

SMALL PLATES

Confit Onion Tart, olives, anchovies, puff pastry	35
Fried Calamari, lemon harissa aioli	45
Eggplant and Raisin Dip, walnuts, crackers	30
Cheese Croquettes, romesco sauce	35

WOOD FIRED ALSACIAN THIN PIZZA

Traditional, Sour Cream, Onion, Smoked Veal Bacon	60
Truffle, Sour Cream, Smoked Raclette, Onion	85
Fig, Goat Cheese, Lemon, Thyme	65
Sour Cream, Smoked Salmon, Confit Lemon	80
Lamb, Feta Cheese, Mint, Pine Nuts	75

APPETIZERS

Classic Onion Soup, gruyère crouton	45
Mediterranean Vegetable Soup, tomato, basil pesto (V)	45
Lobster and Prawn Bisque, aioli crouton (A)	65
Burrata daterino tomatoes, slow cooked eggplant (V)	85
Mixed Field Greens, seasonal vegetables, croutons, walnuts sherry vinaigrette (V)	60
Tuna Nicoise Salad seared tuna, butter lettuce, anchovies, eggs, olive tomato confit dressing	85
Smoked Duck Salad, pan seared foie gras, cecina lambs lettuce, fig balsamic & pomegranate dressing	85
Brasserie Quartier Caesar Salad red gem lettuce, parmesan, sour dough crackers coriander caesar dressing	60
Add Tourteaux Crab	95
Escargot, garlic, parsley & basil butter, lime (A)	70
Wild Mushroom Risotto lemon, parmesan foam, herb purée (V/A)	85
Steak Tartare, Queensland St. Regis Wagyu black olive, cornichon, basil	85 / 145
Beef Carpaccio, beef tenderloin, artichoke crisp parmesan, rocket	75
Duck Liver Terrine, date & ginger chutney, brioche toast (A)	105
Baked Camembert For Two, thyme, garlic baguette (V)	145

FROM THE JOSPER GRILL

U10 Prawn, Lemon Garlic, Olive Oil	135
Half Lobster, Wasabi Mayonnaise	195
Lamb Chop, Harissa Dressing	145
300gr Skirt Steak Wagyu Mb4, House Mustard	135

SIDES 35

Mixed Green Salad	French Fries
Sautéed Green Beans	Cumin Roasted Carrots
Mashed Potatoes	Potato Gratin
Squash, Eggplant & Tomato Gratin	

THE OYSTER BAR

Half Dozen Oysters served with mignonette vinegar, lemon, dark rye bread	
Fine de Claire n ^o 4	90
Belon Prat-ar-Coum	98
Oysters Of The Day	MP

Seafood Platter

Grand Platter for Four whole lobster, 12 french oysters, 8 prawns, crab mayonnaise king crab, 4 pink shrimp	760
Quartier Platter for Two half lobster, 6 french oysters, 4 prawns, crab mayonnaise, king crab	390

MAIN COURSE

Pan Roasted Sea Bream Filet, artichoke, sauce vierge (A)	125
Baked Black Cod, herb crushed potatoes, basil oil marinated vegetables, aromatic tomato sauce	185
Roasted Sea Bass, herbal couscous preserved tomato vinaigrette	185
Pan Roasted Salmon, sautéed asparagus morel cream (A)	145
Strozzapreti Bolognese, veal marinara, parmesan	105
Home Made Lobster Ravioli, lemon confit, tarragon	125
Spring Pappardelle, kale, zucchini, spinach, butter (V)	80
Lemon Tagliatelle, coriander pesto spring onion, olive oil, lemon (V)	90
Stuffed Baby Seasonal Vegetables, barley red bell pepper purée (V)	135
Rack of Lamb, eggplant, zucchini, tomato & bell pepper ragout, rosemary jus	185
Baked Baby Chicken ‘Basquaise’, sweet chili, bell pepper onion & tomato ragout, wild rice	145
Slow Cooked Lamb Leg, cheesy mashed potatoes gremolata, black radish, black garlic jus	140
Beef ‘Bourguignon’, slow cooked beef cheek, carrot purée button mushrooms, veal bacon, pearl onions (A)	165
Beef Tenderloin, 240g Queensland St. Regis Wagyu Tenderloin creamed spinach, sautéed mushrooms, beef jus	185
Steak Frites, 380g Queensland St. Regis Wagyu Rib Eye hand cut french fries, pepper sauce	215
Sirloin Steak 220g Queensland St. Regis Wagyu Sirloin rocket, tomato & red onion salad, balsamic vinegar	185
Beef ‘Cote De Boeuf’ For Two 1400g Queensland St. Regis Wagyu, truffle mashed potatoes roasted cumin carrots, rocket & parmesan salad cherry tomato & shallot salad, green beans & almonds	655