

BAR MENU

AVAILABLE: 5PM-9.30PM

SNACKS

SOUP OF THE DAY \$16 V/GFO

vegetable soup, legumes, olive oil and fresh herbs, sliced sourdough

GARLIC BREAD \$14 V

toasted sour dough, confit garlic parsley butter, micro herbs

FRIES \$12 V/DF

served w/ aioli & ketchup

SEASONED WEDGES \$15 V

served w/ sour cream & sweet chili sauce

CLASSICS

HOUSEMADE PIE \$28

artisan made meat pie, served w/ small side salad

CLUB SANDWICH \$30

toasted bread, filled w/ smoked chicken, bacon, lettuce, cheese, aioli, tomato, crisps

MUSSEL POT \$30 GFO

marinara sauce, garlic butter, cream, parsley, toasted garlic bread

MQT SALAD \$24 V/GFO

leafy greens, cherry tomato, beetroot, baby carrot, cucumber, crispy noodles, house dressing

CURRY OF THE DAY \$30 / VEGETARIAN OPTION \$28 V

served w/ steamed basmati rice, poppadum, condiments

DAILY SPECIALS

HAPPY HOUR 5 - 6PM

\$8 HOUSE WINE, HOUSE SPIRITS, TAP BEER

COCKTAIL HOUR 6 - 7 PM

\$15 LISTED COCKTAILS

Disclaimer: menu items may contain traces or come into contact with sulphites, cereals containing gluten, shellfish, eggs, fish, milk, peanuts, soybeans, sesame seeds, tree nuts and lupin. We can cater for most dietary requirements with prior notice. For any special dietary requirements, please inform our staff.

V – VEGETARIAN, DF – DAIRY FREE, GF – GLUTEN FRIENDLY, GFO – GLUTEN FREE OPTION AVAILABLE, VEG - VEGAN

DINNER MENU

ENTRÉES

CHICKEN SALAD \$28

crispy chicken, bacon, croutons, garden leaf salad, soft boiled egg, house dressing

PORK BELLY \$24

cured pork belly, glazed w/ hoisin sauce, cucumber essence, julienne of fennel, radish and apple salad, yuzu citrus dressing

BEEF CARPACCIO \$28 GFO

served w/ beetroot, sourdough wafers, sunflower shoots, truffle dressing

SALMON \$30 GFO

smoked salmon, avocado puree, leafy greens, cherry tomato, tortilla crisps

MAINS

MQT CHOWDER \$34 GFO

mixed seafood, garlic parsley cream sauce, white wine, garlic bread

VENISON \$48 GF

fillets served medium rare, green peppercorn sauce, spinach mash, crispy rice paper.

LAMB \$48 GF

grilled lamb loin, kumara, kale, red wine jus, micro herb garnish

GNOCCHI \$32 V

pea, parmesan cheese and spinach sauce, goat's cheese, lemon zest, olive oil

FISH \$42 GF

grilled monk fish, parsley potatoes, tomato confetti, café' de Paris butter

CHEFS SPECIAL: \$TBC

please ask your server for more information

SIDES - \$10

MASHED POTATO / GARDEN SALAD / SEASONAL VEGETABLES / GARLIC BREAD

DESSERTS

L'OPERA \$18

layers of chocolate ganache, butter coffee cream, biscuit, chocolate icing

LAVA CAKE: \$18

dark chocolate sponge cake, soft choc centre, pistachio nut cream, garnish

CRÈME BRULEE \$18 GFO

apricot and cointreau brulee, almond puff pastry twist

SORBET OR ICE-CREAM \$14 GFO/DF

three scoops....

please ask your waiter for the available flavours

DAILY SPECIAL

THREE COURSE DINNER
W/ A GLASS OF HOUSE WINE FOR

\$85 PER PERSON*

*Choose any entrée, main and dessert with a glass of house wine

*Beverage alternatives/upgrades available

*No further discount