



Little Parrot

Cronulla

To Start

Warm Garlic Flat Bread, generous enough to share / \$8

Ciabatta, confit garlic butter / \$7 (GFO)

Marinated Italian Olives, garlic & herbs / \$9 (GF)

Small Plates

Sauteed Prawns, warm kipfler potato salad, lemon-caper beurre noisette / \$26 (GF)

Asparagus, Baby Beets & Golden Gnocchi, warm taleggio cream, parmesan crisp, / \$24 (GF)

Crispy Duck Cigar, cabbage & herb slaw, dipping jus / \$22

Molten Crumbed Double Brie, cranberry sauce / \$23

Large Plates

Grilled Market Fish of the Day, seasonal accompaniments / MP (GFO)

250g Eye Fillet Steak, potato fondant, asparagus, slow-reduced red wine jus / \$53 (GF)

Chicken Breast with Mixed Mushroom Sauce, sweet potato puree, garlic beans / \$37 (GF)

Parmesan-Crusted Pork Milanese, roasted baby beets, crisp fresh apple, sticky balsamic glaze / \$37

Beer-battered Fish & Chips, shoestring fries, side salad, house tartare / \$36

Pasta

7-Hour Beef Cheek Ragu, casarecce, napolitana sauce / \$38 (GFO)

Spinach & 3-Cheese Conchiglioni, stuffed pasta shells, napolitana sauce, rocket salad / \$36

Pesto Mafaldine, house-made basil pesto, roasted cherry tomato, parmesan / \$35 (GFO)

Sides

Duck Fat Potatoes, smoked salt / \$10 (GF)

Seasonal Greens, pine-nuts, olive oil, sea salt / \$13 (GF)

Mixed Leaf Salad, fennel, orange, radish, apple balsamic / \$16 (GF)

Shoestring fries, aioli / \$9

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.

10% surcharge applies on Sunday's.