

» TO SHARE

- » Smoked Tasmanian salmon rose on crispy cucumber slice topped with lemon zest, caper berries and wasabi hollandaise \$3.9 per item
Suggested with Yellowglen Vintage Pinot Chardonnay Sparkling

- » Green lip mussel half shell with poached white leek, root ginger and a hint of red chilli oil \$3.50 per item
Suggested with Leo Buring Clare Valley Riesling

- » Marinated baby octopus, calamari and sundried tomato pieces served on a crispy whole meal wafer with balsamic drops \$3.9 per item
Suggested with T'Gallant Juliet Pinot Grigio

- » Baby bell peppers filled with feta cheese rolled in grilled purple egg plant on frisee and pickled red radish \$3.5 per item
Suggested with Matua Valley Hawkes Bay Sauvignon Blanc

- » Butterfly Black tiger prawn marinated in garlic, citrus juices and pernod served on crispy grain wafer \$3.9 per item
Suggested with Matua Valley Hawkes Bay Sauvignon Blanc

- » Grilled haloumi cheese sandwich with red capsicums, eggplant, zucchini on bees honey vinegar and chilli plum sauce \$3.5 per item
Suggested with T'Gallant Juliet Pinot Grigio

- » Oven baked soft potato pudding with fresh herbs, bacon and caramelised onion served on green tomato and beet root chutney \$3.0 per item
Suggested with Wolf Blass Gold Label Chardonnay

- » Salt bush fed Lamb skewers with capsicums, onion, mushroom and tangy yoghurt dressing with a drizzle of balsamic glaze \$4.5 (2 pieces)
Suggested with Maltilda Bay Fat Yak Pale Ale

CQUISINE

- » Slow cooked bone less lamb shank served with roasted vegetable and crushed oven baked potato with cracked black pepper \$15.9
Suggested with Aerin's Vineyard Heathcote Shiraz
- » Twice cooked marinated bone less pork belly slices served with double honey - hoi sin sauce on ginger, apple and plum compote \$14.9
Suggested with Wolf Blass Gold Label Chardonnay
- » Char sui marinated duck breast Carpaccio served with crispy white fennel and green zucchini thread, white spring onion sticks, pickled vegetables and a light bees honey and chilli vinaigrette with five spice sauce \$15.9
Suggested with T'Gallant Juliet Pinot Noir
- » Grain fed Gippsland Beef breast marinated with fresh herbs and slow braised in red wine with root vegetables served with chunky potato chips \$15.5
Suggested with Penfolds Reserve 76 Shiraz Cabernet Sauvignon
- » Cquisine Boat of beer battered prawn, whiting filet, salt & pepper squid curls served with matchstick potatoes, lemon wedges & garlic aioli \$15.9
Suggested with Asahi Super Dry

Private Bookings & Exclusive Areas available

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