

Food Menu

CHEESE PLATTER \$25.0

A vintage, soft and blue cheese
with accompaniments and sourdough

CHARCUTERIE BOARD \$27.0

A selection of cured meats
with accompaniments and sourdough

CREATE YOUR OWN

Your choice of cheeses and cured meats
with accompaniments and sourdough

Choose 3 - \$25.0

Choose 4 - \$29.0

Choose 5 - \$32.0

NACHOS \$15.0

Mexican mince and bean mix
served with sour cream, guacamole and cheese

CLASSIC BRUSCHETTA \$10.0

fresh diced tomato, red onion, basil
and balsamic glaze on rye

LOADED BRUSCHETTA \$14.0

fresh diced tomato, red onion, basil, feta, avocado
and balsamic glaze on rye

MIXED OLIVES \$8.0

with house marinade

CACAHUETE BAR NUTS \$6.0

SOURDOUGH \$6.0

olive oil and balsamic vinegar dipping sauce
paired with warm sourdough

ASSORTED KETTLE CRISPS \$3.0

Pizza Menu

MEDITERRANEAN LAMB \$27.0

tomatoes, green capsicum, spanish onions, feta,
oregano, mint yoghurt

PROSCIUTTO \$27.0

tomatoes, garlic, shaved parmesan, wild rocket

MEAT DELUXE \$27.0

smoked ham, pepperoni, italian sausage, chicken,
ground beef and bacon on a barbeque base

PESTO CHICKEN CLUB \$27.0

chicken, prosciutto, spanish onions, fresh tomatoes, with
avocado, wild rocket and pesto aioli

VEGETARIAN SUPREME \$27.0

grilled eggplant, marinated artichokes, baby spinach,
roasted capsicum, mushrooms, sundried tomatoes
and bocconcini with pesto aioli

FLORENTINE RICOTTA (V) \$27.0

spinach, ricotta, kalamata olives, spanish onions,
cherry tomatoes and feta

VEGAN SMOKEY BBQ PULLED JACKFRUIT (V) \$27.0

pulled jackfruit, spanish onions and roasted capsicum,
with vegan aioli and vegan cheese
topped with fresh chilli

HERB AND GARLIC SQUARES (V) \$15.0

with cheese

Please note: pizzas are not a Quincy's Bar + Cafe product and therefore are not eligible for any venue promotions. This includes but is not limited to the use of Entertainment Book vouchers and catering to meet the minimum spend of a private function.