

## MENU DU SOIR

### LES ENTRÉES

|                                                                                                 |              |
|-------------------------------------------------------------------------------------------------|--------------|
| <b>Pacific Oyster</b><br>Fresh shucked<br>Kilpatrick                                            | 6 ea<br>7 ea |
| <b>Seared Scallop</b><br>Burnt butter verjuice/cauliflower<br>puree/salmon roes/slivered almond | 22           |
| <b>Herb Garlic French Bread (v)</b>                                                             | 14           |
| <b>French Baguette (v)</b>                                                                      | 12           |
| <b>Artisan cantina sourdough (v)</b><br>Balsamic and fennel olive oil                           | 14           |
| <b>Cream cauliflower soup (v)</b><br>Cauliflower and chickpea soup served in<br>bread bowl      | 16           |
| <b>Meat-balls casserole</b><br>Beef mince/Napolitana sauce/gruyere<br>cheese                    | 22           |
| <b>Lamb cutlet</b><br>Marinated and crumbed with Moroccan<br>spices serve with garlic aioli     | 24           |
| <b>Fresh Buffalo Mozzarella (v)</b><br>Avocado, petit cos, capers, baguette croutons            | 22           |
| <b>Chicken Liver Parfait</b><br>Cornichon, onion relish, parmesan tuil                          | 26           |
| <b>Seafood a la meuniere</b><br>Prawn cutlet, octopus, mussel, aioli                            | 28           |

### LES GRILLADES

|                                                                                                                 |    |
|-----------------------------------------------------------------------------------------------------------------|----|
| <b>Steak-Frites</b><br>220g Grainge Silver rump steak, saute<br>vegetables, frites and Shiraz Jus               | 44 |
| <b>Filet Mignon</b><br>200g Grainge black Angus Eye fillet<br>Crème cauliflower/sauté mushroom/parmesan<br>tuil | 48 |
| <b>Lamb rack</b><br>French trim double rib lamb rack /mint<br>sauce/sauté vegetables                            | 48 |

### LES PLATS PRINCIPAUX

|                                                                                                                         |    |
|-------------------------------------------------------------------------------------------------------------------------|----|
| <b>Barramundi en papillote</b><br>Sauté vegetable and Japanese wasabi sauce                                             | 45 |
| <b>Salmon buerre blanc</b><br>Pan fired salmon/crisp baby potato/chive<br>crème fraiche/buerre blanc sauce              | 45 |
| <b>Duck a la orange</b><br>Five spice & citrus duck breast/brown sugar<br>& butter orange sauce/corn cob puree          | 45 |
| <b>Roasted Pork Belly</b><br>Mash pumpkin/bok choy/radish/apple verjuice                                                | 45 |
| <b>Grill green Yamba king prawn</b><br>Serve with kale cabbage carrot and apple slaw                                    | 48 |
| <b>Creamy Mushroom Chicken Linguine</b><br>Corn fed supreme chicken breast/mushroom<br>cream sauce/fresh linguine pasta | 42 |
| <b>Prawn and Chorizo Spaghetti</b><br>Tomato confit & Napolitana sauce/fresh<br>spaghetti pasta                         | 45 |
| <b>Squid ink pasta</b><br>Blue swimming crab meat/confit<br>garlic olive oil/lemon & herbs                              | 45 |
| <b>Pumpkin risotto (v)</b><br>Roast pumpkin/wild mushrooms/buerre<br>blanc                                              | 38 |
| <b>Crispy chicken parmigiana</b><br>Served with frites and garden salad                                                 | 42 |

### TO SHARE

|                                                                                                                                                         |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>T-bone steak</b><br>500g Grainge silver beef T-bone steak<br>Sauté vegetables/ sweet potato chips/Shiraz<br>jus<br>(No Discounts apply on this item) | 79 |
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Please make the staff aware of any serious food allergies you may have  
NO DISCOUNTS APPLY FOR THIS MENU ON SPECIAL EVENTS AND PUBLIC HOLIDAYS



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## ACCOMPAGNEMENTS

|                                        |    |
|----------------------------------------|----|
| Gems baby cos & parmesan               | 14 |
| Sauté French beans                     | 15 |
| Crispy baby potato                     | 12 |
| Pomme Frites                           | 12 |
| Garden Salad and Champagne Vinaigrette | 12 |
| Sweet potato chips                     | 14 |

## Kids Meal

|                            |    |
|----------------------------|----|
| Battered Fish & Chips      | 22 |
| Salt pepper squid & chips  | 22 |
| Chicken Parmigiana & Chips | 22 |
| Spaghetti Bolognese        | 22 |

## DESSERTS

|                                                    |    |
|----------------------------------------------------|----|
| Chocolate fondant                                  | 20 |
| Earl Grey and Lavender Crème Brulee                | 20 |
| Coconut Kahlua ice-cream (coconut chips & praline) | 22 |
| Frangelico Affogato                                | 20 |
| Bowl of Fruit                                      | 18 |
| Banana Split                                       | 16 |
| Trio of Ice Cream (Vanilla, Strawberry, Chocolate) | 16 |
| Chef Selection Cheese Platter                      | 35 |



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