

*the*  
Quartier<sup>er</sup>  
BISTRO & BAR



@QUARTIERBISTRO

## ENTREES

Freshly shucked oyster (each)	5.5
Herb and garlic French bread (v)	14
Truffle, mushroom & parmesan arancini (v)	15
Seared scallop (3pcs) <i>Cauliflower puree, mint, cucumber, almond slivers</i>	22
Fresh buffalo mozzarella (v) <i>Petit cos, capers, baguette croutons</i>	22
Grilled lamb cocktail cutlet <i>French mayo and mint sauce</i>	24
Chicken liver parfait <i>Cornichon, onion relish, parmesan tuil</i>	26
Crab cream soup <i>Served in a bread bowl</i>	28

## PASTAS

Pasta Napolitano (v)	32
Crab meat linguine. <i>Blue swimmer claw crab meat, crème buerreblanc, parsley, lemon</i>	36
Seafood pasta (df) <i>Prawn cutlet, squid, mussel, parsley and lemon</i>	38

*Quartier - French for the word  
'neighbourhood' places an emphasis on  
quality ingredients, prepared simply and  
taps into a nostalgic yearning for the sort of  
home cooking we don't have time to make  
anymore..."*

*Bon Appetit*

(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 1.4% applicable on payments by card.

## 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 the tasting menu

## MAINS

Chicken parmigiana 36  
*Frites and garden salad*

Toulouse sausages 36  
*Crème potato, roasted vegetables, apple verjuice*

Barramundi en papillote (df) (gf) 46  
*Sautéed seasonal vegetables, crisp kale, roasted almonds*

Salmon buerreblanc (gf) 46  
*Pan fried salmon, crème buerreblanc, roasted vegetables*

Duck a la orange (gf) 46  
*Five spice & citrus duck breast, brown sugar & butter-orange sauce, corn puree*

## FROM THE GRILL

Game Farm chicken breast 42  
*250g supreme corn fed chicken breast, sauté seasonal vegetables and cauliflower puree*

Steak-frites (df) 46  
*220 grainge silver rump steak, sauté seasonal vegetables, frites and jus*

Filet mignon 52  
*200g grainge black Angus Eye fillet, crème cauliflower, sauté seasonal vegetables*

Double lamb rack (df) 52  
*French trim lamb rack, sautéed seasonal vegetables, mint sauce*

Grilled Yamba green King prawn (df, gf) 52  
*Served with salad and burnt lemon*

## TO SHARE

\*\*No Discounts applicable on the "To Share" items

Porterhouse steak (df) <i>800g Grainge silver Beef steak, sauté seasonal vegetables, sweet potato chips, salad, jus</i>	118
Seafood platter <i>King prawns, scallops, fresh oysters, oyster money, sauté squids, prawn cutlet, mussels Served with chips, garden salad, burnt butter and aioli</i>	139

## SIDES

Pomme frites (vg)	12
Sweet potato chips (vg)	12
Garden salad & champagne vinaigrette (vg, df, gf)	12
Grilled broccolini & roast almond (v, df, gf)	15
Roast seasonal vegetables (v, df, gf)	15
Paris mash (v)	15

## DESSERTS

Ice cream flavor of the week <i>(Ask wait staff for the flavor of the week)</i>	6
Vanilla Earl Grey crème brulee (v)	20
French cheese cake (v) <i>Served with crème anglaise</i>	22
Affogato (v) <i>Choice of Liquor: Frangelico, Baileys, Amaretto, Kahlua</i>	22
Double Chocolate fondant (v) <i>Served with vanilla ice-cream</i>	25

## KIDS MENU

\*\*No Discounts applicable on the Kids Menu

Spaghetti Bolognese	18
Toulouse Sausages <i>Crème potatoe, roasted vegetable, apple verjuice</i>	18
Battered Fish and chips	19