

# WEEKDAY'S SPECIALS

All days

**TUESDAY**

**TAPAS DEAL**



**BUY 2, GET 1 FREE**

Dine-in with drink purchase  
Free item must be equal or lesser value

**WEDNESDAY**

**COCKTAILS NIGHT**

Dine-in with tapas purchase

**\$10**



TEQUILA SUNRISE - COSMOPOLITAN - MOJITO  
MARGARITA - MIDORI ILLUSION - PINA COLADA  
LYCHEE MARTINI - FRUIT TINGLE - BLUE LAGOON

**THURSDAY**

**\$4 DRINKS DEAL**

Dine-in with tapas purchase

**BEER**

CARLTON ZERO NON ALCOHOLIC  
HAHN PREMIUM LIGHT  
XXXX GOLD  
GREAT NORTHERN  
KIRIN  
PERONI  
CROWN LAGER  
SOMERSBY APPLE  
SOMERSBY PEAR CIDER



**WINE**

SAUVIGNON BLANC  
CHARDONNAY  
MOSCATO  
SHIRAZ  
CABERNET MERLOT

THANK YOU FOR YOUR SUPPORT

If you enjoyed your experience, we would love your feedback.

Please leave us a Google review or tag us on social media.

Your support helps us grow and continue bringing great food and drinks to Cleveland.

**SUNDAY**



**\$10 TAPAS**

Includes tapas \$16 and under  
Dine-in with drink purchase

Terms and conditions:

Not valid in conjunction with any other offers (such as entertainment cards)  
All promotions & specials are unavailable on Valentine's day, Mother's day,  
Father's day & Public holidays

# Menu

Embark on a culinary journey with our menu, blending modern Australian, Spanish and Asian influences for a vibrant and unique dining experience right here in Cleveland.

At Quysine, food is about connection — bold flavours, quality ingredients and dishes designed to be shared. We celebrate the joy of sharing meals, encouraging you to savour not just the food, but the moments and smiles with your loved ones.

Our tapas are crafted to arrive fresh and flavourful as soon as they're ready, so you may find some dishes coming to your table at different times. If you prefer a more traditional dining experience, just let our friendly staff know, and we'll be happy to accommodate you. Enjoy your meal!

## BREAD & PLANT BASED

### TRIO OF DIPS 10 V,VGO,GFO

Toasted Turkish bread, Chef's selection of dips

### GARLIC BREAD 10 V

Turkish bread brushed with rich herb garlic butter

### MARINATED OLIVES 13 V,VG,GFO

Creamy hummus and warm, crusty bread

### PATATAS BRAVAS 12 V,VG,GFO

Golden potatoes, fiery spicy red sauce

### BAKED MOZZARELLA DIP 14 V,VGO

Goosey melted mozzarella, fragrant basil pesto, savory Napoli sauce, toasted Turkish bread

### OVEN BAKED POPCORN CAULIFLOWER 14 V

Lightly coated cauliflower florets, flavorful spicy mayo

### JALAPENO CHEESE BITES 15 V

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

### HERB FALAFELS 14 VG,GF

Nutritious balls of ground chickpeas, parsley, cilantro, mint, garlic, cumin, coriander, paprika, napoli sauce and hummus sauce

### CRISPY ARANCINI BALLS 15 V

Filled with a delicious blend of semi-dried tomatoes, fresh basil and parmesan, served atop a rich tomato napoli dip

### PUMPKIN & FETTA CHEESE SALAD 16 V,VGO,GF

Tender roasted pumpkin, red onion, and a mix of fresh leafy greens, topped with crunchy pine nuts and drizzled with aged balsamic dressing

## MEAT

### SMOKEY PULLED PORK SLIDERS 16

Tender, slow-roasted shredded pork on soft buns, topped with a zesty coleslaw and sweet mustard mayo

### CRISPY PORK SPRING ROLLS 15

Filled with savory pork mince and a medley of fresh vegetables, served with a tangy spicy plum sauce

### SMOKED PORK CROQUETTES 15

A rich blend of smoked pork, prosciutto, and creamy mozzarella, served with mustard mayo

### BBQ PULLED PORK NACHOS 20 GF

Topped with slow-roasted shredded pork, gooey melted cheese, jalapeños, fresh spring onions, salsa, and sour cream

### LOADED FRIES 19 GF

Golden crispy fries loaded with slow-roasted shredded pork, melted cheese and smoky BBQ sauce.

### PORK BELLY 22 GF

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

### SPANISH CHORIZO 16 GFO

Coated in a luscious honey and sherry caramel glaze. Served with Turkish bread

### GOLDEN POTATOES & CHORIZO 16 GF

Combined chat potatoes with spicy Spanish chorizo, creamy mayo and fresh thyme

### GARLIC BUTTER STEAK BITES 20

Tender beef slices on crispy wonton crackers, topped with crunchy peanuts, and crispy shallots

### BEEF MEATBALLS 18

Tender beef meatballs, simmered in a rich slow-cooked napoli sauce, topped with melted cheese and fresh parsley

### CUMIN LAMB RIBS 18

Tender roasted lamb ribs, seasoned with aromatic spices and a kick of spicy cumin

### FLAME GRILLED LAMB SKEWERS 25 GF

Succulent flame grilled lamb rump, seasoned with aromatic spices and served with refreshing mint yogurt

### CHICKEN SALAD 16 GFO

Chicken mixed with crisp cabbage, carrots, onions, chilli and fresh herbs, tossed in a flavourful Asian sweet and sour dressing, topped with roasted peanuts and crispy shallots

### CHICKEN SLIDERS 16

Marinated chicken, coleslaw with sweet mustard mayo

### CHICKEN WINGS 14 GF

Your choice of: **Smokey BBQ sauce** or **Spicy Buffalo sauce**, blue cheese dip

### FLAME GRILLED TERIYAKI CHICKEN SKEWERS 20

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

## SEAFOOD

### SALT & PEPPER CALAMARI 16 GF

Delight in our tender salt and pepper calamari, served with wasabi aioli, lemon

### SEAFOOD CHOWDER 20 GFO

A rich and creamy chowder with scallops, prawns, calamari, clams, and tender vegetables, simmered in chicken broth, finished with fresh parsley and served with sliced bread.

### CHILLI THAI FISH CAKE 16

Flavorful fish mince blended with herbs and spices, served with sweet plum sauce

### CREAMY GARLIC PRAWNS 17 GF

Succulent prawns, perfectly cooked and smothered in a rich, creamy garlic sauce

### WHITING BEER BATTERED FILLETS 16

Savor our light and crispy whiting fillets, side of homemade tartare sauce, lemon

### SPICED SQUID TENTACLES 16

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

## SIDE DISHES

### SKIN ON CHIPS Aioli V,VG,GF 8

### SWEET POTATO CHIPS Sour cream V,VG,GF 9

### ASIAN SLAW Cabbage, carrot, sesame dressing v 7

### GARDEN SALAD 7 V,GF

### TOASTED TURKISH BREAD 3 V,VG

### TOASTED GLUTEN FREE BREAD 4 GF,V,VG

## DESSERTS

### BAKED BAILEYS CHEESECAKE 12 GF,V

Blending smooth cream cheese with a hint of espresso and the luxurious flavor of Bailey, mixed berries compote

### WARM DARK CHOCOLATE BROWNIE 12 GF,V

Paired with a salted caramel sauce, finished with fresh berries and a scoop of velvety vanilla bean ice cream

### CHURROS 12 V

Rolled in cinnamon sugar for a perfect sweet crunch, served with a rich dark chocolate sauce

### STICKY DATE PUDDING 12 GF,V

Poured over with luscious butterscotch Cointreau sauce, accompanied by a scoop of creamy vanilla ice cream

## KID MEALS

All kid meals are served with chips and tomato sauce or BBQ sauce

### BEER BATTERED FISH 15

### SALT & PEPPER CALAMARI 15

### CHICKEN NUGGETS 15

**Our banquet menus are crafted for those who want to explore a diverse array of tapas**

**Per person sharing menu  
Minimum 4 people**

## \$39 TAPAS BANQUET

### MARINATED OLIVES V,VG

### CRISPY ARANCINI BALLS V

### SALT & PEPPER CALAMARI GF

### GOLDEN POTATOES & CHORIZO GF

### BAKED POPCORN CAULIFLOWER V

### TERIYAKI CHICKEN SKEWERS

### CHICKEN SALAD GFO

### LAMB SKEWERS GF

### SPANISH CHURROS (DESSERT) V

*Please note that not all ingredients are listed, and trace amounts of nuts and wheat may be present even if not specified. If you have special dietary needs, please alert your server. Our friendly staff is happy to provide alternative options for Celiac, gluten-free, and vegetarian diets. (GF) Gluten Free - (GFO) Gluten Free Option - (V) Vegetarian - (VG) Vegan - (VGO) Vegan Option*