

Quail's Nest Eatery Day Menu

Day Menu- Till 2.30 pm

Brunch

Eggs and things \$13.4

Two free-range eggs, your way with baby spinach and choice of Bumblebee Bakery (sourdough, grain sourdough or gluten-free toast).

Add/ Build

House Smoked Salmon \$7.0

Two Vegetable Rosti's (GF) \$6.5

Free-Range Bacon \$6.0

Garlic Herb Creamy Mushroom \$6.0

Two Free-Range Eggs \$6.0

Two Sides Bumblebee Bakery Toast (sourdough, grain sourdough or gluten-free) \$6.0

Garlic Roasted Tomato \$4.5

Fresh Baby Spinach \$3.5

Extra Side Sauces (relish, aioli, tomato, hollandaise, smokey bbq, tartare, kewpie mayo) \$1.0

Bumblebee Bakery Fruit and Nut French Toast

-with maple syrup and toasted pistachios \$15.7

- with raspberry and fig compote with white chocolate ganache \$21.4

Add Little Liberty Ice cream \$4.7

Quail's Nest Breakfast \$24.5

A choice of Bumblebee Bakery sourdough, grain sourdough or gluten-free toast, two free-range eggs, Manuka smoked bacon, kransky sausage, creamy mushrooms, garlic roasted tomato, creamy mushrooms, vegetable rosti, spinach, Kasundi relish.

GFA/ VGA

Vegetable Rosti Stack \$22.5

With beetroot and black bean falafel, baby spinach, sliced tomato, poached eggs, feta and Kalamata olives.

GFA/ VG

Lemon Blueberry Chia Pudding \$16.3

with coconut yoghurt, toasted almonds and seasonal fruit.

GF/ V

Croissant Eggs Benedict \$20.4

Your choice of house smoked-salmon or Manuka smoked bacon with two free-range eggs on house croissant with hollandaise, garlic roasted tomato and baby spinach.

Add Vegetable Rosti \$4.5

GFA, VGA

We do our utmost best to cater to coeliac and other dietary needs by taking necessary precautions. Please be cautious that our kitchen is not a completely free environment of gluten or other allergens. Please see a staff member.

Lunch

Quail's Nest Sandwich \$25.50

Bumblebee Bakery herb and walnut focaccia bread with apple slaw, tomato and aioli with your choice of:

-Steak, Caramelised Onion, beetroot hummus and The Creamery's Camembert with lettuce or

-Pork belly, seasonal chutney and The Creamery's local camembert and house-made apple slaw.

Add golden fries and aioli \$5.0

VGA

Karaage Chicken Waffle \$21.50

With apple slaw and maple syrup and kewpie mayo.

Nourish Bowl \$22.40

Choice of house-smoked salmon, Manuka smoked bacon or Karaage chicken, beetroot hummus, greens, mixed nuts, chickpeas, roasted pumpkin, edamame beans, sesame oil and lentils

GF/ VGA

Fresh Local Herb-Crumbed Fish and Chips \$25.0

With apple slaw, tartare sauce and golden fries

GF

BLT Sandwich \$16.0

Manuka smoked bacon, lettuce and tomato sandwich on Bumblebee Bakery sourdough. with golden fries and aioli \$5.00

GFA

Soft Shell Taco \$17.0

With beetroot and black bean falafel on house-made apple slaw with coconut yoghurt.

V

Seasonal Soup of the Day \$13.0

Seasonal vegetable soup, served with Bumblebee Bakery toasted sourdough.

GFA/ DFA

Quail's Nest Cheeseboard

A selection of cheeses, fruits, chutney's with house crackers and breads.

For Two \$27.0

For Four \$50

- Add a meat for \$5

Golden Fries \$9.0

With tomato sauce

VG, V

Small Plates Menu 3.30 - 5 pm

Quail's Nest Hot Platter \$15 per person

Selection of beef and chicken sliders with house-made apple slaw, onion rings, prawn skewers and golden fries.

Quail's Nest Cheeseboard

A selection of cheeses, fruits, chutney's with house crackers and breads.

For Two \$27.0

For Four \$50

- Add a meat for \$5