

the
Quartier
BISTRO & BAR

DINNER MENU



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 until 30th September 2026. 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 Rillettes (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

MAINS

WILD MUSHROOM FETTUCINE Beurre Blanc, Parmesan, Chives	42
BLUE SWIMMER CRAB SPAGHETTI (I) Lemon Cream Sauce, Parmesan	49
SEARED TASMANIAN SALMON (A) House Tartare Sauce, Charred Lemon & Frites	49
CHEESEBURGER A'L'AMERICAINE Pastrami, Tomato Relish Pickle Cucumber & Frites	40
CHICKEN SCHNITZEL PARMIGIANA Aioli, Garden Salad & Frites	40 42
ROASTED PARSNIP & CARROT Radicchio, Lentils, Goat Curd	42
DUCK LEG CONFIT Radicchio, Orange, Pomegranate, Tamarind Glaze	49
BOEUF BOURGUIGNON Bacon, Mushroom, Mash Potato	49
GRAIN-FED RUMP STEAK 300G Potato Mash, Spinach, Mushroom, Jus	52

SIDES

FRITES Aioli	\$14
BUTTERNUT PUMPKIN SALAD Rocket, Walnut, Vinaigrette, Parmesan	\$16
GARDEN SALAD Mixed Leaves, French Mustard Vinaigrette	\$12
GRILLED BROCCOLINI Toasted Almonds	\$16

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DESSERTS

CHOCOLATE FONDANT Vanilla Ice Cream	\$20
MADELEINES Lemon Curd, Chocolate Sauce	\$20
CREME BRULEE Biscotti	\$20
VANILLA ICE CREAM	\$6

KIDS

Served With Salad, Frites & Tomato Sauce

SALT & PEPPER SQUID (M)	\$26
BATTERED FLATHEAD (M)	\$26
CHEESEBURGER	\$26
CHICKEN SCHNITZEL	\$26

BREAD

ARTISAN BREAD SELECTION Focaccia Baguette Garlic Bread	\$12
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ENTREES

PRAWN COCKTAIL (I) Gem Lettuce, Avocado, House Cocktail Sauce	\$28
LAMB CUTLETS (2) MAIN (5) Cucumber & Mint Salsa, Tamarind Dressing	\$32 \$52
SALMON RILLETTES (A) Toasted Baguette, Cornichon, Dill	\$28
MUSHROOM ARANCINI Napolitana Sauce, Mint Tzatziki	\$26

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