

The Quarry
quarrygroup

to share - 10

BREAD & DUKAH, OLIVE OIL, BALSAMIC
BREAD AND SMOKED WHIPPED BUTTER
HOUSE MARINATED OLIVES, CICILLION & KALAMATA

market oysters - 25/45

FRESH MARKET OYSTERS:

1/2 DOZ/1 DOZ

PICKLED ESHALLOTS

OR

SALSA, MANGO SORBET

WINE - ANGULLONG SPARKLING/ ANTONIO'S PROSSECO/ STOCKMAN'S RIDGE
SPARKLING PRIMROSE

SUBJECT OF AVAILABILITY

entree - 22

SLOW-COOKED PORKBELLY, CUCUMBER & STAWBERRY SALSA, PICKLED
APPLE, APPLE GLAZE

TEMPURA SOFT SHELL CRAB, ASIAN SALAD, SOY DRESSING

KING PRAWNS, SALSA, MANGO

CAPRESE SALAD, BUFFALO MOZZARELLA, TOMATOES, BASIL

WINE - SPARKING OR PINOT GIS / GRIGIO - SWINGING BRIDGE PINOT GIS

main

RIBEYE, BAKED POTATO, ESHALLOTS, CHIVE BUTTER, SIDE SALAD - \$55.00

WINE - SHIRAZ, PINOT NOIR - KALARI SHIRAZ - SWINGING BRIDGE PINOT NOIR

LAMB RUMP, FONDANT POTATO, ZUCCHINI, PEA & MINT SALAD - \$45

WINE - SHIRAZ OR GRENACHE - WALLINGTON GSM, CHALOU GRENACHE

DUCK LEG CONFIT, FENNEL, GRILLED PEACH SALAD, PINE NUTS - \$45

WINE - PINOT NOIR, GRENACHE

CHICKEN BREAST, GREENS, SWEET POTATO, PINK PEPPERCORN SAUCE- \$45

WINE - PINOT GRIS, CHARDONNAY, ROSE, GRENACHE

SALMON, SAUTEED GARDEN SPINACH BLACK RICE, CREAMY LEMON DILL SAUCE- \$45

WINE - PINOT GIRS/GRIGIO, SAUV BLANC, ROSE

sides - 10

CREAMY MASH

SEASONAL VEG

TRIPPLE COOKED CHIPS

SIDE SALAD

dessert - 20

CHOCOLATE MOUSSE, WALNUTS, BERRIES

ETON MESS, WHITE CHOCOLATE MOUSSE, BERRIES

AFFAGATO

CREME BRULEE PASIONFRUIT

CHEESE PLATE \$25

WINE - DESSERT WINES

tea & coffee - 5.50

COFFEE

TEA

FLOWER /HERB TEA

***IF YOU ARE LOOKING FOR VEGETARIAN OPTIONS PLEASE ASK!

THE MENU IS SUBJECT TO CHANGE WITHOUT NOTICE

ALL CARE WILL BE TAKEN TO ACCOMODATE YOUR ALLERGIES BUT NO RESPONSIBILITY