

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



Rosemary And Garlic Focaccia w/ Olive Oil

12

Wine and Food

Snacks

Green and Black Olives (v)

10

Fries (v)

8

Arancini, Italian ham, pistachio, provolone

5 each

Small

Chicken Liver Parfait w Crisp Bread

16

Gilled Octopus with pickled capsicum

18

Burrata w Zucchini ribbons, pangratatto

18

Charcuterie served with pickled Jalapenos

60gms

Mortadella – Pino, Syd

14

Prosciutto – Prosciutto di San Daniele, Friuli Ita

16

Salame – Finochiona, Pino, Syd

14

Cheese Selection of 3 cheeses, fig jam & lavosh

28

Antipasti served with Lavosh and Mixed Olives

35

Prosciutto , Mortadella, Salame, Parmesan

Pasta

Braised Lamb Pappardelle

24

Casarecce with Eggplant and Ricotta Salata (v)

26

Spaghetti, Blue Swimmer Crab, Garlic, Chilli

28

Salads

Red Oak Leaf Salad with Cab Sav Vinaigrette (v)

10

Shaved Fennel Salad with Orange, Walnuts and Dill

12

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

12

Sweet

Tiramisu

14

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.

Ask us for a fitting

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.

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!

Ask us for some flex

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!

*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.

(V) – Vegetarian

All Credit Cards Incur a 1.08% Surcharge.



BEFORE

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)			14
Henriques 'Rainwater' Madeira Spn (60mls)			9
Niepoort White Port And Tonic			12
Pernod Pastis, Mineral Water, Twist			9

FIZZ

	150ML	250ML	750ML
Nv Dal Zotto Prosecco, King Valley Vic	15	25	70
Nv G.H Mumm Grand Cordon Champagne Fra	25	44	125
Nv Jacquesson Cuvée No 733 Late Disgorged Champagne Fra			385
Nv Babo Prosecco, Prosecco Ita			75
Nv Berlucchi '61 Brut' Franciacorta, Franciacorta Ita			165
2015 Ten Minutes By Tractor Blanc De Blancs Yarra Valley Vic			125

WHITE

	150ML	250ML	750ML
2021 Rivulet 'Sylvie' Sylvaner, Huon Valley Tas	17	29	85
2019 Frogmore Creek Riesling, Coal River Valley TAS	16	29	85
2020 Domaine Pichot 'Clos Cartaud' Chenin Blanc, Vouvray Fra	19	32	92
2020 Mersel Lebnani Abyad Merwah, Bekaa Valley Leb – Skin Macerated (1000ml Btl)	16	26	99
2021 Gilbert Sauvignon Blanc, Orange NSW	16	27	76
2021 Voyager Estate 'Coastal' Chardonnay, Margaret River WA	16	27	78
2018 Davide Spillare 'Bianco Crestan' Garganega, Veneto Ita – MAGNUM (1500ml)			175
2016 Gunderloch 'Fritz' Riesling, Rheinhessen Ger			79
2020 Robert Stein 'Farm Series' Riesling, Mudgee NSW			65
2017 Domaine Chalmeau Aligote, Burgundy Fra			59
2019 Hart And Hunter 'Oakey Creek' Semillon, Hunter Valley NSW			75
2020 Chalmers Vermentino, Heathcote Vic			75
2018 Somos Cortese, McLaren Vale SA			75
2019 Terra Viva Bio Pinot Grigio, Delle Venezie Ita			59
2019 Vinden Estate Verdelho, Hunter Valley NSW			59
2018 Alpha Box & Dice 'Uncle' Sauvignon Blanc, Adelaide Hills SA			77
2018 Laurent Saillard 'Lucky You' Sauvignon Blanc, Loire Valley Fra			115
2019 Sorrenberg Sauvignon Blanc/Semillon, Beechworth Vic			109
2016 Mount Mary 'Triolet' Semillon/Sauvignon Blanc/Muscadelle, Yarra Valley Vic			175
2018 Courabyra '1 of 11' Gruner Vetliner, Tumbarrumba NSW			86
2017 Chateau Tahbilk Marsanne, Ngambie Lakes Vic			65
2021 Ross Hill Pinnacle Pinot Gris, Orange NSW			65
2017 John Duval 'Plexus' Marsanne/Viognier/Roussanne, Barossa SA			72
2016 Cantine Salvatore 'Nysias' Falanghina del Molise, Campania Ita			90
2020 Pieropan Soave Classico, Veneto Ita			95
2016 C. Tombacco Pecorino, Abruzzo Ita			75
2020 Cantine Nicosia 'Vulka' Carricante, Etna Ita			120
2018 Church Road 'Grand Reserve' Chardonnay, Hawkes Bay Nz			110
2018 Fletcher Chardonnay, Langhe Ita			115
2019 William Fèvre Petit Chablis Chardonnay, Chablis Fra			95
2018 Domaine Jean Dauvissat Père et Fils Chablis Chardonnay, Chablis, Fra			130
2017 Pierre-Yves Colin-Morey 'Le Banc' Chardonnay, St Aubin Fra			205
2015 Overnoy Cotes du Jura Chardonnay, Jura Fra			125
2020 Amo Vino 'Pelle', Riverland SA - <i>Skin Macerated</i> Vermentino/Greco/Zibbibo			55
2015 Radikon 'Slatnik', Friuli-Venezia Giulia Ita - <i>Skin Macerated</i> Chardonnay/Tocai Friuliano			145

PINK

	150ML	250ML	750ML
2021 Head Rose, Barossa Valley, SA	12	20	60
2019 Chateau L'Aumerade 'Marie Christine' Cru Classe, Provence, Fra	19	29	89
2019 Tonic, Clare Valley SA			69
2018 Vacances, Val de Combres Fra			88

RED	150ML	250ML	750ML
NV Fancy Goon – Carussin Asinoi Barbera, Piedmont Ita	9	15	45
2019 Artemis Pinot Noir, Southern Highlands NSW	14	22	62
2020 Cascina Val Del Prete ‘Serra de Gatti’ Barbera, Piedmonte Ita	19	32	95
2019 Delas ‘Saint Esprit’ Grenache/Syrah, Cotes du Rhone Fra	13	22	65
2020 Navarro Lopez ‘Tierra Calar’ Tempranillo, Valdapenas Spn	13	22	65
2020 Dominique Portet ‘Fontaine’ Cabernet Sauvignon, Yarra Valley Vic	13	22	65
2019 Olivers Taranga Shiraz, McLaren Vale SA	18	29	85
NV Completo Rosso, Piedmont Ita – 1 LITRE (1000ML)			99
2020 Domaine de Colette ‘Tradition’, Beaujolais-Villages Fra			90
2019 Tyrrells ‘Special Release’ Gamay, Hunter Valley NSW			112
2019 Beautiful Isle Pinot Noir, Tamar Valley Tas			79
2019 Escarpement Pinot Noir, Martinborough NZ			85
2020 Bouchard et Fils ‘La Vignee’ Bourgogne Pinot Noir, Burgundy Fra			90
2015 Benjamin Leroux Savigny-Les-Beaune Pinot Noir, Burgundy Fra			225
2016 Big Easy Radio ‘Perpetual Holiday’ Grenache, McLaren Vale SA			80
2018 Gonzo ‘Les Fruis’ Grenache blend, Barossa SA			85
2020 Mas de Libian ‘Bout d’Zan’ Grenache/Syrah, Cotes du Rhone Fra			90
2020 Matias Riccitelli ‘Hey Malbec!’, Mendoza Arg			90
2018 Condado de Haza Tempranillo, Ribera del Duero SPN			120
2019 Minimum Sangiovese/Syrah, Goulburn Valley Vic			62
2020 Vagnoni Chianti Colli Sensi, Tuscany Ita			95
2017 Chateau Mont Redon Grenache/Syrah, Lirac Fra			105
2018 L.A.S Vino ‘Franco’ Cabernet Franc, Margaret River WA			109
2015 Chateau Coulaine Cabernet Franc, Chinon Fra			98
2017 Occhipinti ‘SP68’ Frappato Nero D’Avola, Sicily Ita			135
2016 Chateau Vieux Ferrand Merlot Blend, Lalande De Pommerol, Bordeaux Fra			150
2019 R.Paulazzo ‘Reserve’ Cabernet Sauvignon, Hilltops NSW			80
2018 Punch down Boys Cabernet Sauvignon blend, Coonawarra SA			110
2018 Bellwether ‘Ant Series’ Cabernet Sauvignon, Coonawarra SA			75
2019 Matthieu Barret ‘Vilain’ Syrah, Rhone Valley, Fra			136
2019 Vinden Estate ‘Somerset Vineyard’ Shiraz, Hunter Valley NSW			99
2018 Mountadam ‘Five-Fifty’ Shiraz, Barossa Valley SA			59
2019 Torbreck ‘The Struie’ Shiraz, Barossa SA			125

OLD AND FANCY

2017 Giaconda Chardonnay, Beechworth VIC			485
2005 Pewsey Vale ‘Contours’ Riesling, Eden Valley SA			133
1998 Mount Pleasant ‘Lovedale’ Semillon, Hunter Valley NSW			280
2008 Chateau Tahbilk ‘Museum’ Marsanne, Ngambie Lakes Vic			135
2008 Dugat Py 1er ‘Coeur De Roy’ Pinot Noir, Gevrey Chambertin, Burgundy Fra			680
2014 Elvio Cogno ‘Ravera’ Nebbiolo, Barolo Ita			275
2011 Cantina Giardina ‘Nude’ Aglianico, Campania Ita			190
2016 Mount Mary ‘Quintet’ Cabernet Blend, Yarra Valley Vic			325
1996 Penfolds ‘389’ Cabernet Sauvignon/Shiraz SA			425
1994 Wynns ‘Michael’ Shiraz, Coonawarra SA			350
2014 Tenuta San Guido ‘Sassicaia’ Cabernet Sauvignon/Cabernet Franc, Tuscany Ita			590

BEERS

Moretti on Tap			10
Lord Nelson 3 Sheets			11
Little Creatures Rogers			10
Light Beer			9

AFTER

2019 Eric Bordelet Poire ‘Authentique’ Cider - Demi Sec (120ml)			14
2021 Frogmore Creek ‘Iced Riesling’, Coal River Valley Tas (75ml)			16
2018 Mas Ameil ‘Vin Doux Naturel’ Grenache, Rousillon Fra (75ml)			17
Nv Seppeltsfield Para Grand Tawny Port, Barossa Sa (60ml)			15
Nv Morris Old Premium Rare Liqueur Muscat, Rutherglen Vic (60ml)			21
Nv Sanchez Romante ‘NPU’ Amontillado Sherry, Jerez Spn (75ml)			14
Amaro Montenegro, Bologna Ita (60ml)			13
Delord VSOP Armagnac, Armaganc Fra (30ml)			18
Nikka Taketsuru Pure Malt Whisky, Jpn (30ml)			33