

TASTING MENU

\$89 PER PERSON

ADD WINE PAIRING FOR \$55.00 PP

Seared Scallop

Cauliflower puree, mint, cucumber, almond slivers

Paired with: Reverie Chardonnay (Pays d'Oc, France)

Grilled lamb cocktail cutlet

Fresh mayo and mint sauce

Paired with: Alta Pinot Noir (Yarra Valley, VIC)

Grilled Yamba King Prawns

Paired with: DeBortoli Legacy Semillon Sauvignon Blanc (Riverina, NSW)

Filet mignon

*200g grainge black Angus Eye fillet, crème cauliflower,
sauté seasonal vegetables, Jus*

Paired with: Pedestal Cabernet Sauvignon (Margaret River)

Chocolate Fondant

Vanilla ice cream

Paired with: Craigmoor Botrytis (Mudgee, NSW)

Our indulgent tasting menu showcasing the best of Quartier Bistro & Bar. Our chef's selections feature only the freshest produce and locally sourced ingredients.



No Discounts applicable on this menu

(v) Vegetarian, (vg) Vegan, (df) Dairy free, (gf) Gluten Free

Please make the staff aware of any serious food allergies you may have

Credit Card surcharge of 1.1% applicable on payments by card.