

BAR SERVINGS

25 | QUINCY'S GRAZER - 1 CHEESE, 1 MEAT, JAMS X 2, CORNICHONS,
PICKLED ONIONS & CRACKERS

(NOTE: \$15 WITH ANY BOTTLE OF WINE PURCHASE)

10 | TOASTED SOURDOUGH, BUTTER, BALSAMIC & OIL

12 | SQUID INK TRUFFLE SALAMI PLATE (GF)

12 | PROSCIUTTO PLATE (GF)

15 | CHICKEN PATE & SOURDOUGH

13 | AUSTRALIAN BRIE + CRACKERS & JAM

13 | AUSTRALIAN BLUE + CRACKERS & JAM

12 | DEEP-FRIED CRUSTED OLIVES, ZESTY AIOLI

8 | KALAMATA MIXED OLIVES (GF)

FRESH SERVINGS

18 | WATERMELON CARPACCIO WITH FETA, FENNEL (VEGE)

16 | HOUSE PICKLED BEETROOT, COW'S FETA, SUNFLOWER SEEDS AND
DILL (VEGE) (GF)

16 | DEEP-FRIED EGGPLANT WITH RELISH (VEGE)

HEARTY SERVINGS

15 | ENOKI ARANCINI (4) WITH TOMATO RELISH (VEGE)

13 | PORK BELLY BITES & BRAVAS SAUCE

15 | CHICKEN WINGS W BBQ SAUCE

12 | FRIED CHORIZO W HOUSE-PICKLED ONIONS & AIOLI

12 | SKINNY FRIES & AIOLI (VEGE) (GF)

CHEF'S CHOICE

(AVAILABLE THURSDAY - SATURDAY FROM 3PM)

18 | PATATAS BRAVAS - HOMEMADE POTATOES
SERVED WITH TOMATO BRAVA SAUCE,
MOZZARELLA, CHILLI FLAKES

20 | PORK BELLY CEVICHE - LEMON & WHITE WINE
MARINADE WITH SHALLOT, TOMATO, FRESH HERBS,
CHILLI AND AVOCADO

24 | LINGUINE PANNA PROSCIUTTO - WITH
PARMESAN

22 | CALAMARI CEASAR - WITH MIXED LETTUCE,
CEASAR DRESSING, CHERRY TOMATOES, OLIVES,
GREEN APPLE, PARMESAN AND CROUTONS

30 | STEAK FAJITAS - SAUTÉED WITH ONIONS,
CAPSICUMS AND SERVED WITH LETTUCE, CHEESE,
PICO DE GALLO, GUACAMOLE, RED SAUCE AND
SOUR CREAM