

COLINS QUARTER

FROM THE BAR

MARINATED GORDAL OLIVES Citrus, Chili, Rosemary	\$8
ARANCINI (4) Roast Cauliflower, Sage, Almond, Smoked Scarmoza Cheese, Parmesan Aioli	\$8
ANCHO SPICED CALAMARI Chipotle Aioli	\$12
BEER BATTERED QUEENSLAND PRAWNS (4) Chili Salt, Lemon Aioli	\$21
CHICKEN WINGS (8) Green Harissa Marinade, CQ Hot Sauce	\$13
CROQUETTES (4) Leek, Jamón, Manchego	\$12
SPICED LAMB & QUINOA MEATBALLS (4) Spiced Moroccan Sauce, Persian Feta, Pistachios	\$12

ENTRÉES

TASTING PLATE (SERVES 4) Goats Cheese & Pepperonata Parmesan Sable, Ancho Spiced Calamari, 24 Month Aged Jamón Serrano, Chicken, Tarragon, & Mushroom Terrine, Lamb & Quinoa Meatballs	\$45
MUSHROOM RISOTTO Baby King Brown, Oyster, Porcini Mushrooms, Truffle Mascarpone	\$18
SEAFOOD CHOWDER Assorted Seafood, Potato, Corn	\$18
SEARED SCALLOPS (3) Soused Mushrooms, Black Garlic & Kalamata Olive Tapenade	\$12
CHICKEN, TARRAGON, & MUSHROOM TERRINE Black Garlic Aioli, Baby King Brown Mushrooms, Macadamia Nuts	\$15

MAINS

PUMPKIN & SAGE RICOTTA GNOCCHI Blue Cheese, Radicchio, Kale, Apple, & Walnut Salad	\$18/\$28
MARKET FISH Ask Waitstaff For Details	MARKET PRICE
FRASER ISLAND SPANNER CRAB LINGUINI Chili, Black Garlic, Parsley, Lemon	\$30
ROAST CORNFED MACEDON DUCK BREAST White Bean & Kale Cassoulet, Crisp Confit Duck Leg Cigar, Pickled Rhubarb Chutney	\$36
CAPE GRIM BEEF CHEEK BOURGUIGNON Paris Mash	\$34
250G QUEENSLAND BLACK ANGUS SCOTCH FILLET - 150 DAY GRASS FED Caramelised Onion Purée, Broccolini, Red Wine & Mushroom Jus, French Fries	\$38
SHER WAGYU BURGER Chipotle Aioli 'Slaw, Smoked Paprika Onion Rings, Gruyère, Jalapenos, French Fries	\$22

SALADS

HALOUMI SALAD	\$16
Char Grilled Haloumi, Orange, Pomegranate, Roast Parsnip, Dukkah, Orange & Dijon Dressing	
CHAR GRILLED QUEENSLAND PRAWNS	\$25
Basil Kale Pesto, Spiced Semi Dried Tomato, Zucchini, & Cous Cous Salad, Rocket, Kalamata Olives	
SPICED CALAMARI SALAD	\$20
Black Olives, Green Beans, Cherry Tomatoes, Charred Kipflers, Capers, Chili, Lemon & Shallot Dressing	
CHICKEN & QUINOA SALAD	\$23
Grilled Chicken, Black & White Quinoa, Sweet Corn, Black Beans, Spicy Chipotle Dressing, Chipotle Aioli	

SIDES

FRENCH FRIES	\$9
Rosemary Salt, Aioli	
ROAST CAULIFLOWER	\$9
Pomegranate Molasses Dressing, Tahini, Coriander, Yoghurt	
CREAMED SPINACH & KALE	\$9
Garlic, Chili, Pangrattato	
WINTER SALAD	\$9
Radicchio, Pickled Pumpkin, Smoked Buffalo Mozzarella, Chili, Lemon	