

# QUE BAR

C A M B R I D G E

WINE BAR & EATERY

## MENU

### BOARDS

Chilli, garlic & herb frizzled hot olives & baguette (v, df, gf option)	\$9
Charcuterie board	\$35
Cheese board, crackers, baguette, pickles, quince paste (v, gf option)	\$29

### STARTERS

Lemon pepper calamari, rocket, aioli	\$14
Baked Camembert, chilli, rosemary, honey	\$14
Seafood chowder, baguette	\$16 / \$23

### MAINS

Mushroom risotto (v)	\$22
Duck confit, braised red cabbage, red wine, black cherry (gf, df)	\$24
Beef bourguignon, potato bread	\$27
Slow cooked lamb shank, mash, green beans, gravy	\$27
Beet Wellington (v)	\$24

### SIDES

Shoestring fries, aioli (gf, df)	\$10
Duck fat potatoes, creme fraiche (gf)	\$12
Vegetables of the day (v)	\$9

### DESSERT

Dessert of the day	\$12
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[www.quebar.co.nz](http://www.quebar.co.nz)

07949 7699. [contact@quebar.co.nz](mailto:contact@quebar.co.nz)

Please inform your server of any food allergies or dietary requirements you may have.

Allergy information is available for each dish on our menu which can be obtained by asking a member of staff.

We cannot guarantee that there will not be traces of other products due to the nature of our production area.