

QUAY LIME

B A R + G R I L L

BREADS & BITES

Trio Of Cheeses – Vintage Cheddar Brie Blue - house made lavosh, pear, walnuts [V]	\$20
Mozerella Stuffed Meat Balls – sundried tomato, mushroom, pepperoni, aioli	\$16
Trio Of Breads – Two serves of bruschetta, Turkish and garlic & herb bread	\$15
Smashed Baby Potatoes – sweet chilli, sour cream	\$15
QL Bruschetta – tomato, basil pesto, feta & balsamic reduction	\$12
Turkish Bread - olive oil, caramelised balsamic reduction and dukkah	\$10
Toasted Herb & Garlic Turkish - mixed leaves and balsamic reduction	\$10
Onion Rings – lime or garlic aioli	\$10
Crispy Sweet Potato Quills – lime or garlic aioli [GF]	\$6

OYSTERS

Natural	\$16/\$30
Kilpatrick Chilli, Lime & Ginger	\$18/\$32

Seared Scallops – six seared scallops tossed in lemon garlic butter [GF]	\$20
Duck & Wild Mushroom Risotto - baby fig and truffle oil [GF]	\$16
Roasted Butternut Pumpkin Salad – sliced green pear, haloumi, cherry tomato, mixed leaves and crushed cashews with white balsamic dressing [GF, V]	\$18
QL Classic Caesar Salad – cos lettuce, poached egg, bacon & parmesan	\$18
Santorini Salad – mixed leaves, tomato, cucumber, Spanish onion, olives, feta	\$16
Spicy Quinoa & Black Bean Salad – tomato, spring onion, coriander, chilli flakes, cumin	\$15
Add: Grilled Chicken Peeled Prawns Pulled Pork	\$5

BURGERS

All served with beer battered chips

QL Beef – angus beef, fried egg, cheese, relish, bacon, mixed leaves, caramelised onion	\$18
Pulled Pork – cheese, coleslaw, seared pineapple	\$16
Chicken Schnitzel – bacon, cheese, lettuce, tomato and mayo	\$16
QL Loaded Dog – two crumbed chicken tenderloins, bacon, shredded lettuce, guacamole, mayo on gourmet brioche hotdog roll	\$18
Pork Belly & Apple Slaw – sliced confit pork belly, apple slaw, mint yoghurt	\$18

MAINS

Ocean Treasure – Duo of oysters, school prawns, smoked salmon, salt and pepper squid, Pan seared barramundi served with beer battered chips and salad	\$39
Crispy Skin Salmon Fillet – garlic mash, lime aioli and steamed greens	\$32
Pan Seared Fish Of The Day – roasted vegetables, sweet potato quills and white wine beurre blanc [GF]	\$25
Beer Battered Flathead – garden salad, beer battered chips & house made tartare	\$22
Salt & Pepper Squid – garden salad, beer battered chips & house made chilli aioli	\$25
Surf & Turf – 200g Sirloin and three pieces of super tender salt & pepper squid, garden salad, beer battered chips	\$35
Filet Mignon – 200g Eye fillet, bacon warp, sautéed mushrooms, pilaf rice, onion rings	\$42
Cheddar Stuffed Chicken Breast – Mersey Valley Cheddar wrapped in bacon with steamed greens and garlic mash [GF]	\$29
Chicken Three Ways – served with beer battered chips and garden salad	
- Crumbed breast Parmigiana	\$24
- Grilled breast with avocado, bacon & béarnaise	\$25
- Grilled breast with smokey BBQ, bacon & mozzarella	\$24
House Made Meatball Napolitana – Napoli sauce, penne pasta, parmesan, parsley	\$26
Lamb Ragout - fettuccini, garlic crumb, parmesan	\$26
Seasonal Roast Vegetable Tart – mixed leaves, cherry tomato, feta & capsicum [V]	\$20
Baked Ricotta And Spinach – served with sauteed button mushrooms, baked pumpkin, grilled tomato and pesto dressing [GF,V]	\$20

QL GRILL

All served with beer battered chips & salad, or roasted seasonal vegetables

Sirloin – 300g	\$30
Eye Fillet – 200g	\$40
Lamb Backstrap	\$35
Chicken breast & pork ribs	\$30

Sauces	\$3
Mushroom Dianne Garlic Pepper Red Wine Jus Bearnaise Gravy	

SIDES

Garden salad [GF] \$6 Steamed greens \$7
Beer battered chips with aioli [V] \$5 Roasted vegetables [GF, V] \$7

Ask our wait staff about our gourmet pizza menu