



TO SHARE

Housemade baguette **8**

three flavoured butter

Freshly shucked oysters **4 each**

mignonette dressing

Charcuterie board **32 (for 2pp)**

cornichon, fig jam + baguette

Chicken liver parfait **22**

cornichon, onion jam + brioche

ENTRÉE

Grilled king prawns **19**

served with garlic butter

Crème d'avocat et saumon fume' **14**

avocado cream and smoked salmon dressing

Salade niçoise **18**

grilled tuna with capsicum, green beans, cherry tomato, potato + hard boiled eggs

MAINS

Moules marinière **24**

kipfler potato, char-grilled sourdough + aioli

Roasted pumpkin **22**

French lentils + cashew sauce

Grilled Barramundi **34**

shaved fennel + cabbage salade, sauce vierge + pernod dressing

Pan fried salmon **36**

crushed kipfler potatoes, asparagus + sorrel sauce

Chef's Favourite



SUR LE GRILL

Steak frites

char-grilled served with Café de Paris + pomme frites

300 gm Rangers Valley black angus sirloin **37**

200 gm Rangers Valley black angus eye fillet **39**

250 gm chicken breast **32**

Double lamb cutlets **35**

char-grilled served with Café de Paris + pomme frites

Potato purée **7**

Pomme frites + aioli **7**

Sauté French beans **7**

Mixed leaf salad **6**

herb vinaigrette

Baby cos + red radicchio salade **7**

garlic croutons + herb vinaigrette

DESSERT

Vanilla crème brûlée **12**

Tarte tatin **12**

caramel ice-cream

De-constructed mud brownies **12**

vanilla bean ice-cream + mixed berry compote syringe

Australian + imported cheese **24**

a selection of three cheeses, melba toast, lavosh + muscatels

Ask your waiter to recommend an accompanying digestif'

Chef's Favourite



BEERS

Pipsqueak Cider 9

crisp character + gentle lingering sweetness

James Boags Light 8

smooth and pleasant bitterness, delivering a full-flavoured Light beer

James Boags Premium 9

smooth, subtle lager, a perfect balance between hop + malt

James Squire One Fifty Lashes 9

refreshing character + a concoction of hop, fruity aromas of passionfruit, grapefruit + citrus

White Rabbit White Ale 10

refreshing hints of coriander, juniper berry + bitter orange with fresh fruity aromas

Heineken Lager 10

crisp, clean + refreshing, this ever-popular beer is a classic European style Lager.

Kosciuszko Pale Ale 10

refreshes your palate with pleasant rich malt + a fruity hoppy finish.

COCKTAILS

(all at 20)

Mimosa

Prosecco + fresh OJ

Martini

Archie Rose gin, a drop of Vermouth, drink it with a twist, an olive or dirty, your choice

French 75

Louis Roederer Brut, Archie Rose gin + lemon juice

Negroni

all Australian with Poor Toms gin, Applewood Red Økar, Maidenii sweet Vermouth

Warm marinated olives 8

Roasted nuts + chilli salt 10

Pomme frites, aioli 10

Cassava chips 10



Whether you live here, or are just passing by, welcome.
The Quartier Bistro & Bar is a place of familiar faces and friendly exchanges.

Our emphasis is on quality ingredients, prepared simply and in a fast paced world, taps into a nostalgic yearning for the sort of home cooking we don't have time to make anymore. The bistro and bar is the one constant, a daily pleasure; a stopover amongst the lives of the busy and beautiful.

WINES

	100ml Btle
NV Louis Roederer Brut Premier fra	22 149
NV Biancavigna Prosecco Brut DOC ita	12 49
	150ml 250ml Btle
William Fèvre Petit Chablis fra	14 24 69
Dog Point Sauvignon Blanc nz	14 21 65
Tiefenbrunner Pinot Grigio ita	12 20 58
Kooyong 'Clonale' Chardonnay vic	15 24 71
	15 22 69
Saint Maison AIX Rosé fra	15 22 69
	12 18 56
Vinoque Gamay Noir vic	12 18 56
Indigo 'Secret Village' Pinot Noir vic	13 20 59
E.Guigal 'Côtes du Rhône' fra	13 19 56
Villages Shiraz Grenache vic	12 18 52
Dourthe No. 1 Bordeaux fra	14 22 64
Yangarra PF Shiraz sa	12 19 55

 Chef's Favourite

 QuartierSydney  QuartierSydney

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