

QUARTZ

CUISINE AT COFIELD

MENU

LIGHT / SHARE

Chef's Arancini (4) with mustard, red capsicum & garlic aioli 24 V

Gooramadda Kalamata Olives 8
GF DF V VEG

Cauliflower and chickpea hummus with brioche crisp 12
GFO DFO V VEG

~ add Steamed cauliflower florets & baby carrots, cucumber & radish 16
GF DF V VEG

Prosciutto, salami & liver parfait, artichokes, cornichons, brioche crisp 29 GFO DFO

~ add Sourdough 5 V VEG

Cheese board, fruit, quince paste, pickles and crackers 28 GFO V

~ add Sourdough 5 V VEG

French fries with garlic aioli 8
GFO DF V

BURGERS

Beef & charcoal bun burger
Slow cooked beef in Cofield durif wine, summer slaw, cheese & sauce 28 GFO DFO

Chicken & charcoal bun burger
Marinated chicken in yoghurt and cajun spices, summer slaw, bacon, cheese & sauce 26 GFO

Pork & charcoal bun burger
Slow cooked pulled pork & BBQ sauce, summer slaw, cheese & sauce 28 GFO DFO

~ add Fries 4 DF V

PLATES

Summer Ratatouille with steamed risotto.

Slow cooked capsicum, zucchini, tomato, celery, thyme, garlic, onions 32 GF DF V VEG

Market fish fillet
Cauliflower and chickpea hummus, asparagus, Gooramadda olive & tomato salsa Market Price GF DF

Chicken Basquaise slow roasted chicken breast and prosciutto
Garlic, onions, white wine, bay leaves, thyme, paprika, tomato puree, roasted kipfler 34 GF DF

Porterhouse Steak
Murray Pure 300 gram, roasted kipfler, house slaw, sauce Marchand de vin 45 GF DF

SALADS / SIDES

Quartz, summer slaw of kale, carrot, cabbage, bean shoots, mango, avocado, ginger & lime 24
GF DF V VEG

Greek, tomato, Lebanese cucumber, Gooramadda olives, feta, red onion & mustard dressing 25
GF DFO V VEGO

Nicoise, cos lettuce, beans, tomato, Gooramadda olives, kipfler & gribiche vinaigrette 26 GF DF V VEGO

Caesar, cos lettuce, brioche crisp, shredded boiled egg & parmesan dressing 23 GFO DFO V

~ add Tuna preserved 6 GF DF

~ add Salmon smoked 6 GF DF

~ add Prawns in buttered garlic 8 GF

~ add Chicken tenderloins 6 GF DF

SWEET DELIGHT

Summer citrus panna cotta & lemon curd 16 GF V

Dark chocolate mousse & whipped vanilla cream 16 GF V

Pavlova, whipped vanilla cream, summer berries & passion fruit syrup 16 V

Chia pudding with honey, almonds & blueberries 16 GF DF V

KIDS MEALS

Fish bites & crisps 15

Ham & cheese slider & crisps 14

Chicken Nuggets & crisps 15

~ add Fries 4 DF V

KEY

V= Vegetarian

VEG = Vegan

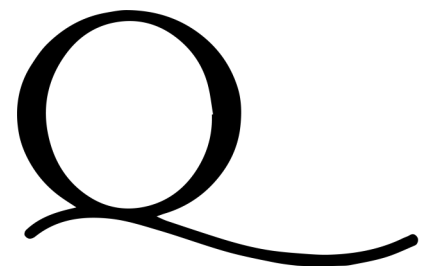
VEGO = Vegan On Request

GF= Gluten Free

GFO = Gluten Free On Request

DF = Dairy Free

DFO = Dairy Free On Request



SHARE THE LOVE

Instagram [quartzcafe.cofield](https://www.instagram.com/quartzcafe.cofield)

Facebook [QuartzCuisine.Cofield](https://www.facebook.com/QuartzCuisine.Cofield)

Google [Quartz Cuisine at Cofield](https://www.google.com/search?q=Quartz+Cuisine+at+Cofield)

QUARTZ DRINKS

CUISINE AT COFIELD

SPARKLING WINE

Prosecco	39	13	16
Chardonnay Pinot Noir	36	13	16
2019 Pinot Noir Chardonnay	48	15	18
2012 Provincial Black Pinot Noir Chardonnay	81	17	20
Sparkling Sarah	36	13	16
2018 Sparkling Shiraz	48	15	18
Sparkling Shiraz Durif	39	13	16

WHITE WINE

2023 Riesling	42	15	18
2023 Sauvignon Blanc	42	15	18
2023 Pinot Grigio Vermentino	36	13	16
2022 Pinot Grigio	42	15	18
2023 Chardonnay	42	15	18
2022 Provincial Black Chardonnay	63	17	20
2022 Rosè	42	15	18
Sweet Ava Moscato	36	13	16

RED WINE

2022 Sangiovese	45	15	18
Red Fusion	36	13	16
2021 Cabernet Sauvignon	53	15	18
2021 Shiraz Pinot Noir	36	13	16
2022 Tempranillo	45	15	18
2022 Malbec	53	15	18
2021 Shiraz	53	15	18
2021 Provincial Black Netherby Shiraz	72	17	20
2021 Durif	53	15	18
2019 Provincial Black Quartz Vein Durif	72	17	20



FORTIFIED WINE

Classic Rutherglen Topaque	15
Classic Rutherglen Muscat	15
2013 Botrytis Muscadelle	15

BEER & CIDER

Cofield Mid Strength Pale Ale	8
Bridge Road Pale Ale <small>(local)</small>	8
Bright Brewery Hellfire <small>(local)</small>	8
Bright Pilot Session XPA <small>(light)</small>	8
Corona	8
Great Northern Super Crisp	8
Bridge Road Ginger Beer <small>(local)</small>	8
Alpine Cider - Sweet <small>(local)</small>	8
Alpine Cider - Dry <small>(local)</small>	8

SPIRITS

Cofield Thirsty Devil Gin <small>(local)</small>	10
Cofield Thirsty Devil Vodka <small>(local)</small>	10
Corowa Characters Whisky <small>(local)</small>	12
Jack Daniels	10
Johnny Walker	10
Bundaburg Rum	10
Bicardi Rum	10

COCKTAILS

Aperol Spritz	19
Prosecco, Aperol & Soda Water	
French 75	19
Chardonnay Pinot Noir, Gin, Lemon Juice & Simple Syrup	
Sparkling Red Sangria	19
Sparkling Shiraz Durif, Orange Juice, Soda Water & Fruit	
Q Kir Royale	19
Chardonnay Pinot Noir, crème de cassis with berry garnish	

HOT DRINKS

COFFEE - White Owl Rutherglen	
Espresso	3.50
Flat White	5 5.50
Cappuccino	5 5.50
Café Latte	5 5.50
Long Black	5 5.50
Piccolo	4.50
Mocha	5.50
Chai Latte <small>(brewed or powdered)</small>	5.50
Hot Chocolate	5.50
Soy Almond Lactose-Free	0.70
Decafe Extra Shot	0.50
TEA - Somage Organic Tea Melbourne	
Teapot	5.50
English Breakfast Earl Grey Green Peppermint Lemongrass & Ginger	

COLD DRINKS

Billsons Sotdrink	5
Portello Creamy Soda Raspberry Lemon Fairy Floss Fruit Tingle	
Soft Drink	3
Coke Coke No Sugar Lemonade Sunkist	
Noah's Juice	8
Orange Apple Apple Peach Apple Guava Apple Watermelon	
Iced Coffee	7
Iced Latte	7
Iced Chocolate	7
Sanpellegrino Mineral Water	8