Quail's Nest Eatery

DINNER AVAILABLE
WEDNESDAY - SATURDAY FROM 5:00

PETITE (SMALL)

ANTIPASTO BREAD BOARD | 19.5
Lemon herb whipped feta, topped with roasted courgette, red pepper, cherry tomato, served with toasted house-made garlic and herb focaccia bread and finished with crispy basil leaves and olive oil drizzle.(VG)
NAG garlic herb focaccia | 2.0

FRENCH ONION CROQUETTE | 15.0
Four creamy French Onion croquette, with mozzarella, and served with tomato relish.
(NAG/VG) *(contains milk)*

NEST & SHARE | 10.5
'House-made sesame seed and garlic crackers served with a dip of the week (ask staff for flavour).
(NAG/VG)
Extra crackers | 2.0
Vegan available on request

PORK AND PRAWN BITES
4 BITES | 10.0
8 BITES | 18.0
Pork mince and prawn bites, with spring onions, served with creamy coconut peanut sauce. *(Contains Soy)*
(NAG/NAD)

FRIED HALLOUMI | 20.5
80g fried halloumi served with roquette, and finished with a hot honey drizzle and topped with fresh strawberries.
(NAG/VG)

POLENTA FRIES | 16.0
Chilli and rosemary polenta fries, served with either hot honey sauce **OR** dip of the week (ask staff for flavour).
(NAG/VG)

MOYENNE (MEDIUM)

GARLIC CHEESE PIZZA BREAD | 19.0
Garlic and Herb butter, lathered on a thin 12inch pizza base, and sprinkled with mozzarella cheese, finished with crispy shallots.
(VG)

PRAWN PIZZA | 28.0
Garlic and chilli marinated prawns, served on a tomato garlic herb pizza sauce lathered on a thin 12inch pizza base, topped with red onion, cherry tomatoes and finished with parmesan cheese .

BEEF PIZZA | 30.0
Garlic herb pizza sauce lathered on a thin pizza base, topped with slow cooked shredded beef cheek, mozzarella, sliced red onion and roasted red peppers, finished with creamy peanut sauce.

MEDITERRANEAN LINGUINE |
100G LAMB **OR** 75G YELLOWFIN TUNA | 28.0
OR 200G LAMB | 39.5
Served with roasted courgette, red onion, red peppers, cherry tomato, baby spinach and tossed with linguine pasta and lemon herb whipped feta.

HOT HONEY HALLOUMI SALAD | 27.0
80g fried halloumi, served with strawberries, baby beetroot, and baby spinach, finished with a hot honey drizzle.
(NAG/VG)

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GRANDE (LARGE)

CREAMY MUSHROOM LINGUINE | 33.5
Button mushrooms cooked in a creamy mustard sauce with red onion and brandy, tossed with linguine pasta, finished with parmesan, with a choice of:
Garlic Herb Buttermilk Fried Chicken
Fried Halloumi (VG)
Beef Cheek

GINGER BEER BATTERED FISH N' CHIPS | 29.0
Ginger beer battered fish, OR 75g panfried Yellowfin Tuna house-cut fries, small garden salad, and a choice of Tartare, Aioli, OR Tomato Sauce.
(NAG/NAD)
Add Fried Eggs | 7.0

NEW ZEALAND PORK LOIN ROAST | 45.0
New Zealand pork loin, stuffed with mustard and herbs, and cooked in an apple cider sauce, served with fried bok choy, crispy fried potatoes.
(NAG/NAD)

NEW ZEALAND SCOTCH FILLET | 250G | 56.0
New Zealand scotch fillet cooked to medium-rare, with crispy fried potato, seasonal vegetables and either a creamy garlic sauce, **OR** peppercorn jus.
(NAG)
Add Fried Eggs | 7.0
Add Extra Sauce | 4.0

YELLOWFIN TUNA | 41.5
150g of sesame crusted panfried Yellowfin tuna served with fried bok choy, orange, fennel and roquette salad nestled on a silky miso, ginger and lime sauce.
(NAG/NAD) (contains sesame/soy)

SIDES

CRISPY FRIED POTATO | 8.0
Boiled potatoes, coated in gluten free flour, and deep fried for a golden crispy crunch.
(NAG/VG)

SEASONAL VEGETABLES | 14.0
Please ask our team for today's seasonal selection.

HOUSE-CUT FRIES | 14.0
House-cut fries served with tomato sauce.
(NAG/NAD/VG)

GARDEN SALAD | 14.0
Fennel and roquette salad with roasted courgette, red peppers, onion and cherry tomatoes, drizzled with olive oil.
(NAG/NAD)

CREAMY MUSHROOM | 14.0
Button mushrooms cooked in a creamy mustard sauce, with red onion and brandy and finished with fresh herbs.
(NAG/VG)

NAG ~ No Added Gluten	**NAD** ~ No Added Dairy	**VG** ~ Vegetarian	**V** ~ Vegan

Please be aware that our kitchen is not an allergen-free environment. If you have any allergies, it is your responsibility to inform a member of our team so we can make every effort to accommodate your needs.