

Little Parrot

Cronulla

To Start

Warm Flat Bread / \$7.50 (GFO)

Ciabatta, garlic butter (for two) / \$7.90 (GFO)

Marinated Italian Olives, garlic, herbs / \$8.90 (GF)

Small Plates

Zucchini Fritters, ricotta, mint, creamy parmesan sauce / \$19.50

Baked Camembert, prosciutto wrapped, pickled vegetables, crispy bread / \$23.50 (GFO)

Stuffed Calamari, anchovy, caper & herb stuffing, braised tomato / \$22.90

Prawns Peperonata, capsicum, napolitana, parmesan / \$25.90 (GF)

Large Plates

Grilled Market Fish of the Day: ask our team for all the delicious details! / MP (GFO)

Pepper Steak, 250g eye fillet, peppercorn sauce, potato, celeriac & cauliflower gratin / \$49.90 (GF)

Tempura Fish & Chips, shoestring chips, side salad, house tartare / \$35.50 (GFO)

Mushroom Chicken, cream, white wine, sweet-potato mash, seasonal greens / \$35.90 (GFO)

Pasta

Gamberi e Spinci, prawns, nduja, spinach, cherry tomato / \$37.50 (GFO)

Butternut Rotolo, goats cheese, spinach, roasted capsicum, aioli, caperberry / \$33.50

Casarecce ragu, 7hr slow-cooked beef cheeks, napolitana sauce / \$36.50 (GFO)

Gnocchi Gorgonzola, handmade gnocchi, honey-walnuts / \$34.50

Sides

Shoestring fries, aioli / \$8.90

Rustic Winter Gratin, potato, celeriac, cauliflower / \$15.50 (GFO)

Insalata di Radicchio, shaved fennel, radicchio, apple balsamic, orange segments, parmesan / \$15.90 (GF)

Seasonal Greens, pine-nuts, olive oil, sea salt / \$16.50

GF: the dish is already gluten-free, GFO: a gluten-free option is available on request.

Please let the team know if you are coeliac so we can help you with extra precautions.

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Welcome to First Taste!

Thank you for joining us for this special preview.

Tonight is your first taste of a selection of dishes our new chef has been creating, before they officially join the menu. As one of our valued regulars, we wanted you to experience them first.

We'll be sharing our new starters + our new signature pasta dish, each prepared as tasting portions especially for this evening.

As this is our first service of these dishes, we'd love your honest thoughts. Your feedback will help us refine everything before we officially launch.

The food is on us so relax, enjoy yourselves, and thank you for being part of the Little Parrot story.

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