



# Quorum

CAFE RESTAURANT

## SMALL / SHARING.

<b>OYSTERS</b> - Fresh Shucked. Asian Dressing. Fresh Lime. Or Natural w/ Lemon	4ea.
<b>TART</b> - (2) Smoked Skipton Eel Pate. Chives. Salmon Roe.	6
<b>DUMPLINGS</b> - (4) Prawn. Vegetable. Peanut Lime. Sticky Soy.	12
<b>SPRING ROLLS</b> - (2) Great Ocean Duck. Rice Noodles. Mint. Basil. Peanut Lime Dipping Sauce	GF 12
<b>FISH CAKES</b> - (3) Panko Crumb Smoked Salmon. Stargazer. Potato. Dill. Lemon.	GF 12
<b>SLIDERS</b> - (2) Crispy Milawa Free Range Chicken. Slaw. Apostle Whey Brie	12
<b>FRITTER</b> - (4) Broccoli. White Bean & Spinach. Romesco. Schulz Organic Fetta.	12
<b>ARANCINI</b> - (4) Meredith Goats Fetta. Warrnambool Cheddar. Parmesan. Rouille.	14

## MEDIUM.

<b>DIPS</b> - Goats Feta & Eggplant. SD Tomato Pesto. Beetroot Tzakiki. Chorizo. Turkish Bread.	VA GFA 18
<b>POTATO &amp; RICOTTA GNOCCHI</b> - Creamy Roast Tomato & Garlic. Baked Shaw River Buffalo Mozzarella. Fresh Basil.	V 19
<b>SAN CHOY BOW</b> - Wok Tossed Seasonal Vegetables. Forrest Shiitake Mushroom. Spring Onion. Crispy Cos Lettuce. Toasted Cashew. Shoots. Sticky Soy.	V GF 17
<b>CALAMARI</b> - Szechuan Salt & Pepper Coated. Rocket. Spicy Aioli. Lemon. Fries	DF GF 18
<b>BEEF NOODLE SALAD</b> - Cape Grim Fillet. Egg Noodles. Peanuts. Coriander.	GFA 18
<b>PORK BELLY</b> - Twice Cooked. Asian Dressed Slaw. Sticky Soy. Coconut Rice.	21
<b>SCALLOP &amp; CHORIZO</b> - Fresh Scallops. Istra Chorizo. Asparagus. Blood Orange. Rocket. Schulz Fetta.	23
<b>VIETNAMESE PANCAKE</b> - Crispy Pancake. Shredded Milawa Free Range Chicken. Fresh Slaw. Asian Herbs. Cucumber. Nuoc Cham.	Vegan A/GE/VA 19

## LARGE

<b>CHICKEN</b> - Milawa Free Range Breast. Oat & Panko Crumbed. Apostle Whey Brie. Bouchiers Bacon. Avocado. Housemade Plum Sauce. Green Salad. Fat Chips.	29
<b>ALTANTIC SALMON FILLET</b> - Pan Seared. Yellow Thai Curry Sauce. Wok Tossed Greens. Shiitake Mushrooms. Coconut Rice.	GF 32
<b>LAMB CUTLETS</b> - Chat Potatoes. Roasted Heirloom Carrots. Asparagus. Istra Pancetta. Brandy & Green Peppercorn Sauce .	GF 34
<b>BEEF EYE FILLET</b> - 250gm Cape Grim. Creamy Scallop Potato. House Salad. - Café De Paris Butter. Or Timboon Whiskey & Pepper Berry Jus.	GF 40

## Sides

<b>FAT CHIPS.</b> Aioli.	9	<b>CAESAR SALAD.</b> House Dressing.	GFA 12
<b>COCONUT RICE.</b> GF	6	<b>QUORUM SLAW.</b> Asian Dressed or Aioli, Rouille & Parmesan	GF 8

## DESSERTS

<b>PUDDING</b> - Banana & Blood Orange Frangipani Pudding. Anglaise. Vanilla Ice Cream	12
<b>TRIO OF ICE-CREAM</b> - Passionfruit & Strawberry Sorbet. Chocolate & Malibu. Kiwi Fruit.	GFA 12
<b>TOP DECK</b> - Double Chocolate Brownie. House Made Mint Chocolate Ice-Cream. Timboon Whisky Sauce.	12
<b>TASTING BOARD</b> for 2 or more.	28