

## entrées

<b>tuna</b>	22
lemon pepper seared tuna avocado cream, wakame salad, japanese vinaigrette	
<b>quail</b>	19
crispy skin spiced quail white bean cassoulet, spiced kataifi	
<b>salmon fillet</b>	21
panfried miso salmon fillet sautéed kale, pickled mushrooms, crispy skin	
<b>calves liver</b>	17
pan fried indian spiced calves liver rotti bread, raita	
<b>king prawns</b>	22
pan seared king prawns saffron spaghetti, baby tomato, basil and chilli	
<b>spanner crab</b>	21
spanner crab and mango tian lime tapioca, tempura soft shell crab	
<b>zucchini flowers</b>	18
tempura zucchini flowers filled with ricotta and parmesan, panzanella salad, herb balsamic glaze	
<b>raviolo</b>	18
raviolo of spinach, leek, fetta and ricotta lemon vinaigrette and confit fennel, baby herbs	

## mains

<b>quaff's fish pie</b>	38
oven baked blue eye fillet with fresh vegetables white wine & truffle cream sauce, parsley mash	
<b>fish fillet</b>	39
crispy skin barramundi leek and saffron puree, caper and dill vinaigrette	
<b>kangaroo</b>	37
panfried kangaroo fillet baby beetroot and peas, sweet potato puree, peppered jus	
<b>duck</b>	39
slow roasted duck green mango and herb salad, pickled radish	
<b>steak</b>	41
chargrilled eye fillet steak broccoli pesto, caramelised onion, red wine jus	
<b>lamb</b>	38
panfried lamb fillet grilled zucchini and roast capsicum, candied olives and macadamia crumb	
<b>chicken</b>	36
oven roasted chicken breast potato truffle, glazed asparagus and thyme jus	
<b>tomato flan</b>	35
oven roasted truss tomato and broad bean pesto flan buffalo mozzarella, fresh basil, wild rocket and balsamic	
<b>sides</b>	9
greek salad tomato and basil salad sautéed spinach steamed broccolini, garlic, chilli and fetta creamy potato mash golden french fries	

## desserts

summer berry tart, vanilla cream, persian fairy floss, raspberry sorbet	18
chocolate bougatsa, semolina custard, chocolate soil, strawberry salad	18
mango parfait, mango couli, meringue shards	18
quaff's classic soufflé	19
lemon and ricotta baked cheesecake raspberry vanilla compote, freeze dried raspberry	18
cheeseboard quince paste, walnut and raisin bread delice de bourgogne brie, cashel irish blue, pyengana cheddar	21
affogato	8
espresso, vanilla bean icecream <i>with frangelico, baileys, kahlua or cointreau</i>	14
toblerone cocktail baileys, kahlua, frangelico, fresh cream, honey, chocolate sauce	18
espresso martini absolut, fia maria, espresso	18
<b>Dessert Wine</b>	
2010 Bream Creek Late Picked Schonburger	Bream Creek Tas 10
2010 De Iuliis Late Picked Semillon	Hunter Valley NSW 10
<b>Fortified Wine</b>	
Galway Pipe	10
Grandfather	14
All Saints Rutherglen Tokay	8
All Saints Rutherglen Muscat	8
<b>Cognac &amp; Armagnac</b>	
Hennessy VSOP Cognac	12
Paul Giraud Napoleon Cognac	16
Normandin Fine Petit Cognac	18
Hennessy XO Cognac	22
Paul Giraud XO Cognac	32
Hennessy 'Private Reserve' Grand Champagne	34
Hennessy 'Paradis'	45
Victor Gontier Domfrontais Calvados 1996	24
Castarede XO Armagnac	20
Castarede Armagnac 1970	34
<b>Digestives</b>	
Montenegro	9
Averna	9
Fernet – Branca	9
Lustau Pedro Ximénez	9