

ENTRÉE

Sour Dough Cob Loaf \$10.50

Served with in- house dips (hummus and onion marmalade)

Quad's Soup of the day \$12.00

Ask the wait staff for Chef's special

(Gluten Free bread available on request)

Shrimp Cocktail \$11.00

Cooked Shrimps served with sweet sauce into martini glass

Seafood Trio \$16.00

Grilled Prawns, scallops, and squids served with salsa sauce

(Gluten Free)

Bell Pepper Rembourrage \$14.50

Classical French Style stuffed capsicum gratinated with Béchamel Sauce and parmesan flakes

Chicken Charmola \$17.00

Chicken marinated with hung curd, fresh herbs served with spicy arabiata sauce, hummus and croutons

Vietnamese Style Rolls \$10.50 (Veg) / \$12.50 (Non-Veg)

Delicious light rolls with choice of stuffing's (available in Veg & Non-Veg options)

(Gluten Free)

Salads

Pumpkin Carpaccio Salad \$11.50

Roasted pumpkin in sweet tangy marinated and served with greens, pine nuts and cheese

Quadrant Salad \$12.50

Lettuce, tomatoes, beans, olives, parmesan, white balsamic dressing just the Italian way

Caesar Salad \$9.00 (Veg) / \$11.00 (Non-Veg)

Lettuce, croutons, olive oil, parmesan, lemon juice, anchovy, egg, caesar dressing with an option of veggies or chicken

MAIN COURSE

Slow Braised Lamb Shank **\$36.50**

Slowly braised lamb shanks in flavored liquid, port wine, herbs served with creamy parsnip puree, roasted baby carrots and baby spinach

Beef & Reef **\$36.50**

Prime steer Beef Scotch fillet, wilted spinach, sautéed mushrooms, caramelised shallots, mustard béarnaise, madeira jus, king prawn

Italian Chicken Breast **\$32.50**

Succulent chicken breast glazed with white wine, flavored with herbs and mushroom sauce on roast potato bed

Market Fish of the day **\$34.50**

Ask the wait staff for Chef's special

Twice Cooked Pork Belly **\$32.50**

Free range pork belly, colcannon of cabbage and creamy potatoes, glazed pineapple & cranberry sauce

Make your own pasta **\$21.00 (Veg) / \$23.00 (Non-Veg)**

Choice of pasta in choice of sauce tomato or creamy pesto with veggies or chicken).

Veg Lasagna **\$22.50**

Classic Italian preparation with in-house creamy sauce and seasonal vegetables

Quad Curries

Butter Chicken **\$22.50**

House speciality, Authentic Indian recipe served with basmati rice and roti bread

Chick Pea Curry **\$20.50**

Pan tossed chick peas tempered with authentic spices served with basmati rice and roti bread

Kids Corner **\$14.50**

Chicken Nuggets and Chips

Fish Finger and Chips

Hot Dogs and Chips

Coleslaw salad served with croutons **\$8.50**