



BREAKFAST MENU



Served 7:30am to 11am

---Dietary Requirements - Most ~~Dishes~~ Dishes can be modified to suit, please notify our friendly staff---

YOGHURT BOWL (VEG) 15.00

Greek Yoghurt topped with Mixed Seasonal Berries & Fruit or Granola.

EGG AND BACON WRAP 10.00

Egg and Bacon Wrap with Crispy Smoked Bacon, Scrambled Egg, Roquette and House Made Tomato Relish.

EGG AND BACON ROLL 15.00

Rustic Egg and Bacon Roll with Crispy Smoked Bacon, Fried Egg, Roquette and House Made Tomato Relish.

VEGETARIAN BOARD (VEG) 25.00

Toasted Sourdough served with avocado, Tomato Relish, Basil Pesto, wilted Chard and Spinach, Sautéed Cherry Tomatoes and Button Mushrooms. Served with your choice of Eggs – Fried, Scrambled or Poached.

BRANXTON BIG BREAKFAST 26.00

Toasted Sourdough served with Field Mushrooms, Roma Tomatoes, Char Grilled Chorizo, Wilted Chard, Hashbrown, Crispy Bacon, Tomato Relish and served with your choice of Eggs – Fried, Scrambled or Poached.

EGGS BENEDICT 20.00

Toasted Ciabatta with Poached Eggs, Wilted Chard and Cayenne Spiced Hollandaise Sauce. Garnished with Grilled Asparagus.

Add Bacon - \$4

Add Smoked Salmon - \$6

STUFFED FIELD MUSHROOMS(VEG)(GF) 22.00

Large Field Mushrooms stuffed with a mixture of Ricotta, Sundried Tomatoes, Kalmata Olives and Parmesan, served on top of a bed of mesculin and dressed with Olive Oil

CORN FRITTERS (VEG)(GF) 13.00

Corn Fritters mixed with Cherry Toms, Feta and Chives, Served with Mashed Avocado and Sour Cream.

OMELETTE (VEG) 19.00

Egg Omelette mixed with Mushroom, Cheddar Cheese, Baby Spinach and Tomato Served with Sourdough.

SMASHED AVOCADO ON TOAST (VEG) 17.00

Smashed Avocado on Sourdough, garnished with Cherry Tomatoes and Feta.

EGGS ON TOAST 14.00

Choice of Eggs – Fried, Scrambled or Poached Served on Sourdough.

PANCAKES AND WAFFLES

ORIGINAL(VEG) 16.00

Your choice of either Pancake or Waffles, served with Butter and Maple syrup.

DESSERT 18.00

Your choice of either Pancake or Waffles, served with Sweet Berry Compote, Raspberry White Chocolate Ice-cream and Cinnamon Sugar Dusting.

SAVOURY 18.00

Your choice of either Pancake or Waffles, served with Maple Glazed Crispy Bacon, Poached Eggs and Sliced Avocado..

CHILDRENS MENU

KIDS PANCAKES OR WAFFLE (VEG) 10.00

A single serve with Butter and Maple Syrup.

KIDS SCRAMBLE ON TOAST (VEG) 10.00

Scrambled Eggs on Toasted White Bread

KIDS YOGHURT (VEG) 8.00

Miniature Yogurt Bowl of Greek Yoghurt, with Mixed Seasonal Fruit or Granola.

KIDS BACON AND HASHBROWNS ROLL 10.00

Bread Roll with Bacon, Hashbrowns and choice of BBQ or Tomato Sauce

Extras

CRISPY BACON 3.00

CHAR GRILLED CHORIZO 4.00

SHAVED HAM 4.00

TOMATO RELISH 2.00

GILLED HALLOUMI 4.00

AVOCADO 4.00

WILTED SPINACH/CHARD 2.00

SMOKED SALMON 5.00

SLICE OF TOAST 3.00

POACH/FRIED/SCRAMBLED EGG 2.00

FETA 3.00

GLUTEN FREE BREAD 2.00

(V)-VEGAN / (VEG)-VEGETARIAN / (GF)-GLUTEN FREE



CAFÉ LUNCH MENU



Served from 12pm to 3pm

---Dietary Requirements - Most Dishes can be modified to suit, please notify our friendly staff---

YOGHURT BOWL (VEG) 15.00

Greek Yoghurt topped with Mixed Seasonal Berries & Fruit or Granola.

CORN FRITTERS (VEG)(GF) 13.00

Corn Fritters mixed with Cherry Toms, Feta and Chives, Served with Mashed Avocado and Sour Cream.

PANCAKES AND WAFFLES

ORIGINAL (VEG) 16.00

Your choice of either Pancake or Waffles, served with Butter and Maple syrup.

TURKISH GARLIC BREAD (VEG) 10.00

Turkish Loaf Garlic Bread with a Confit Garlic and Herb Butter.

CIABATTA DIP BOARD (VEG) 15.00

Four Sliced of Fresh Ciabatta served with Basil Pesto, Hummus and Blended Cashew and Chilli Paste.

BRUSCHETTA (VEG) (V) 15.00

Bruschetta of Tomato, Red Onion and Basil served on grilled Sourdough, dressed with Balsamic Reduction.

Add Feta - \$2

Add Prosciutto - \$4

CHEESE BOARD (VEG) 28.00

Mix of local Cheese served with Pickles, Sourdough, Grapes, Roasted Walnuts and a House Jam.

PLOUGHMAN'S BOARD 28.00

Dried and Cured Meats Board served with Pickled Eggs, Sourdough and Pickles. Accompanied by Caramelized Onion Jam.

HAND CUT CHIPS (VEG)(GF) 8.00

Hand Cut Chips Seasoned with Thyme and served with Herb Aioli.

CHILDRENS MENU

KIDS PANCAKES OR WAFFLE (VEG) 10.00

A single serve with Butter and Maple Syrup.

CHICKEN NUGGETS AND CHIPS 12.00

SPAGHETTI BOLOGNESE 12.00

**GREEK SALAD (VEG)(GF) ENTREE - 12.00
MAIN - 18.00**

Traditional Greek Salad with Cherry Tomatoes, Black Pepper Marinated Feta, Kalmata Olives, Red Onion and Cucumber, Dressed with Olive Oil.

**CAESAR SALAD (GF) ENTREE - 16.00
MAIN - 22.00**

Traditional Caesar Salad with Crouton Honey Glazed Bacon, Poached Eggs and Parmesan Cheese.

Add Chicken - \$4

Add Salmon - \$6

**STUFFED MUSHROOMS (VEG) ENTREE - 18.00
(GF) MAIN - 26.00**

Large Field Mushrooms stuffed with a mixture of Ricotta, Sundried Tomatoes, Kalmata Olives and Parmesan, served on top of a bed of mesclun and dressed with Olive Oil.

**SPICY KOREAN WINGS (GF) ENTREE - 18.00
MAIN - 26.00**

Sticky Spicy Chicken Wings, served with a Spicy Kimchi Salad, garnished with Beetroot Sprouts..

**LAMB KOFTA (GF) ENTREE - 16.00
MAIN - 24.00**

Traditional Lebanese Lamb Kofta served with Toum (Garlic Dip), Hummus, Tabbouleh on top of flat bread.

300G SCOTCH FILLET (GF) 40.00

Char-Grilled Scotch Fillet served with a side of Crispy Chats and Fried Broccolini, with Beef Jus and Rosemary Butter, garnished with Fresh Thyme.

DESSERTS

BROWNIE 6.00

Served with Butter and Cinnamon Sugar. Toasted on request

BRANXTON BAKED CHEESECAKE (GF) 8.00

Slice of Baked Cheesecake Served with Strawberries Butterscotch Sauce
Add Ice Cream - \$3

ICE CREAM 6.00



DINNER MENU



Served 5pm to 9pm Daily

---Dietary Requirements - Most Dishes can be modified to suit, please notify our friendly staff---

TURKISH GARLIC BREAD (VEG) 10.00

Turkish Loaf Garlic Bread with a Confit Garlic and Herb Butter.

CIABATTA DIP BOARD (VEG) 15.00

Four Sliced of Fresh Ciabatta served with Basil Pesto, Hummus and Blended Cashew and Chilli Paste.

BRUSCHETTA (VEG) (V) 15.00

Bruschetta of Tomato, Red Onion and Basil served on grilled Sourdough, dressed with Balsamic Reduction.

Add Feta - \$2

Add Prosciutto - \$4

ZUCCHINI FLOWERS (VEG) (GF) 14.00

Zucchini flowers stuffed with Ricotta Mix and coated in Smoked Paprika. Served with Sauteed Cherry Tomatoes.

**GREEK SALAD (VEG) (GF) ENTREE - 12.00
MAIN - 18.00**

Traditional Greek Salad with Cherry Tomatoes, Black Pepper Marinated Feta, Kalmata Olives, Red Onion and Cucumber, Dressed with Olive Oil.

**CAESAR SALAD (GF) ENTREE - 16.00
MAIN - 22.00**

Traditional Caesar Salad with Crouton Honey Glazed Bacon, Poached Eggs and Parmesan Cheese.

Add Chicken - \$4

Add Salmon - \$6

**STUFFED MUSHROOMS (VEG) (GF) ENTREE - 18.00
MAIN - 26.00**

Large Field Mushrooms stuffed with a mixture of Ricotta, Sundried Tomatoes, Kalmata Olives and Parmesan, served on top of a bed of mesclun and dressed with Olive Oil.

RISOTTO (VEG) (GF) 28.00

Mixed Mushroom Risotto, Cooked with Chilli and Spinach and served with a topping of Parmesan & fried Enoki.

**SPICY KOREAN WINGS (GF) ENTREE - 18.00
MAIN - 26.00**

Sticky Spicy Chicken Wings, served with a Spicy Kimchi Salad, garnished with Beetroot Sprouts..

MASALA GRILLED CHICKEN (GF) 28.00

Char Grilled Chicken Breast, marinated in Masala Sauce, served with Pilaf Rice and mixed Onion Bhaji.

DUCK MARYLAND (GF) 34.00

Duck Breast wrapped in Prosciutto on a bed on sweated Red Cabbage served with Poached Pear and Orange Jus, garnished with Shallots.

**PORK MEDALLIONS (GF) ENTREE - 22.00
MAIN - 32.00**

Pan fried Pork Medallions served on a bed of wilted Rainbow Chard, Lemon Butter Sauce, garnished with Asparagus and Lemon Cheek

PORK BELLY (GF) 36.00

Crispy Pork Belly served with Apple Puree, Baked Broccolini, Chat Potatoes, Cherry Tomatoes and Wilted Spinach.

**LAMB KOFTA (GF) ENTREE - 16.00
MAIN - 24.00**

Traditional Lebanese Lamb Kofta served with Toun (Garlic Dip), Hummus, Tabbouleh on top of flat bread.

LAMB SHANKS (GF) 35.00

Lamb Shank braised in a Smokey Ratatouille, served with a side of Sweet Potato Mash.

300G SCOTCH FILLET (GF) 40.00

Char-Grilled Scotch Fillet served with a side of Crispy Chats and Fried Broccolini, with Beef Jus and Rosemary Butter, garnished with Fresh Thyme.

300G FILLET MIGNON (GF) 50.00

Fillet Mignon wrapped in Prosciutto, served on top of a bed of Sweet Potato Mash and Wilted Chard, sauced with Red Wine Jus and garnished with Asparagus.

**SEARED SCALLOPS (GF) ENTREE - 20.00
MAIN - 28.00**

Pan seared Scallops served in a rich Citrus and Ginger Butter Sauce and garnished with Shallots and a wedge of Lemon.

SALMON FILLET (GF) 32.00

Pan fried Salmon Fillet served with a tangy Kipfler Potato Salad, garnished with fresh Dill and Lemon. Topped with a Citrus and Ginger Butter Sauce.

(V)-VEGAN / (VEG)-VEGETARIAN / (GF)-GLUTEN FREE



DRINKS MENU



Available from 10am

COCKTAILS

QUINN'S HOUSE COCKTAILS 16

- MOJITO
- MARGARITA
- ESPRESSO MARTINI
- MANGO SPLASH
- STRAWBERRY SPLASH
- PINA COLADA

QUINN'S COCKTAIL OF THE WEEK 20

QUINN'S MARTINI 20

A BLEND OF INFUSED GIN, VODKA, TEQUILA & SWEET VERMOUTH. SHAKEN NOT STIRRED

BLACK HEART 20

A BLEND OF INFUSED GIN, BLACK RUM, ROSE LIQUEUR & TEQUILA

AN APPLE A DAY 20

A BLEND OF SPICED APPLE RUM, VANILLA VODKA, TEQUILA & WHITE CHOC LIQUEUR

QUINN'S COCKTAIL CREATIONS

STANDARD 20

PREMIUM 25

DELUXE 30

BEER

QUINN'S PALE ALE 6

QUINN'S ALE 6

GREAT NORTHERN 8

HAHN LIGHT 8

SPARKLING

G B

FIRST CREEK BOTANICA CURVEE 12 --

FIRST CREEK BOTANICA MOSCATO 12 --

PIERRE'S 2017 ROSÉ MÉTHODE TRADITIONELLE - HUNTER VALLEY 18 60

PIERRE'S 2017 SEMILLON MÉTHODE TRADITIONELLE ZD 17/35 - HUNTER VALLEY 18 60

PIERRE'S 2013 CHARDONNAY/PINOT NOIR MÉTHODE TRADITIONELLE - HUNTER VALLEY -- 110

WHITE

G B

FIRST CREEK BOTANICA SEMILLON SAUVIGNON BLANC 12 --

FIRST CREEK BOTANICA CHARDONNAY 12 --

FIRST CREEK BOTANICA PINOT GRIGIO 12 --

AUDREY WILKINSON - VERDELHO 2019 - HUNTER VALLEY 14 45

FIRST CREEK SILKMANS ESTATE - CHARDONNAY - HUNTER VALLEY 16 60

PIERRE'S - 2017 RIESLING - HUNTER VALLEY 15 50

PIERRE'S 2018 - SAUVIGNON BLANC - HUNTER VALLEY 15 50

RED

FIRST CREEK BOTANICA - PINOT NOIR - HUNTER VALLEY 12 --

FIRST CREEK BOTANICA - SHIRAZ - HUNTER VALLEY 12 --

FIRST CREEK BOTANICA - CABERNET SAVIGNON 12 --

AUDREY WILKINSON - MERLOT 2018 - MUDGEE 14 45

AUDREY WILKINSON - THE LIGHORSEMAN' 2017 14 45

FIRST CREEK SILKMANS ESTATE - SHIRAZ - HUNTER VALLEY 16 60

PIERRE'S - 2017 SHIRAZ - MUDGEE 16 60

ROSE

AUDREY WILKINSON - ROSE 2020 - HUNTER VALLEY 12 --

FIRST CREEK REGIONS - ROSE - HUNTER VALLEY 14 45

PIERRE'S ROSÉ 2019 PINOT NOIR AND SHIRAZ - HUNTER VALLEY 16 50



DESSERT MENU



---Dietary Requirements - Most Dishes can be modified to suit, please notify our friendly staff---

BROWNIE	15.00
Served with Butter and Cinnamon Sugar. Toasted on request	
BRANXTON BAKED CHEESECAKE (GF)	15.00
Slice of Baked Cheesecake Served with Strawberries Butterscotch Sauce <u>Add Ice Cream - \$3</u>	
DESSERT OF THE WEEK	15.00
ICE CREAM	6.00



CHILDREN'S MENU



---Dietary Requirements - Most Dishes can be modified to suit, please notify our friendly staff---

SPAGHETTI BOLOGNESE	12.00
CHICKEN NUGGETS AND CHIPS	12.00
FISH AND CHIPS	12.00
CHICKEN SCHNITZEL AND SALAD	12.00