

*Loyal Wines x*

## QUARTIER BISTRO

Herb and garlic French bread

### ENTREES

Choice of  
Truffle, mushroom & parmesan arancini

*Paired Wine: Swinging Bridge M.A.W Pinot noir, Orange, NSW*

OR

Crab martini with cauliflower puree, mango salsa, mint,  
pomegranate

*Paired Wine Nick Spencer Pinot Gris, Gundagai, NSW*

### MAIN

Choice of

Salmon and beetroot buerre blanche with pumpkin, sweet  
potato, broccolini, dust carrot

*Paired wine: Nick O'Leary Chardonnay, Canberra ACT*

Filet mignon with cauliflower puree, mango and cucumber  
salsa, parmesan tuil, jus

*Paired Wine: Swinging Bridge M.A.W Pinot noir, Orange, NSW*

### DESSERT

Chocolate fondant and matcha ice cream

*Paired wine: Robert Stein Gold Harvest Botrytis, Mudgee, NSW*