

Baguette w Pepe Saya Butter and Olive Oil 6.0

Snacks

Pickles (V,GF,NF) 9.0

Green and Black Olives (V,GF,NF) 6.0

Fries w Red Sauce (V, NF) 10.0

Small

Buttered Tuscan White Beans w Tomato and Parsley (V,GF,NF) 11.0

Pickled Octopus w Parsley, Dill and Lime (GF,NF) 16.0

Stracchiarella w Piquillo Peppers and Aged PX Vinaigrette (V,GF,NF) 19.0

Ortiz Anchovies with Garlic Butter on Sourdough (NF) 18.0

Ndjua w Goats Feta (2 pcs) (GF,NF) 15.0

Mussels in Escabeche (GF,NF) 14.0

Charcuterie served with pickled Jalepenos (All GF,NF) 60gms

Bresaola – 9+ Wagyu 'Qutaroselle' Vic 16.0

Mortadella – LP 'Smoked' Marickville Syd 12.0

Prosciutto – Prosciutto di San Daniele, Friuli Ita 14.0

Salami - LP Sauscisson Sec, Marickville Syd 14.0

Cheese served honeycomb and baguette (All NF) 50gms

Ewes Milk Blue – Riverine, NSW 14.0

Cows Milk Taleggio – Monterosso, Adelaide Hills, SA 14.0

Cows Milk Cheddar – Pyengana, Tas 15.0

Goats Milk Washed Rind – Vigneron, Aged 24 Months, Vic 12.0

Big

Butternut pumpkin soup w nutmeg, sour cream and baguette (NF) 15.0

Crudites w humus and spiced labneh (V,GF,NF) 17.0

Root Vegetable Gratin (V, NF) 19.0

Braised Lamb Rigatoni (NF) 23.0

Pink Snapper w Romesco 32.0

Minute Steak w Frites 31.0

Sides

Red Oak Leaf salad with Cab Sav Vinaigrette (V,GF,NF) 8.0

Sweet

Tiramisu 14.0

Bowl of biscuits – Biscotti and Tiny teddy's 5.0

*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.

Wine and Food

How to navigate

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 delicacy. Its called the 'glass slipper effect' and its not about flavour or aroma but simply finding the right size and fit.

Life Skills: How to eat more cheese

Cheese and wine is basically opposites attract. Cheese is rich, smooth and gooey. Wine is full of prickly acidity and drying tannin. Put them together and wines feel smoother and taste fruitier while the acid and tannin 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 bold 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!



BEFORE

Moretti on Tap				10.0
Lord Nelson 3 Sheets				11.0
Little Creatures Rogers				10.0
Light Beer				9.0
Silvio Carta 'Servito' Vermouth Bianco, Sardinia Ita (60mls)				12.0
Nv Luis Perez 'Caberrubia' Fino en Rama Sherry, Jerez Spn (60mls)				13.0
Gutierrez Colosia Amontillado Sherry, Jerez Spn (60mls)				14.0
Henriques Henriques 'Rainwater' Madeira Spn (60mls)				9.0
Niepoort White Port And Tonic				12.0
Pernod Pastis, Mineral Water, Twist				9.0
Aperol Spritz – Aperol, Prosecco, Soda, Orange				16.0
Cafe Noir – Belvedere, Espresso, Kahlua				22.0
Martini (Dry, Wet, Perfect, Dirty) – Tanqueray Gin or Belvedere Vodka				21.0

FIZZ

	150ML	250ML	750ML
Nv Dal Zotto Prosecco, King Valley Vic	11.0	16.0	58.0
Nv G.H Mumm Grand Cordon Champagne Fra	21.0	31.0	105.0
Nv Bellavista Brut, Franciacorta Ita			80.0
Nv Jacquesson Cuvée No 733 Late Disgorged			350.0
2013 Ten Minutes By Tractor 'Blanc De Blanc' Yarra Valley Vic			115.0
2006 Pol Roger 'Vintage' Champagne Fra			295.0
Nv Lini 1910 Lambrusco, Emilia Romagna Ita (sparkling Red)			49.0

WHITE

2018 Davide Spillare 'Bianco Crestan' Garganega, Veneto Ita – MAGNUM (1500ml)			175.0
2019 Gaintza Txakoli, Getaria Spn	13.0	22.0	69.0
2017 Gunderlaoch 'Fritz' Riesling, Rheinhessen Ger			79.0
2018 Kilakanoon 'Baudinet' Riesling, Clare Valley SA			59.0
2015 Pewsey Vale 'Contours' Riesling, Eden Valley SA	18.0	31.0	95.0
2017 Domaine Chalmeau Aligote, Burgundy Fra			59.0
2016 Domaine Bretonnaire 'Sur Lie Melon Bourgogne, Muscadet Sevre et Maine Fra			80.0
2019 Hart And Hunter 'Oakey Creek' Semillon, Hunter Valley NSW			75.0
2018 Chalmers Vermentino, Heathcote Vic			70.0
2019 Headcase 'Blanc' Gewurztraminer/Verdehlo, Hunter Valley NSW	16.0	28.0	78.0
2019 Vinden Estate Verdehlo, Hunter Valley NSW			59.0
2018 Alphonse Mellot 'La Moussiere' Sancerre Fra			149.0
2018 Simao & Co Sauvignon Blanc, King Valley Vic	14.0	22.0	65.0
2018 Sorrenberg Sauvignon Blanc/Semillon, Beechworth Vic			100.0
2016 Mount Mary 'Triolet' Semillon/Sauvignon Blanc/Muscadelle, Yarra Valley Vic			175.0
2017 Chateau Tahbilk Marsanne, Ngambie Lakes Vic			50.0
2016 Castagna 'Growers Selection' Savagnin, Beechworth Vic			89.0
2016 De Falco Vini Lacryma Christi del Vesuvio Coda del Volpe, Campania Ita			82.0
2020 Pichot 'Coteau De La Biche', Vouvray Fra	17.0	28.0	8.0
2018 Courabyra '1 Of 11' Gruner Veltliner, Tumbarrumba NSW			65.0
2018 Ross Hill Pinnacle Pinot Gris, Orange NSW			65.0
2018 Serra I Barceló 'Aucalá' Garnatxa Blanca, Terra Alta Spn			88.0
2016 Cantine Salvatore 'Nysias' Falanghina, Molise, Ita			90.0
2017 Somos Cortese, McLaren Vale SA			68.0
2018 Gilbert Chardonnay, Orange NSW	15.0	25.0	78.0
2018 Voyager Estate Chardonnay, Margaret River WA			99.0
2018 Fletcher Chardonnay, Langhe Ita			118.0
2019 Gerard Duplesiss, Petit Chablis Fra			130.0
2017 Pierre Yves-Colin Morey 'Le Banc', St Aubin Fra			185.0
2020 Amo Vino 'Pelle', Riverland SA - Skin Macerated Vermentino/Greco/Zibbibo			55.0
2019 La Ginestra Vivini 'Anfora', San Casciano Ita - Skin Macerated Trebbiano	16.0	24.0	85.0
2015 Radikon 'Slatnik', Friuli-venezia Giulia Ita - Skin Macerated Chardonnay/Tocai Friuliano			145.0

PINK

	150ML	250ML	750ML
2019 Tonic, Clare Valley SA	14.0	23.0	69.0
2019 Chateau L'Aumerade 'Marie Christine' Cru Classe, Provence, Fr	17.0	29.0	85.0
2019 2018 Las Vino 'Albino', Margaret River WA			120.0

RED

2013 E.Guigal Grenache blend, Cote du Rhone Fra – HALF BOTTLE (375ML)			35.0
NV Completo Rosso, Piedmont Ita – 1 LITRE (1000ML)			99.0
NV Fancy Goon – Asinoi Barbera, Piedmont Ita	9.0	15.0	45.0
2019 Uva Non Grata Gamay, Vin de France, Fra			59.0
2019 Les Volets Pinot Noir, Roussillon Fra	11.0	18.0	55.0
2020 Stoney Rise Pinot Noir, Tamar Valley Tas			79.0
2015 Benjamin Leroux Savigny-Les-Beaune Pinot Noir, Burgundy Fra			195.0
2017 Liquid Rock and Roll 'Ghetto' Dolcetto, Swan Hill Vic			65.0
2018 Massolino, Barbera D'alba, Piedmont Ita			110.0
2019 Fletcher 'The Minion' Nebbiolo, Victoria Vic			105.0
2018 G.D Vajra Langhe Rosso, Nebbiolo/Barbera, Piedmont Ita	17.0	27.0	85.0
2017 Chateau Mont Redon Grenache/Syrah, Lirac Fra			105.0
2019 The Other Wine Co. Grenache, McLaren Vale SA			65.0
2019 La Ginestra 'Anfora' Sangiovese, Tuscany Ita	16.0	26.0	80.0
2017 L'Arco Rosso del Veronese Corvina blend, Veneto Ita			99.0
2017 Arianna Occhipinti 'SP68' Frappato/Nero d'Avola, Sicily Ita			105.0
2019 Fatalone Gioia Dell Colle Primitivo, Puglia Ita	16.0	26.0	78.0
2015 Chateau Coulaire Cabernet Franc, Chinon Fra			105.0
2018 Casa Rojo 'Musso' Tempranillo, Castilla Y Leon Spn			69.0
2016 Somos Aglianico, McLaren Vale SA			82.0
2016 Chateau Vieux Ferrand Merlot Blend, Lalande De Pommerol, Bordeaux Fra			139.0
2018 Bellwether 'Ant Series' Cabernet Sauvignon, Conawarra SA	15.0	25.0	75.0
2019 R.Paulazzo 'Reserve' Cabernet Sauvignon, Hilltops NSW			95.0
2017 Matthieu Barret 'Petit Ours' Syrah, Rhone Valley Fra			119.0
2018 Olivers Tarranga Shiraz, McLaren Vale SA	15.0	25.0	75.0
2017 Vinden Estate 'Sommerset Vineyard' Shiraz, Hunter Valley NSW			99.0
2016 Journeys End '3 Bros' Shiraz, Barossa Valley SA			55.0
2019 Torbreck 'Struie' Shiraz, Barossa SA			135.0

OLD AND FANCY

2002 Mesh Riesling, Eden Valley SA			145.0
1996 Mount Pleasant 'Lovedale' Semillon, Hunter Valley NSW			255.0
2008 Chateau Tahbilk 'Museum' Marsanne, Ngambie Lakes Vic			135.0
2017 Cullen 'Kevin John' Chardonnay, Margaret River WA			195.0
2008 Dugat Py 1er 'Coeur De Roy' Pinot Noir, Gevrey Chambertin, Burgundy Fra			626.0
2014 Elvio Cogno 'Ravera' Nebbiolo, Barolo Ita			255.0
2010 Cantina Giardina 'Nude' Aglianico, Campania Ita			190.0
2016 Mount Mary 'Quintet' Cabernet Blend, Yarra Valley Vic			295.0
1996 Penfolds '389' Cabernet Sauvignon/Shiraz SA			425.0
1994 Wynns 'Michael' Shiraz, Coonawarra SA			295.0
2014 Tenuta San Guido 'Sassicaia' Cabernet Sauvignon/Cabernet Franc, Tuscany Ita			590.0
2009 Ducru Beaucaillou 2eme St Estephe Cabernet Blend, Bordeaux Fra			1100.0

AFTER

2019 Eric Bordelet Poire 'Authentique' Cider - Demi Sec (120ml)			14.0
2019 Pressing Matters 'R139' Late Harvest Riesling, Coal River Valley Tas (75ml)			16.0
2014 Mas Ameil 'Vin Doux Naturel' Grenache, Rousillon Fra (75ml)			17.0
Seppeltsfield Para Grand Tawny Port, Barossa Sa (60ml)			15.0
Morris Old Premium Rare Liqueur Muscat, Rutherglen Vic (60ml)			21.0
Sanchez Romate Don Jose Oloroso Sherry, Jerez Spn (60ml)			16.0
Amaro Montenegro, Bologna Ita (60ml)			13.0
1988 Delord Bas Armagnac, Armaganc Fra (30ml)			20.0
Nikka Taketsuru Pure Malt Whisky, Jpn (30ml)			33.0
Laphroaig 10 Year Single Malt Whisky, Sco (30ml)			15.0

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

