



## **LUNCH MENU**

### **TO SHARE**

**Garlic & Herb Ciabatta**

7

**Seeded Mustard & Cheese Ciabatta**

7

### **ENTRÉE**

**House made pork pie**

with poached apple compote and pea puree

12.5

**Pan-fried gnocchi**

with nut brown butter, mushroom, pine nuts and finished with Parmesan and fresh herbs

13

**Caramelised leek, mustard and Camembert tartlet**

finished with cranberry sauce

11.5

**Salt and pepper calamari**

on rocket and orange salad with sweet chilli aioli

13 (gf)

**Pan seared scallops**

with creamy potato veloute thick cut bacon and chives

14

**Quills take on chicken saltimbocca**

(chicken tenders rolled with butter sage and prosciutto) served on pommes puree

13 (gf)

**Moroccan spiced lamb Kofta's**

with tomato sugo, minted yoghurt and garlic ciabatta

13

## **MAIN COURSE**

### **250gm Eye Fillet 31.5**

or

### **300gm Porterhouse 29**

Served with kipfler wedges and chorizo broccolini, crispy onion rings and finished with your choice of red wine jus or caramelised leek and mustard sauce (gf)

### **Beef bourguignon**

a French classic slow braise of beef, bacon, shallots and mushrooms in a rich red wine sauce served with olive oil pommes puree and accompanied by green beans and crusty bread

27

### **Three-cheese chicken breast (our out of the box Parma)**

Chicken breast crumbed w Parmesan and fetta and topped with Napoli and mozzarella served with hand cut chips and vegetables.

27

### **Quills take on Chicken Kiev**

served with sweet corn puree potato galette and greens

25

### **Seafood cassoulet**

Rich hearty seafood broth including fish, prawns, mussels, scallops and cooked in a tomato sauce mildly spiced with rissoni, Served with crusty house baked bread

31

### **Kangaroo fillet**

marinated in wattle seed, grilled to order but suggested medium rare, on a bed of roasted baby beets, sweet potato, fetta, basil, red onions & green beans (gf)

27.5

### **Slow braised lamb shank**

served with a minestrone broth and pommes puree

28

### **Confit rabbit filo cigar**

served on puy lentils accompanied with celeriac cream and dutch carrots finished with a red wine jus

28

### **Parmesan and rosemary encrusted pork fillet**

served with roasted apples, colcannon mash, green beans finished with a red wine jus

28

### **Eggplant Parma stack**

lightly crumbed topped with roasted cherry tomatoes and mascarpone and Parmesan fondue served with baby spinach & greens

24

### **Fish of the day**

Changes daily, please see our friendly wait staff for today's selection at market price

### **Thai inspired vegetable curry**

Green curry with pumpkin and tofu served with jasmine rice and pappadams  
26.5

### **Traditional Caesar salad**

with all the trimmings including anchovies, prosciutto & croutons topped with a delicious  
creamy dressing  
18.5

### **Grilled chicken Caesar**

with anchovies, prosciutto & croutons topped with a creamy dressing  
22.5  
with Smoked Salmon  
25

## **SIDES**

**Herb & garlic roasted chat potatoes**

**Hand cut wedges**

**Seasonal greens**

**Garden salad**

All 6.5

(v) –Vegetarian

(gf) – Gluten Free

gf \*\* - Chef will amend meal to become gluten free

If you have any other dietary requirement or questions, please do not hesitate to ask your  
waitperson and we will try to cater to your requirements.

NO SPLIT BILLS, ONE ACCOUNT PER TABLE THANK-YOU  
WE ACCEPT CASH, VISA, MASTERCARD, AMERICAN EXPRESS AND DINERS  
PLEASE NOTE THERE IS A 2.5% CHARGE TO AMEX AND DINERS