

Amuse Bouche - 3:00-5:00

Toasted Baguette \$10.0

Toasted 6 inch baguette served with garlic and herb butter. (VG)

Garlic & Cheese Pizza (12 inch) \$26.0

Sour cream, garlic and chives base sauce with mozzarella, parmesan cheese and crispy shallots. (VG)

-Add Salsa Verde button mushroom \$11.0

Mango Chicken Pizza (12 inch) \$36.5

Tomato pizza sauce topped with mozzarella, mango coconut fried chicken pieces, brie, pickled red onion, roasted red peppers, and mango gravy drizzle.

Broccoli, Cauliflower Pizza (12 inch) \$31.0

Tomato pizza sauce topped with mozzarella, roasted broccoli, cauliflower, parmesan, caramelised onion and drizzled with garlic, chives sour cream sauce. (VG)

Salt and Pepper Squid \$18.5

Rice flour coated squid tossed in salt and pepper seasoning, rice wine vinegar, sesame oil, crispy shallots and garlic served with mixed salad leaves. (GF/DF)

Sweet and Sour Pork Belly \$25.0

Pork belly cooked in a sweet and sour sauce, tossed with seasonal vegetables. (GF/DF)

Baked Brie \$31.5

Oven baked brie, with garlic herb olive oil, honey, chilli flakes, rosemary and served with toasted Baked by Blanche rye sourdough bread. (GFA/VG)

Chilli and Rosemary Polenta Fries \$16.5

With 3 cheese and truffle sauce. (GF)

Hand-cut Fries \$12.0

With tomato sauce. (GF/DF/VG/V)

GF- Gluten Free	DF- Dairy Free	VG- Vegetarian	V- Vegan	A- Available
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Dinner- 5:00-late

Petite (*small*)

Toasted Baguette \$10.0

Toasted 6 inch baguette served with garlic and herb butter. (VG)

Chilli and Rosemary Polenta Fries \$16.5

With 3 cheese and truffle sauce. (GF)

Salt and Pepper Squid \$18.5

Rice flour coated squid tossed in salt and pepper seasoning, rice wine vinegar, sesame oil, crispy shallots and garlic served with mixed salad leaves. (GF/DF)

Sweet and Sour Pork Belly \$25.0

Pork belly cooked in a sweet and sour sauce, tossed with seasonal vegetables. (GF/DF)

Moyenne (*medium*)

Garlic & Cheese Pizza (12 inch) \$26.0

Sour cream, garlic and chives base sauce with mozzarella, parmesan cheese and crispy shallots. (VG)

-Add Salsa Verde button mushroom \$11.0

Mango Chicken Pizza (12 inch) \$36.5

Tomato pizza sauce topped with mozzarella, mango coconut fried chicken pieces, brie, pickled red onion, roasted red peppers, and mango gravy drizzle.

Broccoli, Cauliflower Pizza (12 inch) \$31.0

Tomato pizza sauce topped with mozzarella, roasted broccoli, cauliflower, parmesan and drizzled with garlic, chives sour cream sauce. (VG)

Baked Brie \$31.5

Oven baked brie, with garlic herb olive oil, honey, chilli flakes, rosemary and served with toasted Baked by Blanche rye sourdough bread. (GFA/VG)

Salt and Pepper Squid Salad \$22.0

Deep fried squid strips seasoned with house-blend salt and pepper mix, served on seasonal vegetable salad, drizzled with honey olive oil dressing. (GF/DF)

3 Cheese and Truffle Gnocchi \$26.0

Gnocchi tossed in 3 cheese and truffle oil sauce, and baby spinach, topped with parmesan cheese. (GFA)

Gluten free extra \$3.0

-Add Mango Coconut fried chicken. (GF/DF) \$13.0

-Add Lamb, truffle and parmesan sausage. (GF) \$9.0

-Add Pork Belly. \$13.0

Dinner- 5:00-late

Grande (Large)

Quail's Nest Erratic Salad \$42.0

Ask staff for our seasonal salad flavour with your choice of either;

- Crumbed mozzarella.(VG)
- Mango Coconut fried chicken.
- Pan fried fish. (when available)

Pan Fried Fish (when available) \$42.0

With house-cut fries, carrot cashew pâté, tartare sauce served with mixed leaves and seasonal vegetable salad. (GF/DF)

Mushroom Stroganoff Pappardelle \$31.0

Sautéed with button mushrooms and garlic, served with pappardelle pasta, and topped with parmesan cheese, crispy shallots and garlic & chives sour cream.

-Add 100g New Zealand eye fillet \$14

New Zealand Salmon Gnocchi \$55.0

120g oven baked New Zealand salmon served on 3 cheese and truffle oil gnocchi, tossed with baby spinach and topped with salsa verde. (GFA)

- *Gluten free extra \$3.0*

New Zealand Eye Fillet Steak \$47.0 150g/ \$59.0 250g

New Zealand eye fillet served with crispy fried potato slices, salsa verde, roasted broccoli & cauliflower, house-made jus and topped with béarnaise sauce. (GF/DFA)

Add fried eggs. \$7.0

Add Salsa Verde button mushrooms. (GF) \$11.0

Sides

Baby Peas \$7.5

Steamed baby peas served with garlic herb butter (GF/VG)

Roasted Broccoli and Cauliflower \$15.0

Topped with 3 cheese and truffle sauce (GF)

Crispy Fried Potato Slices \$8.0

Gourmet potatoes fried with garlic, rosemary and flakey salt. (GF/DF/VG/V)

Side Salad \$14.0

Mixed salad leaves and seasonal vegetables, drizzled with garlic herb olive oil (GF/DF/VG/V)