

appetisers

warm marinated olives *v, vg*
rosemary / garlic
5

crackling *gf*
salt: bacon / rosemary / chili
5

roasted chickpeas *v, vg, gf*
salt: bacon / rosemary / chili
5

house baked bun *v*
smoked butter
8

entrée

chicken liver pâté
liver / white truffle / pane di casa
15

coppa picante
cured pork / tomato medley / pesto croutons
16

marinated zucchini *v*
feta / pane / oregano / lemon / garlic
14

citrus cured salmon *gf*
roasted beetroot / kohlrabi slaw
16

sides

the best chips *v, vg*
twice-cooked / hand cut
9

jerusalem artichoke *v, vg, gf*
rocket / preserved lemon
10

charred broccolini *v, gf*
smoked butter
9

mains

drunken skirt steak *gf*
asperagus / smoked eggplant / horseradish yoghurt
28

braised duck
cous-cous / orange balsamic / pomegranate
25

eggplant cotoletta *v, vg*
sweet potato / mushroom / black bean sauce
22

pasta

beef cheek ragu
pappardelle / vege / pecorino / tomato
19

braised lamb shank
pappardelle / pecorino / tomato
22

blue cheese gnocchi *v*
gnocchi / blue cheese / pumpkin purée / pecorino
24

cheese / charcuterie / dessert
menus available

PARSONS

@parsons.bar
/parsons.the.bar
(02) 8540 6310
contact@parsonsbar.com.au