



Wine List



ROSE

	Glass	Bottle
Angrove Nine Wines Grenache Shiraz Rose	\$9.50	\$33.00

RED WINE

House "Q Series"

Shiraz	\$6.50	\$18.00
Merlot	\$6.50	\$18.00
Cabernet Sauvignon	\$6.50	\$18.00

Chalk Hill Blue Cabernet Merlot	\$24.00	
Chalk Hill Blue Shiraz Cabernet	\$24.00	
Tullochs Cabernet Sauvignon	\$34.00	
Angrove Organic Cabernet Merlot	\$34.00	

Mondiale Shiraz	\$32.00	
Taylor's Discoveries Shiraz	\$34.00	
Tullochs Vinyard Selections - Shiraz Cabernet	\$34.00	
Angrove Organic Shiraz	\$34.00	
Pepperjack Shiraz	\$38.00	

Wicks Estate Pinot Noir	\$42.00	
Mount Riley Pinot Noir (NZ)	\$42.00	

BEERS

Cascade Premium Light	\$6.00	
Peroni Leggera 3.5	\$9.00	

Pure Blonde Low Carb	\$7.00	
Tooheys Extra Dry	\$7.00	

Somersby Apple Cider	\$8.00	
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Crown Larger	\$8.00	
Boag's Premium	\$8.00	
Corona	\$9.00	

TAP BEER

Peroni (Tall Glass)	\$6.50	
Asahi (Mug)	\$7.50	



Drinks



COFFEE

Cappuccino, Latte, Flat White, Long Black, Chai latte, Hot Chocolate Small \$4.00 Large \$4.50 Extra Large \$5.00

White or Dark Mocha, Dirty Chai, Nutella Latte Small \$4.50 Large \$5.00 Extra Large \$5.50

Espresso, S/Black, Piccolo Late, Macchiato Single \$3.50 Double \$4.00

Affogato (Double Espresso over Vanilla Ice Cream) \$5.00

Affogato Liqueur \$13.90
(Double Espresso over Vanilla Ice Cream and choice of Jamesons, Amaretto, Frangelico, Baileys or Tia Maria)

COFFEE MODIFIERS

Extra Shot, Decaf, Soy Milk, Almond Milk, Coconut milk, Lactose free milk \$0.70

Syrup (Hazelnut, Caramel, Vanilla) \$0.70

Add Ice Cream or cream \$1.50

TEA

English Breakfast, Earl Grey, Green, Peppermint, Chamomile, Chai, Lemongrass & Ginger \$4.50

MILKSHAKES

Chocolate, Strawberry, Vanilla, Caramel, Coffee, Mocha, Banana \$6.50

Add Malt \$0.50

Make it a Thickshake for an extra \$1.50

COLD DRINKS

Fresh Juices \$9.50

Bottle Juice \$4.50

Lemon Lime & Bitters or Ginger Beer \$4.50

Gatorade \$4.90

Soft Drinks

Pepsi, Pepsi Max, Solo, Schweppes Lemonade, Tonic, Ginger Ale, Soda

By the Glass \$2.50

By the Can \$3.00

Water (600ml Still) \$3.00

Water (500ml Sparkling) \$4.00

Voss Sparkling Water (800ml Sparkling) \$7.50

Quattro

CAFE • RESTAURANT • BAR • FUNCTIONS

Dine In
or Takeaway



Phone
4367 8000



Quattro at
Platinum



4 Ilya Ave
Erina



Quattro HOURS

MONDAY - FRIDAY 7AM - 4PM

FUNCTIONS BY APPOINTMENT

www.quattrofinefoods.com

V = Vegetarian Veg = Vegan GF = Gluten Free DF = Dairy Free

A lot of our menu can be made Vegetarian, Vegan or Gluten free.

Just ask one of our friendly wait staff for assistance.



All Day Breakfast



Toast (V) (2 Slices) \$6.50

2 slices of White, Wholemeal, Grain, Sourdough, Rye Sourdough, Soy & Linseed Sourdough, Fruit Toast or Turkish.

Choice of spreads: Peanut Butter, Honey, Jam, Marmalade & Vegemite.

Coconut Quinoa Porridge (V) With Stewed Winter Berries. \$9.50

Brekkie Wrap \$10.00

Avocado & Tomato salsa, Scrambled eggs, Bacon, Cheese, Chilli Jam & Aioli.

Bacon & Egg Roll \$10.00

Fried eggs, sunny side up, Bacon and your choice of sauce, Aioli, BBQ, Tomato.

Brekkie Combo (Brekkie wrap or roll and small coffee). \$13.50

Avocado Smash (V) (add Bacon \$4) \$12.90

Avocado, Fresh Mint, Marinated Feta, Dukkah on a slice of Sourdough with Lemon infused Olive Oil and Roasted Tomato.

Classic Bacon and Eggs \$13.50

2 Eggs your way, Bacon, Roasted Tomato with Toast of your choice (2 slices).

Brioche French Toast (V) \$13.90

Choice of Caramel sauce with Grilled Banana or Maple syrup and Strawberries.

Huevos Rancharos (V) (add Chorizo \$4) \$14.90

Baked Eggs in Spicy Bean mix, Avocado & Tomato Salsa with a Toasted Tortilla.

Love Egg's (V) (add Bacon \$4) \$14.90

2 Poached Eggs on Sourdough, Sautéed Mushrooms & Spinach, Ricotta, Roasted Tomato and Oregano Aioli.

Three Egg Omelette (V) \$15.50

Choice of Three ingredients from our breakfast extras list.

Eggs Benedict \$17.90

Choice of Shaved Ham or Smoked Salmon, wilted Spinach on Sourdough topped with Hollandaise.

Classic Big Breakfast \$21.90

2 Eggs Your Way, Bacon, Roast Tomato, Sautéed Spinach & Mushroom, Sausage, Spicy Beans, Hashbrown & toast of your choice (2 slices).



Lunch



Roast Winter Salad (V) (add Bacon or Halloumi \$4) \$15.90

Roast Pumpkin, Parsnip, Spinach, Chickpeas, Quinoa and Balsamic Reduction.

Caesar Salad (add Chicken or Smoked Salmon \$4.00) \$14.90

Lettuce, Crispy Bacon, Croutons and Parmesan Finished with a Poached Egg (anchovies optional).

Nasi Goreng (also available as V or Veg) \$16.00

Indonesian Fried Rice with Chicken, Shallots & a Fried egg.

Vege Schnitzel Burger (V) (add Halloumi \$4) \$15.90

Eggplant Schnitzel, Lettuce, Tomato & Avocado Salsa, Beetroot Relish, Aioli, Chips and Salad.

Chicken Schnitzel Burger (add egg \$2) \$16.90

Lettuce, Tomato, Avocado Salsa, Onion and Aioli on a Brioche Bun with Chips and Salad.

Beef Burger (add egg \$2) \$16.90

Bacon, Cheese, Lettuce, Tomato, Caramelized Onion and Aioli on a Brioche Bun with Chips and Salad.

Quattro Classic Taco's \$16.50

3 Tacos with Avocado & Tomato Salsa, Sour Cream Slaw, Chilli Jam and either:

- Beer Battered Fish Fillets with Chips and Salad.
- Crumbed Chicken Breasts with Chips and Salad.
- Eggplant Schnitzel with Chips and Salad. (V)

Caribbean Doubles (Veg) \$17.50

Caribbean Curry Chana, with house made Turmeric Flatbreads, Mango Salsa, Coconut Yogurt and Chilli.

Salt & Pepper Squid With mixed leaf salad and Oregano Aioli. \$17.90

Steak Sandwich \$17.90

Grilled Sirloin, Lettuce, Tomato, Brie, Beetroot Relish, Aioli on Turkish Bread.

250g Sirloin Pepper sauce, Chips and Salad. \$24.50

Beer Battered Flathead With Salad, Chips and Caper Aioli. \$19.50

Grilled Teriyaki Salmon with Asian greens and Jasmine rice. \$23.90

Prawn & Chorizo Linguine Entree \$16.00 Main \$21.90

Prawn & Chorizo Linguine with Cherry Tomatoes in Chimichurri Sauce.

KIDS SPECIALS

Chicken Breast with Chips & Salad \$10.00

Fish Pieces and Chips & Salad \$10.00

Steak and Chips & Salad \$12.00



Wine List



SPARKLING WINES

Glass Bottle

House "Q Series"

Chardonnay Pinot Noir (SA) \$6.50 \$18.00

Yellow Tail "Pink Bubbles" \$24.00

Chalk Hill Blue "Bubbles" (SA) \$24.00

Long Row Chardonnay Pinot Noir (SA) \$28.00

Angrove Organic Cuvee Brut (SA) \$28.00

French Champagne

Piper Heidsieck Champagne \$66.00

WHITE WINE

House "Q Series"

Chardonnay \$6.50 \$18.00

Pinot Grigio \$6.50 \$18.00

Sauvignon Blanc \$6.50 \$18.00

Chalk Hill Moscato \$7.50 \$24.00

Sugar & Spice Moscato \$28.00

Long Row "Moscato" (SA) \$30.00

Chalk Hill Blue Semillon / Sauvignon Blanc \$24.00

Mondiale Sauvignon Blanc \$26.00

Tullochs Semillon / Sauvignon Blanc \$28.00

Ferngrove Symbols Semillon / Sauvignon Blanc \$32.00

Angrove Organic Sauvignon Blanc \$33.00

Oyster Bay - Sauvignon Blanc \$28.00

Mad Fish - Premium White \$28.00

Tullochs Vinyard Selections - Verdelho \$34.00

Long Row Pinot Grigio (SA) \$30.00

Long Row Reisling (SA) \$30.00

Pewsey Vale - Reisling \$38.00

Wicks Estate Riesling \$42.00

Chalk Hill Blue Semillon Chardonnay \$24.00

Chalk Hill Blue Colombard Chardonnay \$24.00

Rhythm & Rhyme Chardonnay \$26.00

Tullochs Vinyard Selections - Chardonnay \$34.00

Angrove Organic Chardonnay \$33.00

BREAKFAST EXTRAS

\$2.00 - Gluten Free Bread, 1 Egg, Spinach.

\$3.00 - Mushrooms, Roast Tomato, Hash Brown, Feta, Spicy Beans.

\$4.00 - 2 Eggs, Bacon, Ham, Sausage, Avocado, Smoked Salmon, Grilled Halloumi.

SIDES

Garlic and Herb Bread (V) \$7.00

Bruschetta (V) \$11.90

Chips (V) Small \$4.00 Large \$7.00

Sweet Potato Fries (V) Small \$5.00 Large \$9.00