

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

15 | SEASONAL SELECTED CHARCUTERIE (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 PLATE (VEGE) (GF)

16 | DEEP-FRIED EGGPLANT WITH RELISH (VEGE)

7 | ROCKET TOSSED W LEMON OIL VINAGERETTE & SHAVED PARM (V)

HEARTY SERVINGS

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

13 | PORK BELLY BITES W PATATAS & BRAVA SAUCE

16 | CHICKEN WINGS W BBQ, PARSLEY AIOLI & PICKLED VEGE

13 | FRIED CHORIZO & POTATOES W LEMON AND PARSLEY AIOLI

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

13 | BEEF & POTATO EMPANADAS (3) (GF)

3 BUCKS A SHUCK OYSTERS (WEDNESDAY & THURSDAY ONLY)

CHEF'S IN HOUSE FOOD

NOT AVAILABLE SUNDAY

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

20 | PORK BELLY CEVICHE - LEMON & ZEST OF
ORANGE WITH SHALLOT, TOMATO, FRESH HERBS,
CHILLI AND AVOCADO (GF)

22 | GARLIC & TOMATO RIGATONI W LEMON ZEST &
CAPERS (V)

22 | GNOCHI W HM ROCKET & BASIL PESTO, GARLIC
AND PARM W FRESH CHERRY TOMATOES

22 | RADICCHIO, BLUE CHEESE, APPLE, TOASTED
WALNUTS AND HONEY (GF, V)

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

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