

Quoi
Dining

Quoi, a hidden gem of the Hills, can be found tucked away by the tranquil Norwest Lake. Offering a modern fusion of French and Australian cuisine, Quoi recently received its first AGFG Hat in 2018. Quoi presents guests with a coveted look behind the kitchen door through its open style plan, where you only need to look over to satisfy your curiosity and watch each dish plated before you.

In 2014, Joshua was awarded an Australian Gold Medal for one of the biggest cooking competitions celebrated in Australia and internationally. He then went on to represent Australia in India and New Zealand. Amongst many awards and achievements, Joshua always had a dream to work abroad and found himself in San Francisco, working for a 2 Michelin star restaurant ranked in the top 100 restaurants in the world.

In 2017, Joshua returned home with the determination to look for new challenges and opportunities to start his own culinary journey and believes he has found it in the heart of the Hills area of Sydney. Joining forces with Chef Joshua, Sabrina Marcel an IT expert from Castle Hill always had a dream to engage herself into hospitality. After a long rewarding career of 35 years in IT, Sabrina finally broke free and partnered up with ' Chef Joshua'.

Snacks

French Onion Tart	\$4
Truffle Canelé	\$4
Avocado and Kingfish Tart	\$7
Croque Madame Pie	\$5

Appetizers

House Bread with Whipped Ricotta	\$6
Warm Olives	\$5
Warm Olive Tapenade with Crispy Baguette	\$8.5
Confit of Escargot	\$16
Charcuterie Platter with Cured Meat & Condiments with Duck Foie Gras	\$32 \$51
Fresh Oysters with choice of Red Wine Eschallot or Cucumber Apple Sauce	
1/2 Dozen	\$21
1 Dozen	\$34
Champagne Mornay Oysters	
1/2 Dozen	\$22
1 Dozen	\$35

Entrée

Roasted carrot, nut nougat, carrot cream	\$18
Steak Tartare, Cured Egg Yolk, eschallot	\$21
Diver Scallop, Artichoke, Radish, Potato	\$24
Prawn Salad, avocado, & pickled salad	\$24
Slow cooked Duck with Prune & Witlof	\$22
Pressed Pork cheek, Confit Leek, apple	\$19

Mains

Barramundi, Grilled Mussel, Cucumber & Couscous	\$39
Slow Cooked Pork Belly, Pork Croquette, Pea & Turnip	\$37
Glazed Grilled Aged Duck, Raspberry, Fennel & Jus	\$40
Lamb Saddle With Roasted Garlic, Hazelnut, Apricot	\$39
Black Angus Eye Fillet 300G, Truffled Cauliflower	\$46
Venison, Beetroot, Blackberry, Blood Pudding	\$52
Black Truffle & Mushroom Risotto	\$34

In House Dry Aged Meat

All meats are hand cut to order

350g Wagyu Rib Eye Score 6+ with Truffle Mash	\$78
350g Wagyu Striploin Score 6+ with Truffle Mash	\$76
350g Black Angus Striploin with Truffle Fries	\$38

Share Plate

1.1kg Cote de Boeuf, Dry Aged, Mash with 4 Home Made Sauces	\$106
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Sides

Velvet Potato Mash	\$10
Velvet Truffle Mash	\$12
Truffle Fries	\$9
Roasted Zucchini, Garlic Butter	\$10
Spinach & Mushroom	\$10
Cauliflower Gratin	\$11
Broccoli & Pesto with Toasted Almonds	\$10

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