

QUARTIER — DERIVED FROM  
THE FRENCH WORD FOR  
NEIGHBOURHOOD — IS ROOTED  
IN A RESPECT FOR HONEST  
INGREDIENTS, THOUGHTFUL  
SIMPLICITY, AND A QUIET  
NOSTALGIA FOR THE KIND OF  
HOME COOKING THAT FEELS  
INCREASINGLY RARE IN OUR  
MODERN LIVES.

Our Menu & Kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance.  
Please inform our team if you have a food allergy or intolerance. Credit Card surcharge of 1.4% applicable on payments by card. 15% Sunday and Public Holiday surcharge applies on this menu

**All Seafood served at The Quartier Bistro & Bar is sourced exclusively from (A) Australia | (I) Imported | (M) Mixed**

# PRE THEATRE MENU

3 COURSE \$79

## ENTREE

Prawn Cocktail (I) Gem Lettuce, Avocado, House Cocktail Sauce

Salmon Rilletes (A) Toasted Baguette, Cornichon, Dill

Mushroom Arancini, Napolitanan Sauce, Mint Trzatziki

## MAIN

Wild Mushroom Fettuccine, Beurre Blanc, Parmesan, Chive

Seared Tasmanian Salmon (A) Frites, Tartare Sauce, Charred Lemon

Cheeseburger A'L'Americaine, Pastrami, Tomato Relish, Pickle, Cucumber, Frites

## DESSERT

Chocolate Fondant, Vanilla Ice Cream

Madeleines Lemon Curd | Chocolate Sauce

Creme Brulee, Biscotti

## ADD ON

Artisan Bread Selection, Cultured Butter \$12

Grilled Broccolini, Toasted Almonds \$16

Garden Salad, Mixed Leaves, French Mustard Vinaigrette \$12

**\*Please note that no further discounts applicable on this offer\***