

THE QUARRY BAR & GRILL

Open 7 Days

Lunch: 11:30am - 2:00pm

Dinner: From 5:30pm

Phone: 4939 1200 (Club) for bookings

v = vegetarian gf = gluten free

Breads

Garlic or Herb	7
Add cheese	1
House Loaf w/ flavoured butter	10
Bruschetta – check boards for topping	12 m 14 nm

Entrees

Thai Spice Calamari Strips w/ Aioli & dressed Greens ^(GF)	16 m 18 nm
Korean Roast Pepper Wings w/ dipping Sauce ^(GF)	15 m 17 nm
Corn Fritters - Baby Spinach & Avocado Crème ^(V, GF)	15 m 17 nm
Chicken & Mushroom Vol-au-vent	17 m 19 nm

Salads

Caesar – Cos lettuce, Parmesan, Egg, House Dressing w/ pan fried Bread & Bacon Crumbs	14 m 16 nm
Korean Beef & Noodle – Marinated Beef, Carrot, Broccolini, Shallots, Peppers, Coriander tossed w/ Hokkien Noodles & Lime Dressing	16 m 18 nm
Coronation Chicken – Chicken, Potato, Celery, Coriander, Chives, Iceberg Lettuce tossed in a Mango Curry Mayonaise ^(GF)	15 m 17 nm
Add Chicken	5

Pizzas

Porky Pig – Pulled Pork, Chorizo Sausage, Bacon, Onion, Capsicum, Smoked Provolone & BBQ Sauce	19 m 21 nm
White Pizza – Garlic Oil Base, Buffalo & Taleggio Cheeses topped w/ wild Mushroom, fresh Basil & Rosemary	18 m 20 nm
Tandoori Chicken – Marinated Chicken, Baby Spinach, Beans, Spiced Potato & Tandoori Yogurt	18 m 20 nm
Gluten Free Base	3

Burgers

Southern Fried Chicken – Cos Lettuce, Bacon, Swiss Cheese, Honey Mustard Glaze, Chips & Chipotle Mayonaise	17 m 19 nm
CMC Burger – 250gm Pattie, Iceberg Lettuce, Bacon, Tomato, Red Onion, Tomato Relish on Toasted Milk Bun Chips & Aioli	18 m 20 nm

See boards for daily specials.

THE QUARRY

BAR & GRILL

Open 7 Days

Lunch: 11:30am - 2:00pm

Dinner: From 5:30pm

Phone: 4939 1200 (Club) for bookings

v = vegetarian gf = gluten free

Pastas

Carbonara – Bacon, Garlic, Linguine tossed in Cream & Parmesan Bonno w/ Egg	18 m	20 nm
House Bolognese – Rich Meat Sauce, Linguine finished w/ Parmesan & Garlic Bread	17 m	20 nm
Prawn Pasta – Prawns, Butter, Garlic & Dill Cream Sauce	22 m	24 nm

Mains

Panko Crumbed Schnitzel – Made in House	19 m	21 nm
Beef & Ale Pie – Simmered in Beer Gravy, topped w/ Golden Puff Pastry, served w/ Mash, Peas & Gravy	20 m	22 nm
Pork – New York Style in a Cider Brine on Potato mash w/ Green Beans & Mustard Sauce ^(GF)	22 m	24 nm
Indian Butter Chicken – Served w/ Steamed Basmati Rice, Pappadums & Toasted Flaked Almonds ^(GF)	23 m	25 nm
Ale Battered Barrumundi Fillet – w/ Chips, Lemon Tartare & Tomato Salad	18 m	20 nm
Chicken Supreme – Prosciutto wrapped Supreme on Mash w/ Primavera Sauce	24 m	26 nm
T - Bone – 250g	24 m	26 nm
Rump – 300g	25 m	27 nm
Scotch – 300g	28 m	30 nm
Catch of the Day	See the board	

Toppers

Hawaiian – Napoli Sauce, Ham, Pineapple and Cheese	5
Ocean and Earth – Bacon and Prawns in Garlic Cream Sauce	7
Parmigiana – Napoli Sauce, Ham and Cheese	5

Sauces - Free with Mains

Rich Gravy
Mushroom
Creamy garlic
Diane
Hollandaise
Mixed Pepper

Kids Meals all \$12 with Ice Cream

Chicken Nuggets
Ham and Pineapple Pizza
Battered Fish Pieces
Spaghetti Bolognese
Sausages with Mash and Peas ^(GF)

See boards for daily specials.