

entrées

salmon tartare	20
salmon and avocado tartare capers, shallots, pickled cucumber, salmon roe	
salad of peach and jamon	21
grilled peach, jamon, roquette, persian fetta and hazelnut dressing	
calamari	22
lightly fried calamari salad coriander, shallots, chilli, coconut red curry sauce	
king prawns	24
pan fried king prawns crab croquette, beetroot balsamic aioli	
lamb brains	19
panko crumbed lamb brains sicilian caponata, tarragon aioli, potato wafer	
quail	21
crispy skin quail blood orange and shaved fennel salad, harissa yoghurt	
pork belly	21
confit pork belly mango and asian herb salad, tamarind sauce	
bavaroise of roast capsicum	19
roast capsicum bavaroise crumbed buffalo mozzarella, baby tomato, basil, red wine toffee	

mains

quaff's fish pie	39
oven baked blue eye fillet with fresh vegetables white wine & truffle cream sauce, parsley mash	
fish fillet	40
crispy skin barramundi fillet wild rice, asparagus, salsa verde	
kangaroo	37
panfried peppered kangaroo fillet sautéed nectarine and broad beans, snow pea tendrils, port and pepper jus	
duck	41
slow roasted duck scallion pancake, soy cherry sauce	
steak	42
chargrilled eye fillet steak battered onion rings, glazed green beans, paris butter	
chicken	37
oven roasted chicken breast filled with basil mousse glazed vegetables, chicken jus	
vegetable tower	35
fried polenta, grilled eggplant, zucchini and capsicum charred corn and chilli salsa and herb aioli	
lamb	39
pan fried lamb rump sweet potato puree, fried polenta, thyme and tomato jus	
sides	9
greek salad tomato and basil salad glazed green beans, shallots and fetta creamy potato mash steamed broccolini, garlic, chilli and fetta golden french fries	

desserts

poached peach and vanilla custard flan, raspberry compote, mango sorbet	18
chocolate éclair, chocolate mousse, pistachio, honey comb and passionfruit syrup	19
coconut parfait, pineapple and kaffir lime salsa, pineapple wafer	18
quaff's classic soufflé, vanilla ice cream	21
fresh mixed berry eton mess, vanilla cream, meringue and persian fairy floss	19
cheeseboard	21
quince paste, walnut and raisin bread	
delice de bourgogne brie, cashel irish blue, pyengana cheddar	

affogato	8
espresso, vanilla bean icecream	
<i>with frangelico, baileys, kahlua or cointreau</i>	14
toblerone cocktail	18
baileys, kahlua, frangelico, fresh cream, honey, chocolate sauce	
espresso martini	18
absolut, tia maria, espresso	

Dessert Wine

2010 Bream Creek Late Picked Schonburger	Bream Creek	Tas	10
2010 De Iuliis Late Picked Semillon	Hunter Valley	NSW	10

Fortified Wine

Galway Pipe	10
Grandfather	14
All Saints Rutherglen Tokay	8
All Saints Rutherglen Muscat	8

Cognac & Armagnac

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

Digestives

Montenegro	9
Averna	9
Fernet – Branca	9
Lustau Pedro Ximénez	9