



Quinlan's Training Restaurant

MENU 3 9th October-10th November

ENTRÉE

Salmon Nicoise. (P, V)

Parmesan Gnocchi. (V)

Coconut Poached Chicken, Rice Noodle Salad. (GF)

MAIN COURSE

Duck Leg Confit, Braised Red Cabbage, Green Beans. (GF)

Char Grilled Sirloin, Roasted Tomato, Bearnaise Sauce. (GF)

Barramundi, Spinach and White Wine Sauce. (P, GF)

Pumpkin Fetta and Chilli Salad, Cider Vinaigrette. (V, VGO)

DESSERT

Orange Crème Brulee, Cardamom Ice Cream, Tuile. (V, GFO)

Apple Tarte Tatin, Pistachio Chantilly Cream. (V)

Chocolate Marquise, Fruit Compote. (V)

**Tea and drip filter coffee included.
Speciality tea, coffee, hot chocolate... (\$3.00).**

**3 course Lunch or Dinner \$25pp.
Concession \$23pp (lunch only).**

V=Vegetarian
VG=Vegan
GF=Gluten Free

VGO=Vegan Option Available
P=Pescetarian
GFO=Gluten Free Option Available

