

Quail's Nest Eatery Night Menu

To Start

- SOFT-SHELL TACO 12.5

With beetroot and black bean falafel, tahini slaw, coconut yoghurt dressing and micro-greens. [VE, GFA, DF]

- EYE FILLET YORKSHIRES 15.0

Eye fillet of beef, horseradish cream, pea puree and miniature Yorkshire puddings.

- LOADED HUMMUS 14.0

With olive oil, cherry tomatoes, olives, artichokes, edamame beans, feta, roasted red peppers and Bumblebee Bakery toasted sourdough. [V]

- CUCUMBER AND SMOKED SALMON CROSTINI 16.60

Smoked salmon with cucumber, house-made hummus, black sesame, edamame beans and finished with romesco sauce.

- PAN-SEARED PORK BELLY, APPLE AND PROSCIUTTO TERRINE 15.8

With melba toasts, sweet and sour date syrup and petite salad. [DF]

Main Event

- ROASTED RED PEPPER AND CASHEW LINGUINE 23.2

Linguine with roasted red pepper and cashew pesto, sautéed broccolini, shaved parmesan, extra virgin olive oil and micro-greens. [VG]

- BALINESE CONFIT DUCK 32.0

Confit duck leg with basa gede sauce, gingered black rice and sautéed seasonal vegetables. [GF]

- BEEF CHEEKS 29.0

Slow-braised beef cheek with cheesy polenta, baby carrots and kale pesto. [GF]

- KING SALMON FILLET WITH TRUFFLED AUTUMN VEGETABLE RISOTTO 33.0

Pan-seared and oven roasted salmon fillet with truffle oil infused autumn vegetable risotto. [GF]

- 200G PREMIUM EYE FILLET OF BEEF 34.0

Pan-seared and oven roasted fillet of beef served with potato dauphinoise, baby carrots, salsa verde, pea puree and shallot jus. [GF]

Sides

- Potato Dauphinoise 7.0

- Side Salad 7.0

- Golden Fries 8.0

- Sautéed Seasonal Vegetables 8.0