

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.

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavor to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences

PRE THEATRE MENU

2 COURSE \$69

3 COURSE \$79

ENTREE

Warm Zucchini Salsa, Mimolette Cheese & Walnuts

Shrimp Cocktail, Brioche Toast, Lemon & Red Elk

MAIN

300g Riverina Angus Sirloin Steak with Horseradish Butter

The Quartier Lamb, Carrot Puree & Tamarind 180g

Tasmanian Salmon Sauce Vierge with Coriander

DESSERT

Dark Chocolate Mousse Sour Cherries & Chantilly cream

Madeleines Lemon Curd

ADD ON

Sourdough Baguette with Cultured Butter \$8

Frites Truffle with Mayonnaise \$14

Summer Salad with Red Oak Lettuce & Dijon \$14

Please note that no further discounts applicable on this offer