

Desserts

All homemade

Creme Caramel	23.50
Mom's recipe, not to be forgotten.	
Tipsy Tart	23.95
Served warm with cream or ice cream.	
Fresh Fruit Salad	23.95
Real fresh fruit with cream or ice cream.	
Chocolate Overload	23.95
Chocolate Brownie, chocolate ice cream and chocolate sauce with cream.	
Peppermint Fridge Cake	25.95
Layers of creamy peppermint caramel and biscuit with peppermint liqueur and cream. Sinful.	
Cheesecake	23.95
Please ask your waitron which fresh cheesecake we have available today.	
Waffles	23.95
With maple syrup and ice cream or cream.	

Quenchers

Please remember that we have a fully licensed bar and wine list available.

Cappuccino	11.95
Megaccino (500ml)	16.50
Espresso coffee with frothy milk and choc sprinkle.	
Megamochaccino (500ml)	16.50
Espresso	11.50
Double Espresso	15.50
Latté	14.50
1/3 espresso coffe, 1/3 milk, 1/3 froth.	
Au Lait	12.50
1/2 filter coffee, 1/2 milk.	
Filter Coffee	9.50
Mega Coffee (500ml)	11.95
Mocca Java with hot or cold milk.	
Moccha Coffee	11.95
A blend of hot chocolate and filter coffee.	
De-Caff	11.95
Iced Coffee	14.95
Homemade and creamy delicious.	
Selection of Teas	10.50
Five Roses, Rooibos, Earl Grey, Irish Breakfast and assorted herbal teas.	
Lipton Iced Teas	13.50
Please check with your waitron which flavours are available.	
Hot Chocolate	12.50
Topped with frothy milk.	
Milo	14.50
Horlicks	16.50
Fresh Fruit Juices	11.95
Mango, orange, guava, granadilla, pineapple and fruit cocktail.	
Fruit Shakes	16.95
Minerals	10.95
Coke, Coke light, Coke Zero, Tab, Sprite, Sprite Zero, Fanta Orange, Fanta Grape, Dry Lemon, Lemonade, Cream Soda, Ginger Beer, Soda Water, Tonic Water.	
Frankies Old-Fashioned Soft Drinks (500ml)	16.50
Root Beer, Cinnamon Cola, Cloudy Lemonade, Ginger Beer, Cream Soda	
Floats	17.50
Mineral Waters	11.50
We have Still and Sparkling.	
Tisers	15.50
Appletiser, Grapetiser - red and white, Peartiser.	
Milkshakes	17.50
Vanilla, chocolate, strawberry, banana, lime or bubblegum.	
Double Thick	21.95
Honey and Horlicks Shake	19.95
Double Thick Honey and Horlicks	22.95

*Open from 7:30am
til 10:30pm for
breakfast, lunch or
dinner, in any order!*

*Our bar stays open
'til you're ready to go
(within reason!)*

*If you would like to
see our breakfast menu,
please ask your waitron.*



Quincy's
Dinner

If you would like to see our Breakfast/Lunch menu, please ask your waitron.

*Open from 7:30am til 10:30pm for breakfast, lunch or dinner, in any order!
Our bar stays open 'til you're ready to go (within reason!)*

Starters

- Chicken & Mango Stack** 32.95
Chicken breast strips prepared with mango slices in tangy wholegrain mustard and honey sauce. Layered with puff pastry discs.
- Pan Fried Chicken Livers** 34.50
Sautéed with bacon, peppers, cream, garlic and onions. Served with bruschette on the side. This can be made with chilli as well!
- Soup of the Day** 21.95
Your waitron will tell you what is available.
- Mozzarella and Garlic Prawn Tails** 44.95
Plump prawn tails in a sinful garlic butter, sealed with melted mozzarella cheese and served with brown bread.
- Chilli Prawn Tails** 39.50
100g of peeled pink prawn tails tossed in a sauce of tomato, onion, garlic and olive oil with chilli for kick. Served with linguine, pesto and parmesan.
- Crispy Calamari Steak Strips** 35.50
Tender, juicy calamari steak strips, crumbed and crispy fried on a bed of roasted vegetables. A lemon and herb dressing completes this. Also available grilled.
- Quincy's Famous Cheesy Garlic Sub** 19.95
Our secret garlic butter is at the root of this, also melted cheddar cheese and a garlic glaze, crisply baked.
- Snails** 29.95
Done with garlic or creamy roquefort, your choice.

Pasta

- Penne Piccante** 59.95
Long-thought an aphrodisiac in Italy, this comes with a bolognaise, cream, chilli and garlic sauce. Molto Bene!
- Smoked Salmon Tagliatelli** 59.95
Smoked salmon slivers, lightly sautéed in Martini Rosso with mushrooms, spring onion, lemon cream, basil oil and tossed with tagliatelle.
- Cajun Chicken and Mushroom** 59.95
Spiced chicken breast sautéed with mild onion, coriander pesto, mushrooms and cream. Served on linguine with ground parmesan.
- Chef's Penne with Chicken** 59.95
Diagonally sliced pasta tubes combined with grilled bacon, chicken breast, fresh vegetables and herbs in a spiced tomato-based sauce.

Salads

As a side order, our salads will serve two.

- Brutus** 42.95
One up on Caesar, this combines lettuce and spinach with croutons, mozzarella, bacon bits and crudités in a creamy parmesan dressing.
- Niçoise** 49.95
Tuna, smoked mussels, hard boiled egg, croutons, olives, lettuce, onion, tomato and cucumber in a creamy garlic, lemon and herb dressing. Viva la France!
- Calamari** 59.95
200g of calamari steak strips layered on a green salad and dressed with creamy garlic and lemon. We have a reputation built around this one . . .
- Warm Chicken Breast** 47.95
Chicken breasts marinated in Eastern spices, grilled and served on a Quincy's salad with a cherry tomato and basil chutney. This is one of our most popular salads.
- Warm Calamari Vegetable Salad** 59.95
A deliciously unusual dish with crumbed calamari nestled on a bed of roasted veggies and salad greens with a garlic and herb dressing. Try it!
- Quincy's** 23.00
A lettuce, onion, tomato, cucumber and crudité basic salad, to have as is or to use as a base to create your own custom salad with the following ingredients:
- croutons 2.50 per portion
 - capers, peppadew, jalapeño 4.50 per portion
 - mozzarella, bacon bits, mushrooms 5.00 per portion
 - blue cheese, feta, olives 6.00 per portion
 - pecans 7.00 per portion
 - smoked mussels 9.50 per portion

Chicken

- Chicken Sosaties** 59.95
A pair of sosaties with plump chicken breast, dried apricot, assorted bell peppers, onion slices and button mushrooms, served on savoury rice with your choice of sauces.
- Footlong Pecker** (25 minutes) 69.95
A delicious combination of chicken, mushroom, mozzarella, spinach and cream rolled in puff pastry and baked golden brown, then topped with secret spicy Marengo sauce. Be prepared!
- Chicken Schnitzel** 55.95
With the sauce of your choice and your choice of starch, and vegetables or salad.

Meat

- Rump** 300g 91.95
200g 71.95
- Fillet** 300g 98.95
200g 83.95
- Sirloin** 300g 91.95
200g 71.95
All char-grilled with our own basting and includes crispy onion rings and your choice of vegetables or salad.
- Roast Rolled Leg of Lamb** 95.95
Thickly sliced and served on a bed of roasted vegetables with rich rosemary gravy and mint sauce.
- Oxtail Casserole** 95.95
Traditionally slow-cooked in red wine with butter beans. Rich and tender, served with creamed potato and vegetables or salad.
- Spare Ribs** 700g 99.95
450g 72.95
Char-grilled in our slightly sweet marinade, these meaty ribs are served with chips and come with veggies or salad and a fingerbowl.
- Beef and Guinness Pie** (25 minutes) 64.95
Beef strips with mushroom, onion, potato and other goodies in a rich, dark Guinness sauce, sealed with a crispy pie crust. Served with veggies or salad.

Starches

Chips, baked potato (butter, plain or cream cheese), Basmati rice, yellow rice or mashed potato.

Sauces 11.95

Mushroom, pepper, cheese, garlic butter, creamy garlic, monkeygland, chunky chilli and tomato, creamy sweet chilli and marengo (our secret treat) or any combination of these.

All Main Meals (where appropriate) INCLUDE a choice of salad or veggies AND starch

Fish & Seafood

- Grilled Linefish of the Day** S.Q.
Whatever we can find that's fresh and delicious.
- Prawn and Chicken Curry** 82.95
Spicy with curry leaves, coriander and coconut milk, served with Basmati rice, poppadum and sambals.
- Calamari and Rib Combo** 86.95
200g crumbed calamari steak strips and 450g of our tangy ribs make great bedfellows. Served with tartare sauce, fresh lemon and the starch of your choice.
- Beer Battered Fish** 55.95
Deep sea hake fillet, deep fried and served with tartare sauce, chips and fresh lemon.

Vegetarian Meals

- Deep Fried Brie** 54.95
Coated in toasted sesame seeds, deep fried and served with slightly tangy red currant jelly, guacamole, breakfast toast and a side salad.
- Baked Aubergine** 54.95
Roasted and served on a bed of garlic tomato relish, stuffed with feta, olives and roasted peppers. Finished under the salamander with herb crust and garnished with basil pesto and baked potato.
- Trammezini Primavera** 54.95
Stuffed with a vegetable ragout of baby marrow, assorted bell peppers, mushroom, green beans, blanched onion, garlic etc
- Health Tagliatelle** 54.95
Ribbon noodles topped with sautéed jullienne of baby marrow, green, red and yellow pepper, wilted greens, mushrooms, brinjal, onion, tomato, olives, asparagus and garlic. No cream and very little oil, good for the conscience!



Please ask
about our
Specialities