di San Daniele, Friuli Ita

14

Bresaola – 9+ Wagyu 'Qutaroselle' Vic

16

A big, solid piece of meat needs a big red wine with solid tannins to match its muscle. Small, delicate meats need lighter, fresher red wines with softer tannins and cleansing acidity to partner its delicate proteins, salts and fats. We call it the 'glass slipper effect' and its not about flavour or aroma but simply starting with the right size and fit.

## Cheese served with Honeycomb and Lavosh

30gms

Charleston Jersey Brie – Woodside, SA

16

Pyengana Cheddar – Pyengana, Tas

13

Holy Goat "La Luna" – Sutton Range, Vic

17

How to eat more cheese

Cheese and wine is basically opposites attract. Cheese can be rich, savoury or gooey. Wine has varying levels of prickly acidity and drying tannin. Put them all together in the right combination and wines feel smoother and taste fruitier while the acid and tannin in wine act like a windshield wiper for your mouth, cleansing it of fat so basically you can eat more cheese – WIN!

## Antipasti served with Lavosh and Mixed Olives

35

Prosciutto, LP's Mortadella, Pyengana Cheddar, Charleston Jersey Brie

## Pasta

Braised Lamb Rigatoni

24

Potato Gnocchi, Braised Mushrooms, Porcini Butter

26

Squid Ink Tagliolini, Blue Swimmer Crab, Garlic, Chilli

28

Ask us for some flex

## Salads

Red Oak Leaf Salad with Cab Sav Vinaigrette

10

Shaved Fennel Salad with Blood Orange, Walnuts and Dill

10

Spring Bean Salad with Snow Peas, Green Beans, Croutons, Pancetta

10

We love wines that have the ability to change or 'flex' with food. For instance tough, sturdy tannins don't flex but soft savoury ones do. Hard acidity won't flex but delicate acidity will. Lets find the wine with the right amount of flex for your meal!

## Sweet

Tiramisu

14



\*Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

(GF) – Gluten Free (N) – Contains Nuts (V) – Vegetarian

All Credit Cards Incur a 1.08% Surcharge.



## BEFORE

Moretti on Tap	11
Lord Nelson 3 Sheets	11
Little Creatures Rogers	11
James Boags Light Beer	9
Silvio Carta 'Servito' Vermouth Bianco, Sardinia Ita (60mls)	12
Nv Luis Perez 'Caberrubia' Fino en Rama Sherry, Jerez Spn (60mls)	13
Gutierrez Colosia Amontillado Sherry, Jerez Spn (60mls)	18
Henriques Henriques 'Rainwater' Madeira Spn (60mls)	14
Niepoort White Port And Tonic	12
Pernod Pastis, Mineral Water, Twist	11
Aperol Spritz – Aperol, Prosecco, Soda, Orange	19
Cafe Noir – Belvedere, Espresso, Kahlua	22
Martini (Dry, Wet, Perfect, Dirty) – Tanqueray Gin or Belvedere Vodka	22

## FIZZ

	150ML	250ML	750ML
Nv Dal Zotto Prosecco, King Valley Vic	13	20	58
Nv G.H Mumm Grand Cordon Champagne Fra	23	44	125
Nv Bellavista Brut, Franciacorta Ita			135
Nv Jacquesson Cuvée No 733 Late Disgorged			375
2013 Ten Minutes By Tractor 'Blanc De Blanc' Yarra Valley Vic			115
2006 Pol Roger 'Vintage' Champagne Fra			295
Nv Lini 1910 Lambrusco, Emilia Romagna Ita (sparkling Red)			49

## WHITE

2019 Gaintza Txakoli, Getaria Spn	13	22	65
2015 Pewsey Vale 'Contours' Riesling, Eden Valley SA	19	33	95
2020 Headcase 'Blanc' Gewurztraminer/Verdehlo, Hunter Valley NSW	16	28	78
2018 Simao & Co Sauvignon Blanc, King Valley Vic	14	22	60
2020 Pichot 'Coteau De La Biche', Vouvray Fra	18	30	85
2018 Gilbert Chardonnay, Orange NSW	16	27	78
2019 La Ginestra Vivini 'Anfora', San Casciano Ita - Skin Macerated Trebbiano	16	26	85
2018 Davide Spillare 'Bianco Crestan' Garganega, Veneto Ita – MAGNUM (1500ml)			175
2016 Gunderloch 'Fritz' Riesling, Rheinhessen Ger			79
2018 Kilakanoon 'Baudinet' Riesling, Clare Valley SA			60
2017 Domaine Chalmeau Aligote, Burgundy Fra			59
2016 Domaine Bretonnaire 'Sur Lie' Melon Bourgogne, Muscadet Sèvre et Maine Fra			80
2019 Hart And Hunter 'Oakey Creek' Semillon, Hunter Valley NSW			75
2020 Chalmers Vermentino, Heathcote Vic			69
2019 Vinden Estate Verdehlo, Hunter Valley NSW			59
2018 Alphonse Mellot 'La Moussiere' Sancerre Fra			155
2019 Sorrenberg Sauvignon Blanc/Semillon, Beechworth Vic			109
2016 Mount Mary 'Triolet' Semillon/Sauvignon Blanc/Muscadelle, Yarra Valley Vic			175
2018 Chateau Tahbilk Marsanne, Ngambie Lakes Vic			55
2016 Castagna 'Growers Selection' Savagnin, Beechworth Vic			89
2015 De Falco Vini 'Lacryma Christi del Vesuvio' Coda del Volpe, Campania Ita			82
2018 Courabyra '1 Of 11' Gruner Veltliner, Tumbarrumba NSW			65
2019 Ross Hill Pinnacle Pinot Gris, Orange NSW			65
2018 Serra I Barceló 'Aucalá' Garnatxa Blanca, Terra Alta Spn			88
2016 Cantine Salvatore 'Nysias' Falanghina del Molise, Campania Ita			90
2018 Somos Cortese, McLaren Vale SA			75
2018 Voyager Estate Chardonnay, Margaret River WA			105
2018 Fletcher Chardonnay, Langhe Ita			115
2019 Gerard Duplesiss Chardonnay, Petit Chablis Fra			130
2017 Pierre-Yves Colin-Morey 'Le Banc' Chardonnay, St Aubin Fra			185
2020 Amo Vino 'Pelle', Riverland SA - Skin Macerated Vermentino/Greco/Zibbibo			55
2015 Radikon 'Slatnik', Friuli-venezia Giulia Ita - Skin Macerated Chardonnay/Tocai Friuliano			145

## PINK

	150ML	250ML	750ML
2019 Tonic, Clare Valley SA	15	24	69
2019 Chateau L'Aumerade 'Marie Christine' Cru Classe, Provence, Fr	17	29	85
2019 2018 Las Vino 'Albino', Margaret River WA			120

## RED

NV Fancy Goon – Asinoi Barbera, Piedmont Ita	9	15	45
2019 Artemis Pinot Noir, Southern Highlands NSW	13	22	59
2019 G.D Vajra Langhe Rosso, Nebbiolo/Barbera, Piedmont Ita	19	31	85
2019 La Ginestra 'Anfora' Sangiovese, Tuscany Ita	16	26	80
2018 Bellwether 'Ant Series' Cabernet Sauvignon, Coonawarra SA	16	26	75
2018 Olivers Tarranga Shiraz, McLaren Vale SA	18	29	85
2013 E.Guigal Grenache blend, Cote du Rhone Fra – HALF BOTTLE (375ML)			35
NV Completo Rosso, Piedmont Ita – 1 LITRE (1000ML)			99
2019 Uva Non Grata Gamay, Vin de France, Fra			59
2020 Stoney Rise Pinot Noir, Tamar Valley Tas			84
2015 Benjamin Leroux Savigny-Les-Beaune Pinot Noir, Burgundy Fra			195
2017 Liquid Rock and Roll 'Ghetto' Dolcetto, Swan Hill Vic			62
2018 Massolino, Barbera D'alba, Piedmont Ita			118
2019 Fletcher 'The Minion' Nebbiolo, Victoria Vic			105
2019 The Other Wine Co. Grenache, McLaren Vale SA			65
2017 Chateau Mont Redon Grenache/Syrah, Lirac Fra			105
2017 L'Arco Rosso del Veronese Corvina blend, Veneto Ita			99
2017 Arianna Occhipinti 'SP68' Frappato/Nero d'Avola, Sicily Ita			120
2015 Chateau Coulaire Cabernet Franc, Chinon Fra			98
2018 Casa Rojo 'Musso' Tempranillo, Castilla Y Leon Spn			69
2016 Somos Aglianico, McLaren Vale SA			82
2016 Chateau Vieux Ferrand Merlot Blend, Lalande De Pommerol, Bordeaux Fra			135
2019 R.Paulazzo 'Reserve' Cabernet Sauvignon, Hilltops NSW			80
2019 Matthieu Barret 'Petit Ours' Syrah, Rhone Valley Fra			119
2019 Vinden Estate 'Sommerset Vineyard' Shiraz, Hunter Valley NSW			99
2016 Journeys End '3 Bros' Shiraz, Barossa Valley SA			65
2019 Torbreck 'Struie' Shiraz, Barossa SA			125

## OLD AND FANCY

2017 Cullen 'Kevin John' Chardonnay, Margaret River WA ©	45	68	195
2010 Cantina Giardina 'Nude' Aglianico, Campania Ita ©	39	65	190
2002 Mesh Riesling, Eden Valley SA			145
1996 Mount Pleasant 'Lovedale' Semillon, Hunter Valley NSW			255
2008 Chateau Tahbilk 'Museum' Marsanne, Ngambie Lakes Vic			135
2008 Dugat Py 1er 'Coeur De Roy' Pinot Noir, Gevrey Chambertin, Burgundy Fra			626
2014 Elvio Cogno 'Ravera' Nebbiolo, Barolo Ita			255
2016 Mount Mary 'Quintet' Cabernet Blend, Yarra Valley Vic			295
1996 Penfolds '389' Cabernet Sauvignon/Shiraz SA			425
1994 Wynns 'Michael' Shiraz, Coonawarra SA			295
2014 Tenuta San Guido 'Sassicaia' Cabernet Sauvignon/Cabernet Franc, Tuscany Ita			590
2009 Ducru Beaucaillou Zeme St Estephe Cabernet Blend, Bordeaux Fra			1100

## AFTER

2019 Eric Bordelet Poire 'Authentique' Cider - Demi Sec (120ml)			14
2018 Pressing Matters 'R139' Late Harvest Riesling, Coal River Valley Tas (75ml)			16
2018 Mas Ameil 'Vin Doux Naturel' Grenache, Rousillon Fra (75ml)			17
Seppeltsfield Para Grand Tawny Port, Barossa Sa (60ml)			15
Morris Old Premium Rare Liqueur Muscat, Rutherglen Vic (60ml)			21
Sanchez Romate Don Jose Oloroso Sherry, Jerez Spn (60ml)			16
Amaro Montenegro, Bologna Ita (60ml)			13
1988 Delord Bas Armagnac, Armaganc Fra (30ml)			20
Nikka Taketsuru Pure Malt Whisky, Jpn (30ml)			33
Laphroaig 10 Year Single Malt Whisky, Sco (30ml)			15

## A little history.....

QT Sydney is spread across two of Sydney's most prominent historical buildings, in the State Theatre and the Gowings building, both of which opened their doors way back in 1929. It's crazy to think people of our great grandparents' generation walked through the same doors and saw shows and went shopping within the very same walls that house our Rooms, Restaurants and Bars today. Originally designed by famed architect Crawford H Mackellar, the palazzo style Gowings building has gone from department store to offices to hotel, and since being QT Sydney, has had its gothic features thoughtfully returned to their former glory. It's since been recognised by the national trust of Australia as "a building of great historical significance and high architectural quality, the preservation of which is regarded as essential to our heritage".

Parlour Cucina, is also history-laden, with its original display glass cabinets from the state shopping block (Australia's first vertical shopping centre) and beautiful heritage tiled floors. The hotel itself is situated on the corner of George (quite possibly Sydney's first street) and Market street, two of Sydney's original thoroughfares during the colonial years, so as you can imagine, the surrounding areas have seen a world of change. To put it in perspective, 1929 was the year the stock market crashed, the great depression started, Bradman scored his first test century, Sydney still didn't have its first traffic light and prohibition was still in full swing in the US. QT Hotels is now the proud custodian of this magnificent building and the place it holds in Sydney's history.



Parlour Cucina circa 1932

