

EAT AT QUYSINE

Our menu features a modern combination of Australian and Spanish cuisine, offering diners a unique Cleveland culinary experience. We encourage a shared style of dining as a meal is an event in which you share your life, your smile and food with those that you love.

Our tapas is designed to arrive to your table as soon as it is prepared. So please note some dishes may not come out in the order in which you placed them. If you would prefer a more traditional style of dining, please let our friendly staff know.

BREAD & PLANT BASED

TRIO OF DIPS 10

Toasted Turkish bread,
Chef's selection of dips **V,VGO,GFO**

GARLIC BREAD 10

Herb garlic butter, Turkish bread **V**

MARINATED OLIVES 13

Hummus, warm bread **V,VG,GFO**

PATATAS BRAVAS 12

Golden potatoes, spicy red sauce **V,VGO,GF**

BAKED MOZZARELLA DIP 14

Mozzarella, basil pesto, napoli sauce,
Turkish bread **V,GFO**

OVEN BAKED POPCORN CAULIFLOWER 14

Lightly coated cauliflower florets, Sriracha mayo **V**

JALAPENO CHEESE BITES 15

Melted cheese balls stuffed with diced jalapenos,
coated in crispy breadcrumbs, mustard mayo **V**

HERB FALAFELS 14

Delicious, nutritious balls of ground chickpeas,
parsley, cilantro, mint, garlic, cumin, coriander,
paprika, napoli, hummus sauce **VG,GF**

CRISPY ARANCINI BALLS 15

Semi dried tomatoes, basil, parmesan,
capsicum and tomato napoli dip **V**

PUMPKIN & FETTA CHEESE SALAD 15

Roasted pumpkin, red onion, mix leaf salad,
pine nuts, aged balsamic dressing **V,VGO,GF**

MEAT

SMOKEY PULLED PORK SLIDERS 15

Slow roasted shredded pulled pork, coleslaw with
sweet mustard mayo

CRISPY PORK SPRING ROLLS 14

Pork mince, vegetables, spicy plum sauce

SMOKED PORK CROQUETTES 15

Smoked pork, prosciutto, mozzarella, mustard mayo

BBQ PULLED PORK NACHOS 17

Slow roasted shredded pulled pork and melty cheese,
jalapenos, spring onion, salsa & sour cream

PORK BELLY 20

Skinless pork belly tossed in an Asian style caramel,
chilli, micro coriander **GF**

STICKY OVEN BARBECUE PORK RIBS 20

Pork Ribs are rubbed with a spice mix, slow cooked
until fall apart tender then basted generously with the
tangy of sauce.

BBQ sauce **GF** or Spicy sauce

SPANISH CHORIZO 15

Pan fried chorizo in a honey & sherry caramel glaze,
Turkish bread **GFO**

GOLDEN POTATOES & CHORIZO 15

Chat potatoes, spanish chorizo, mayo, thyme **GF**

BEEF MEATBALLS 15

12-hour slow-cooked Napoli sauce, cheese, parsley

GARLIC BUTTER STEAK BITES 18

Wonton crackers topped with tender beef slices,
onion, peanuts and crispy shallots

BEEF SALAD 18

Pan fried marinated beef slices, salad mix, carrots,
onion, crushed wonton cracker, peanuts and crispy
shallots

CUMIN LAMB RIBS 18

Roasted lamb ribs with spicy cumin

FLAME GRILLED LAMB SKEWERS 24

Succulent spiced lamb rump, mint yoghurt **GF**

Not all ingredients are listed. Trace amounts of nuts and wheat may be present when not listed. Alert your server to special dietary needs.

*Ask our friendly staff for alternative **Celiac**, **Gluten free** and **Vegetarian** options.*

(GF) Gluten Free - (GFO) Gluten Free Option - (V) Vegetarian - (VG) Vegan - (VGO) Vegan Option

EAT

CHICKEN SLIDERS 15

Marinated chicken, coleslaw with sweet mustard mayo

CHICKEN WINGS 14

Smokey BBQ sauce **GF**

or Spicy Korean sauce

or Spicy Buffalo sauce, blue cheese dip, **GF**

CHICKEN SALAD 15

Chicken tenderloin, cabbage, carrot, onion, chili, fresh herbs with Asian sweet & sour dressing, roasted peanuts and crispy shallots **GFO**

FLAME GRILLED TERIYAKI CHICKEN SKEWERS 18

Boneless skinless chicken thighs, sesame seeds, green onions, teriyaki sauce

SEAFOOD

SALT & PEPPER CALAMARI 15

Wasabi aioli, lemon **GF**

CREAMY GARLIC PRAWNS 17

Sourced locally, juicy prawns in a rich, creamy garlic sauce **GF**

WHITING BEER BATTERED FILLETS 15

Home-made tartare sauce, lemon

SPICY SQUID TENTACLES 15

Tender squid tentacles lightly coated in authentic Chinese spices, spicy plum sauce, lemon

KID MEALS

All kid meals are served with chips or salad and tomato sauce or BBQ sauce – an Ice block

BEER BATTERED FISH 15

CHICKEN NUGGETS 15

SALT & PEPPER CALAMARI 15 **GF**

SIDE DISHES

SKIN ON CHIPS 8

Aioli **V,VG,GF**

SWEET POTATO CHIPS 9

Sour cream **V,VG,GF**

ASIAN SLAW 7

Cabbage, carrot, sesame dressing **V**

GARDEN SALAD 7 **V,GF**

TOASTED TURKISH BREAD 3 **V,VG**

TOASTED PUMPKIN BREAD 4 **GF,V,VG**

DESSERTS

BAKED BAILEYS CHEESECAKE 12

Baileys, espresso, cream cheese, mixed berries compote **GF,V**

WARM DARK CHOCOLATE BROWNIE 12

Salted caramel sauce, berries, vanilla bean ice cream **V**

CHURROS 12

Spanish doughnuts tossed in cinnamon sugar, dark chocolate sauce **V**

STICKY DATE PUDDING 12

Warm sticky date pudding, butterscotch Cointreau sauce, vanilla bean ice cream **V**

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EAT

Our banquet menus are designed for customers who would like to try a variety of tapas.

\$29 TAPAS BANQUET

Per person share menu
Minimum 4 people

GARLIC BREAD

V

CRISPY ARANCINI BALLS

V

SALT & PEPPER CALAMARI

GF

SMOKED PORK CROQUETTES

CHICKEN SALAD

GFO

TERIYAKI CHICKEN SKWERS

SPANISH CHORIZO

GF

\$39 TAPAS BANQUET

Per person share menu
Minimum 4 people

MARINATED OLIVES

V, VG

CRISPY ARANCINI BALLS

V

SALT & PEPPER CALAMARI

GF

PORK SPRING ROLLS

SMOKED PORK CROQUETTE

TERIYAKI CHICKEN SKEWERS

CHICKEN SALAD

GFO

LAMB SKEWERS

GF

SPANISH CHURROS (DESSERT)

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DRINK

Anytime! Everyday! Happy buckets

~~\$34~~ → **\$25**

4 BEERS/CIDERS

*Your choice of any 4 bottles
of beer or cider*



~~\$70~~ → **\$58**

**4 BEERS/CIDERS + 1 BOTTLE WINE
OR JUG SANGRIA OR PIMS**

*Your choice of any 4 bottles of beer or cider
and a bottle of selected wine (*)
or a jug of Sangria or Pims*



BEERS

Carlton Zero Non Alcoholic 6

Hahn Premium Light 7

XXXX Gold 7

Iron Jack 7

Great Northern 7.5

Corona 8.5

Kirin 8

Peroni 8

Crown Lager 8

Estrella Dam Barcelona 8

James Squire 150 Pale Ale 8.5

Brookvale union alcoholic ginger beer 11

(Ginger beer not included in beer bucket)

CIDERS

Somersby Apple 8

Somersby Pear Cider 8

Orchard Thieves Crisp Apple Cider 8

PINKS & BUBBLES

MINCHINBURY PICCOLOS 200ML 12
Classic Brut or Rosé Cuvée

SVELTE MOSCATO 7/32*
SA

ROSÉ DE FRANCE 10/45
France

MT TRIO MOSCATO 36
Mt Barker, WA

SIX FOOT SIX PROSECCO 40
Geelong, VIC

TYRRELL'S MOORE'S CREEK SPARKLING BRUT 33*
Hunter Valley, NSW

SANGRIA*

Traditional Spanish Punch which is typically made
with red wine and fresh seasonal fruit, served on ice

GLASS JAR 10 JUG 36

PIMM'S*

Fresh seasonal fruit, served on ice

GLASS JAR 10 JUG 36

DRINK

WHITES

- SVELTE SAUVIGNON BLANC 6.5/30***
SA
- LITTLE ANGEL SAUVIGNON BLANC 9/42**
Marlborough, New Zealand
- SVELTE CHARDONNAY 6.5/30***
SA
- TYRRELL'S MOORE'S CREEK CHARDONNAY 8/37**
Hunter Valley, NSW
- KRIS PINOT GRIGIO 10/45**
Veneto, Italy
- STUMP JUMP SAUVIGNON BLANC 32***
McLaren Vale, SA
- MR MICK RIESLING 34***
Clare Valley, SA
- LITTLE ANGEL PINO GRIS 45**
Marlborough, New Zealand
- VINS DU PAY D'OC CHARDONNAY 46**
France

REDS

- SVELTE SHIRAZ 6.5/30***
SA
- FIRST DROP MOTHER MILK SHIRAZ 10/48**
Barossa Valley, SA
- MOUNT TRIO MERLOT 9/42**
Margaret River, WA
- SVELTE CABERNET MERLOT 6.5/30***
SA
- STUMP JUMP SHIRAZ 32***
McLaren Vale, SA
- MADFISH CABERNET MERLOT 41**
Margaret River, WA
- SIX FOOT SIX PINOT NOIR 48**
Geelong, VIC
- RADIO BOKA TEMPRANILLO 40***
Spain

MOCKTAILS

- MOJITO 9**
- FRUIT SALAD PUNCH 9**
- PINA COLADA 9**
- ORANGE SUNRISE 9**

COCKTAILS

- TEQUILA SUNRISE 14**
Tequila, grenadine, orange juice
- LILAC FIZZ 14**
Gin, parfail amour, lemonade
- COSMOPOLITAN 15**
Vodka, cointreau, fresh lime juice, cranberry juice
- MIDORI ILLUSION 15**
Midori, vodka, triple sec, pineapple juice
- LYCHEE MARTINI 15**
Lychee liqueur, vodka, lychee juice
- PINA COLADA 15**
Malibu, coconut cream, pineapple juice
- FRUIT TINGLE 16**
Vodka, blue curaçao, grenadine, lemonade
- MOJITO 16**
Bacardi, mint, fresh lime juice
- BLUE LAGOON 16**
Vodka, gin, blue curaçao, triple sec, lemonade
- MARGARITA 16**
Tequila, cointreau, fresh lime juice, sugar syrup
- ESPRESSO MARTINI 16**
Vodka, coffee liqueur, espresso, sugar syrup
- SOUR PASSION 16**
Gin, passionfruit liqueur, lemon juice, sparkling water
- FRUIT SALAD PUNCH 17**
Passion fruit liqueur, lychee liqueur, vodka, ginger ale, pineapple juice
- LONG ISLAND ICED TEA 17**
Vodka, gin, tequila, bacardi, triple sec, fresh lime juice, coke
- TOKYO ICED TEA 17**
Midori, bacardi, vodka, gin, triple sec, lime, lemonade
- MEXICAN MULE 17**
Tequila, brookvale union alcoholic ginger beer, lime juice

DRINK

SPIRITS

**Price including mix*

WHISKEY/SCOTCH

Johnnie Walker Red Label 8
Canadian Club 8
Jameson 9
Jack Daniel's 9
Chivas Regal 12-Year-Old 10
Johnnie Walker Double Black 12
Glenfiddich 12-Year-Old 12

VODKA

Smirnoff 8
Skyy 9
Grey Goose 11

RUM

Bundaberg 8
Captain Morgan 9
Bacardi White 8

TEQUILA

El Jimador 9
Sierra 9

GIN

Gordon's Gin 8
Tanqueray 9
Hendricks 12

BRANDY & COGNAC

St Remy Brandy 8
Napoleon VSOP 9
Hennessy VSOP 12

BOURBON

Jim Beam 8
Maker's Mark 9

LIQUEUR

Baileys 8
Frangelico 8
Cointreau 9
Kahlúa 8
Midori 8
Alize 10

SOFT DRINKS

GINGER ALE 5

COKE 5

COKE NO SUGAR 5

LEMONADE 5

PINK LEMONADE 5.5

LEMON LIME BITTERS 6

JUICES 5

Orange, Apple, Pineapple

SPARKLING WATER 4

TONIC WATER 4

COFFEE

Latte 5

Mocha 5

Cappuccino 5

Flat White 5

Long Black 4

Short Black 4

Hot Chocolate 5

Iced Coffee 7

Iced Chocolate 7

TEA POTS

Earl Grey 6

Green Jasmine 6

English Breakfast 6