

Dinner

Winter Edition

Soups





Kettle Cooked Soup prepared daily	8
Asian Style Hot and Sour Soup	9
Roasted Sweet Onion Broth and Four Cheese Gratinée	10
Chicken Lemongrass and Cilantro Broth local enoki mushrooms, vegetables and chives	8

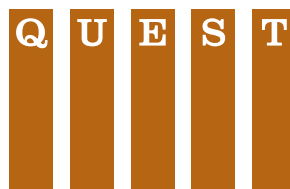
Salads and Starters

Quest Signature Flatbread grilled ciabatta bread with extra virgin olive oil and roasted garlic, topped with plum tomatoes, fresh basil and garlic <i>Add feta</i>	10 1
Baby Organic Green Salad with Tart Apple roasted cherry tomatoes and honey balsamic vinaigrette	9
Cobb Salad romaine lettuce, chicken, bacon, tomato, egg, avocado, blue cheese crumble	12
Hearts of Romaine roasted garlic caesar dressing, smoked bacon, shaved parmesan, herbed baguette croutons <i>Add herb crusted grilled chicken breast</i>	10 6
Grilled Flank Steak Salad pear, candied walnuts, Blue Benedictine, roasted apple vinaigrette	14
Seared Sea Scallops  black truffle yukon gold mashed potatoes, taro frits, lemon thyme butter	14
Pacific Rim Chicken and Shrimp Lettuce Wraps vermicelli noodles and asian bbq sauce	9
Edamame and Cilantro Dip   sea salted pita crisps and root vegetable chips	9
Samosa Rolls filled with Potato and Spices housemade tamarind and mango chutney	9



Mains

Portuguese Style BBQ Chicken piri piri sauce, rice and roasted vegetables	23
Bourbon and Apple Infused BBQ Pork Ribs shoestring fries and coleslaw	Half Rack 19 Full Rack 29
Pacific Halibut Sous Vide  sage and garlic wild mushroom risotto, roasted root vegetables	32
Cedar Plank Maple Glazed Salmon  caramelized onion potato cake with grilled asparagus, stewed leek and pepper fondue	28
8oz. Certified Angus Top Sirloin creamy polenta, shallots, roasted leeks, fennel tomato confit, braised onions	32
12oz. Beef Rib Eye Yukon gold mashed potato, roasted root vegetable and horseradish jus	36
Steak Fajitas with Sauteed Onions and Peppers pico de gallo, guacamole, sour cream, Jack cheese and flour torillas <i>Also available with herb crusted grilled chicken breast and steak</i>	23 4
Rice and Pastas	
Indian Butter Chicken basmati rice, grilled naan, lime yogurt drizzle	19
“My Thai Kitchen Stir Fry” choose your favourite combination: (1) choice of jasmine scented rice or noodle + (2) stir fried shrimp or chicken and sweet basil or garlic vegetables  + (3) red thai curry sauce or oyster soya glaze	19
Wild Mushroom Lasagna  arugula pesto, stewed plum tomatoes, salsafy and roasted garlic confit, basil oil	21
Pappardelle Pasta shrimp, spinach, roasted parsnip, cipolini onions, Verjus reduction <i>Add whole grain penne</i>	19 2



restaurant & bar

a taste of
italy

Menù Degustazione Tasting Menu

Prosciutto e Mozzarella di Bufala

Imported Italian Parma Prosciutto Served with Buffalo Mozzarella
12

Arrosto maialino da latte

Roast suckling pig with truffled chestnut puree
and sautéed cabbage with wild fennel
26

Pollo Carbonarra

Chicken Carbonarra - Fettucini Noodles, pesto grilled chicken breast,
bacon parmesan cream
22

Butternut squash e arrosto peperoncino risotto

Butternut squash and roasted red pepper risotto, sugar snap peas, toasted
pine nuts and chestnut pesto drizzle
19

Dolce

Passion Fruit Panna cotta, Amoretto and Almond Biscotti, Cappuccino Mousse
10

Featured Wines

Pinot Grigio delle Venezie, Pasqua Wines
7.25 gl 36 bt
Passimento Rosso Veneto, Pasqua Wines
6.75 gl 32 bt

“Our Kitchen is Your Kitchen”

Should you wish an item not found on our menu, please tell your server and Chef Andrew Nelson and his team will do their best to accommodate your special request.

