



DINNER MENU

TO SHARE

Garlic & Herb Ciabatta

7

Seeded Mustard & Cheese Ciabatta

7

ENTRÉE

Pan Seared Scallops

with a salad of watermelon, olive & whipped Persian fetta,
finished with crisp prosciutto and baby basil (GF)

15

Confit Pork Belly

with caramelised apple puree & apple coriander salad (GF)

13

Rabbit & Prune Ravioli

with herbed butter sauce, pine nuts and Persian fetta

15

Roasted Pumpkin & Sundried Tomato Tartlet

accompanied with rocket, Parmesan and pesto (V)

13

Moroccan Squid

on a bed of spinach, mango, red pepper, tomato and Spanish onion,
finished with citrus mayonnaise

13

Kangaroo Carpaccio

with sweet potato gaufrettes, micro herbs, toasted pepitas,
drizzled with sweet Shiraz and pomegranate reduction (GF)

14

Chickpea Battered Zucchini Fritters

filled with Persian fetta, finished with a smoked red pepper and tomato coulis (V GF)

13

MAIN COURSE

250gm Certified Black Angus Porterhouse

cooked to your liking, kept simple with hand cut chips, broccoli and beans with toasted almonds, and your choice of béarnaise or brandied peppercorn jus (GF)

33

Pan Roasted 3-point Lamb Rack

accompanied with tomato, spinach, olive & fetta tartlet,
balsamic shallots and balsamic glaze

32

Quills 3 Cheese Chicken Parma

Crumbed chicken breast stuffed with semi dried tomatoes, fetta and bocconcini topped with ham, Napoli and mozzarella served with hand cut chips and a Greek salad

28

Market Fresh Fish

Chickpea battered fillets
served with quinoa salad, hand cut chips and roasted garlic aioli

29

Grilled Barbeque Marinated Poussin

served on a warm salad of kipfler, chorizo, egg, and green beans,
with a house made barbeque sauce

28

Veal Cutlet Holstein

Herb crumbed veal cutlet served on pommes puree, topped with a fried egg,
lemon, anchovy and caper butter, with a side of greens

30

Oven Baked Barramundi

nestled on roasted mushrooms, chats and green beans,
finished with vanilla bean sauce (GF)

31

Pork Waldorf

Grilled honey Dijon fillet served on chef's spin on the classic waldorf, combining celeriac,
apple, walnuts, and cos lettuce in seeded mustard mayonnaise

28

House Made Mushroom, Spinach & Persian Fetta Tortellini

accompanied with baby beetroots and vegetable nage

26

Prawn Tail Tagliatelle

tossed through mild chilli, garlic, and herbs, finished with fresh lemon zest and king prawns

29

Traditional Caesar salad

with all the trimmings including anchovies, prosciutto & croutons topped
with a delicious creamy dressing

18.5

Grilled Chicken Caesar

with anchovies, prosciutto & croutons topped with a creamy dressing

22.5

with Smoked Salmon

25

SIDES

Roasted Kiplers and Chorizo

Hand cut wedges

Green beans and toasted almonds

Garden salad

All 7.5

(v) –Vegetarian

(gf) – Gluten Free

gf ** - Chef will amend meal to become gluten free

If you have any other dietary requirement or questions, please do not hesitate to ask your
waitperson and we will try to cater to your requirements.

NO SPLIT BILLS, ONE ACCOUNT PER TABLE THANK-YOU
WE ACCEPT CASH, VISA, MASTERCARD, AMERICAN EXPRESS AND DINERS
PLEASE NOTE THERE IS A 2.5% CHARGE TO AMEX AND DINERS