



# QUATRO

## bistro cafe bar

ph. 09 529 0838 fax. 09 529 0834  
 email. quatrocafe@xtra.co.nz web. www.quatrocafe.co.nz  
 95 Ascot Avenue, Greenlane, Auckland

**One Account Per Table**  
**Surcharge on Public Holidays**

**Private Functions, small & large groups**  
**Ask to see our catering menu**

### wines by the glass

Sparkling	
NV Nautilus	12.5
NV Deutz Marlborough Cuvee	11
NV Te Hana (200ml)	10
White	
2009 Principi Di Butera Chardonnay	10.5
2008 Trinity Hill Gimblett Gravels Chardonnay	12.5
2010 Wither Hills Sauvignon Blanc	9.5
2009 Nautilus Sauvignon Blanc	10.5
2009 Te Whare Ra Toru	9
2010 Knappstein Riesling	10
2009 Kopiko Bay Pinot Gris	8
2009 The Ned Pinot Gris	9
2007 St Clair Godfrey's Creek Reserve Gewurztraminer	10.5
2010 Black Barn Rose	9
Red	
2009 Russian Jack Pinot Noir	9
2008 Rabbit Ranch Pinot Noir	10.5
2005 Quatro Cabernet Franc/Malbec/Syrah/Merlot	10
2008 CJ Pask Gimblett Road Merlot	10
2008 Trinity Hill Gimblett Gravels Syrah	12.5
2008 Fattoria Il Palagio Chianti DOCG	9.5
2008 Montepulciano d'Abruzzo	9.5
Sweet	
2009 Alpha Domus Leonarda Late Harvest Semillon	8
2008 The Ned Noble Sauvignon Blanc	10.5

### juices & soft drinks

Orange	4.5
Apple	4.5
Pineapple	4.5
Tomato	4.5
Cranberry	4.5
Grapefruit	4.5
Spirulina	5
Fruit Smoothies	5
Soft Drinks	3.5
Red Bull	6
Phoenix Cola	4
Phoenix Lemonade	4
Phoenix Ginger Beer	4
Phoenix Sparkling Feijoa	4
Phoenix Sparkling Apple	4
Shakes - chocolate, strawberry, banana, vanilla	4.5
Freshly Squeezed Juices	
Orange	6
Apple	6
Carrot	6
Mineral Water	
Antipodes NZ Sparkling 500ml	6
Antipodes NZ Sparkling 1000ml	11.5
Antipodes NZ Still 500ml	6
Antipodes NZ Still 1000ml	11.5

### port

Warre's Warrior – Finest Reserve	10	bottle 80
Warre's Otima – 10 Year Old Tawny	12.5	bottle 100
Barros – 20 Year Old Tawny	16.5	bottle 135

### coffees, chocolate drinks & teas

Short Espresso	4	Long Espresso	4
Ristretto	4	Macchiato	4
Cappuccino	4	Vienna	4
Flat White	4	Latte	glass 4.5
Chai Latte	4.5	Latte	bowl 5
Iced Chocolate	5	Special Coffees	9.5
Iced Coffee	5	Soy Milk	extra 0.5
Turkish Coffee	4.5		
Mochaccino w any Niche flavour below		glass	5
Niche Dark Hot Chocolate		glass	4.5
Niche Milk Hot Chocolate		glass	4.5
Niche White Hot Chocolate		glass	4.5
Niche Peppermint Hot Chocolate		glass	4.5
Niche Orange Hot Chocolate		glass	4.5
Teas – All main varieties served			4.5
Continental Iced Tea – Peach, Lemon			4

### beer

Tap	
Stella Artois	500ml 8
Stella Artois	330ml 6
Steinlager Edge	500ml 7.5
Steinlager Edge	330ml 5.5
Bottled	
Steinlager Pure	7
Speight's Old Dark	6
Heineken	7
Crown Lager	6
Corona	7
Beck's	6
Nastro Azzuro	7
Steinlager Light	5
Cider	6

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### pizza & pasta

Pizza	
<b>Margarita Pizza</b> – fresh tomato, basil & mozzarella	15
<b>Mediterranean Chicken Pizza</b> – w tomatoes, olives & bocconcini	18
<b>Smoked Salmon Pizza</b> – w capers, avocado & cheese	18
Pasta	
<b>Fettuccini Boscaiola</b> – w bacon, mushrooms, tomato & garlic	22
<b>Spaghetti Marinara</b> – mixed seafood spaghetti	23

starter plates	
<b>Homemade Garlic Bread</b>	7
<b>Quatro Wedges</b> w bacon, cheese & sour cream	9
<b>Panfried Calamari Rings</b> w marinated olives	12.5
<b>Antipasto</b> a great selection of meats, cheese & vegetables w house baked bread	22

### medium plates

<b>Steamed Mussels</b> w garlic, onion, white wine & tomato served w warm bread	14
<b>Prawn &amp; Scallop Salad</b> w pesto on mesclun greens w sundried tomatoes & aioli	19
<b>Grilled Lamb Salad</b> w green beans, red onion, warm potatoes & marinated cucumber w mint dressing	18.5
<b>Vegetarian Salad</b> w roasted capsicum, chargrilled eggplant, roasted red onion, grilled tomato & feta w a herb dressing	17.5
<b>Chargrilled Chicken Salad</b> w mesclun greens, avocado, brie & tomato salsa	18
<b>Chicken Livers</b> sautéed w garlic, mushroom, onion, red wine & wilted spinach served w homemade bread	16.5
<b>Grilled Steak Sandwich</b> w caramelized onion, grilled tomato, roast garlic aioli & crisp lettuce on toasted foccacia	19

main plates	
<b>Fish Of The Day</b> Wine Match – Nautilus Sauvignon Blanc	30
<b>Chargrilled Salmon</b> w a risotto of feta, sage & asparagus Wine Match – Te Whare Ra Toru	28
<b>Mornarski (Sailor's) Rizot</b> a traditional mixed seafood risotto Wine Match – Principi Di Butera Chardonnay	24
<b>Scaloppini Veal</b> – crumbed veal fillet w mushroom white wine sauce & garlic mash Wine Match – Rabbit Ranch Pinot Noir	29.5
<b>Quatro Steak</b> tender aged scotch fillet w potato & kumara gratin, portabello mushroom, red onion marmalade & demi glaze Wine Match – CJ Pask Gimblett Road Merlot	28
<b>Meat Moussaka</b> w tomato & cucumber salsa Wine Match – Montepulciano d'Abruzzo	25

### sides

Seasonal Green Salad	5.5
Seasonal Vegetables	6
Fries w Garlic Aioli	5