

## Entrees

Baguette with basil pesto and aioli \$5

Garlic & herb pizza \$6

Seafood chowder with fresh Vienna bread \$11

Crisp lamb 'spring roll' with pickled carrot & coriander salad \$13

Lemon pepper flash fried calamari with tomato & basil salad, lemon & caper dressing \$14

Country style terrine, duck liver parfait, rhubarb compote & toasted brioche \$14

Quarry tasting plate, a seasonal selection of tasty morsels from the sea & land. \$26

## Mains

Caesar salad served with pan seared chicken or Tasmanian smoked salmon \$22

Parmesan crumbed veal schnitzel, white wine shallot sauce & garden greens \$22

Chicken involtini, chicken breast wrapped in peppers, spinach & prosciutto w truffle oil mash \$27

Fish of the day, polenta crumbed or pan seared served with fat chips and house made aioli \$28

Herb rubbed rack of lamb with garden salad, mint sauce & shiraz jus \$29

Huon valley grain fed rib eye 350 gram \$29

Huon valley grain fed eye fillet 250 gram \$32

*(Steaks served with Quarry fat chips and your choice of, mustards, horseradish cream shiraz jus or béarnaise sauce.)*

## Pizza & Pasta

Vegetarian Pizza - pumpkin, eggplant, spinach, olives, bocconcini & pesto. \$15

Italian 3 meats pizza - prosciutto, ham, chorizo, olives, bocconcini & basil pesto. \$17

Salmon pizza – smoked salmon, capers & sour cream. \$19

Lasagne with rich beef, tomato, mushroom & herb ragout. \$22

Seafood risotto- mussels, prawns, calamari & fish w Napolitano sauce, basil and chilli \$24

Vegetarian risotto- pumpkin, pine nuts & baby spinach. \$22

Spaghetti marinara, mussels, prawns calamari in a garlic white wine sauce. \$24