

# COLLINS QUARTER

OUR MENU IS AVAILABLE FROM 12 NOON THROUGH TILL 11PM MON-THURS, 12 NOON - MIDNIGHT FRI - SAT. OUR CHEF MICHAEL NUNN HAS DESIGNED A EUROPEAN INSPIRED MENU BASED ON THE CONCEPT OF SHARING. OUR CAREFULLY SOURCED SEASONAL PRODUCE WILL BRING FLAVOURS AND FRIENDS TOGETHER.

## FINGER

### CHARCUTERIE

*Cornichons, homemade piccalilli, Dench sourdough*

Jamón	\$12
Wagyu bresaola	\$9
San Daniele prosciutto	\$11
Chicken liver parfait	\$8
Pork rillettes	\$8
Veneto salami	\$8
Selection of all	\$26

ASPARAGUS TARTS(2) \$7

*Green asparagus, Artavaggio*

ZUCCHINI FLOWER \$5.5 EACH

*Mildura honey wheat beer batter, zucchini flower, goats cheese, honey*

SPANISH ANCHOVY \$6 EACH

*Herpac anchovies, caramelised onion, en croute*

CRISPY PRAWNS (6) \$18

*Queensland prawns, crispy potato, anchovy mayonnaise*

PIES (4) \$14

*Holgate Porter braised beef, mushrooms*

CHICKEN WINGS BASQUISE (8) \$12

*Paprika marinated chicken wings, capsicum, tomato, baby capers*

CROQUETTES (6) \$9

*Jamón, Swiss Gruyère*

## FORK

CAPRESE SALAD \$11

*Vine tomato, Shaw River mozzarella, basil, shallot, balsamic*

ASPARAGUS SALAD \$14

*Local asparagus, poached egg, truffle dressing, crispy bread*

CHICKEN CAESAR SALAD \$20

*Free range chicken breast, poached hens egg, crispy pancetta, parmesan, white anchovy*

## KNIFE

### GNOCCHI

*Pan fried potato & parmesan gnocchi, broad beans, torn mozzarella, spicy tomato dressing* \$14/\$24

BATTERED FISH & CHIPS \$22

*Mildura honey wheat beer batter, market fish, fat chips, chunky tartare, lemon, green salad*

MARKET FISH \$POA

*Pan fried market fish, cherry tomato on the vine, red lentils, eggplant, zucchini*

BURGER \$24

*Beef burger, Turkish bun, Gruyère, tomato relish, fat chips*

CHICKEN SCHNITZEL \$25

*Free range chicken breast, rosemary & parmesan crumb, artichoke, shaved fennel salad*

GRILLED STEAK \$POA

*Ask your waiter for today's cuts, fat chips, watercress salad, sauce bearnaise*

## SIDES

GARDEN SALAD \$9

*Seasonal leaves, lemon vinaigrette*

SPINACH \$9

*Sautéed English spinach, garlic, cream, parmesan*

GREEN BEANS \$9

*Anchovy, butter*

FAT CHIPS \$9

*Hand cut fat chips, rosemary salt, aioli*

## SPOON

CHOCOLATE TRUFFLE \$3 EACH

CHOCOLATE FONDANT (15 MINUTES) \$12

*Bitter chocolate pudding, vanilla bean ice cream*

BRULEE \$10

*Vanilla crème brulee, seasonal fruit*

ICE CREAM & SORBET \$9

*Homemade selection of three*

### CHEESE

*Selection of cheeses, fresh fruit, homemade lavosh*

One cheese \$8

Two cheese \$16

Three cheese \$22

