

QUIVO

Qui-vo Noun / Qu-i-vo Also Pronounced Qwe-vöö - A way of life.

Feast on our selection of delectable delicacies with a Mediterranean touch. Made with love from us to you.

NIBBLES

- Spinach Fondue*  19
Oven-baked cream spinach, topped with melted cheese, served with homemade pita chips
- Guacamole Platter*  38
A delectable mix of creamy avocado, spicy salsa, onion, tomato, chilli, coriander, fresh lime and pickled jalapeno, served with homemade pita chips
- Coconut Kissed Prawn* 39
Deep-fried prawns, coated in breadcrumbs and coconut flakes, served with a coconut curry aioli
- Ikan Bilis* 29
Crispy anchovies fried with green chilli and onion
- Sizzling Garlic Prawns* 39
Perfectly sautéed prawns, sizzling in a skillet of chilli and garlic oil, served with garlic bread
- Truffle Fries* 22
Skin-on fries toasted with truffle oil, topped with pecorino snow and parsley, served with a truffle aioli

SOUPS

- Mushroom Mezcla*  23
Mushroom infused cream, served in a bread bowl, topped with parmigiano reggiano and pesto oil
- Marrakesh* 23
Braised lamb cubes, chickpea and coriander in a thick soup

- Garlic Doughballs*  23
Baked doughballs in oozing cheese, topped with garlic herb butter
- Chicken Pakora* 19
Deep-fried fritter of diced chicken, julienned vegetables and Indian spices dipped in a chickpea batter, served with a green chutney
- Mutton Varuval Bites* 29
Braised Boneless Mutton with Chillis, Spices served with Slices of Baguette
- Mixed Satay* 29
8 pieces of chicken and beef satay, served with a homemade peanut sauce, nasi impit and crackers
- Flaming Wings* 29
Crunchy wings tossed in a habanero sauce, topped with parsley and a torched lime

Naan

COOKED IN TANDOOR OVEN

- Plain* 6
- Truffle & Cheese* 58
Black Truffle, Cheddar
- Garlic Herb Butter* 9
- Kashmiri* 13
Nuts, Raisins

Served with Dhal Curry and Mint Sauce

PADDLE BOARD

Pizzas

- Classic Margherita*  29
Homemade tomato base with tomato, mozzarella and aromatic basil
- Vege Heaven*  32
Homemade tomato base with seasonal grilled vegetables, topped with parmigiano reggiano
- Butter Chicken* 33
Creamy butter sauce base with chunky chicken bites and capsicum
- Spinach*  32
Homemade tomato base with spinach fondue and caramelised onion, topped with crispy rosemary and arugula
- Barbeque Chicken* 35
Cream sauce base with grilled bbq chicken chunks and tomato, topped with coriander and red onion
- Laksa* 42
Nyonya laksa paste base with prawns, egg, tau pok, otak-otak, torch ginger flower and chilli
- Qeema* 38
Homemade tomato base overloaded with chicken tikka masala, red onion, mint, yoghurt and coriander
- Pepperoni Picante* 42
Homemade tomato base with spiced pepperoni and roasted capsicum in oozing cheddar
- Ocean Catch* 48
Homemade tomato base with prawns, crabmeat, scallop and mozzarella topped with a basil and coriander pesto
- The Truffle*  68
An indulgent blend of black truffle, seasonal mushrooms, topped with truffle oil

EASY BREEZY

- Quivo Cleanser*  32
Spinach, lettuce, baby spinach, carrot, broccoli, red cabbage, capsicum, avocado and walnut tossed in a honey mustard dressing, topped with sesame seeds
- Caesar Salad* 36
Romaine lettuce tossed in a caesar dressing, topped with pesto focaccia croutons, sumac chicken, crispy soft boiled egg and grated parmigiano reggiano
- Mediterranean*  32
Lettuce, cucumber, cherry tomatoes, kalamata olives, feta cheese and sumac tossed in a lime dressing, topped with pesto focaccia croutons
- Warm Chicken Kale* 39
Warm kale, grilled pumpkin, beetroot, avocado, shredded chicken and walnut tossed in a peanut dressing
- Tuna Nicoise* 42
Chunky tuna, spinach, lettuce, cucumber and kalamata olives tossed in a mediterranean dressing

Served With
POTATO
WEDGES
& MINI
GREEK
SALAD

BESPOKE BURGERS & SANDWICHES

- Spicy Fish* 32
Grilled barramundi fillet dusted with our special blend of herbs and spices, topped with red pepper pesto, in a jalapeno bun
- Crispy Chicken* 35
Battered and fried crispy chicken, julienned cabbage, sriracha aioli and pickled onion in a jalapeno bun
- Lamb Shashlik* 41
Grilled new zealand lamb patty, lettuce, tomato, onion and melted red cheddar in a sesame seed bun
- The Wagyu* 42
Grilled wagyu beef patty, crunchy lettuce, roma tomato, onion, crispy beef bacon and melted red cheddar in a sesame seed bun
- The Club* 32
Crispy beef bacon, organic omelette, grilled chicken, mushy avocado, roma tomato, melted mozzarella and red cheddar in a focaccia loaf

Surf & Turf

FISH

- Fish & Fries* 41
Battered and fried barramundi fillet and fries, served with a lime aioli
- Pan-seared Barramundi* 48
Perfectly seared barramundi fillet with vongole, roasted garlic, capsicum and lemon, served with garlic bread
- Blackened Salmon* 49
Pan-seared salmon fillet with tomato salsa, roasted pumpkin and a balsamic arugula

CHICKEN

- Chicken Parmigiana* 39
Deep fried chicken, topped with marinara sauce, melted cheddar and mozzarella, served with potato wedges and a balsamic arugula

PASTA & RISOTTO GALORE

- Penne Arrabbiata* 29
Penne in a spicy tomato sauce with basil and chilli, topped with gratinated cheese
- Spaghetti Bolognese* 33
Spaghetti with braised beef in a marinara sauce, topped with parmigiano reggiano
- Linguine Carbonara* 33
Linguine in a creamy sauce with turkey ham, topped with pecorino cheese
- Spaghetti Mamba* 44
A mix of regular and squid ink spaghetti in a mild tomato sauce, served with prawns
- Macaroni & Cheese* 29
Piping hot creamy comfort casserole of baked macaroni with an abundance of cheese, sprinkled with breadcrumbs
- Capellini Vongole* 45
Capellini ala-vongole style in a buttered parsley sauce, served with prawns and pan-seared barramundi
- Linguine É Olio* 45
Linguine with light piquant crabmeat cooked in a red chilli flavoured oil and basil
- Porcini Risotto* 33
Mushroom, parmesan and truffle risotto
ADD CHICKEN: 8
ADD BEEF BRISKET: 12
- Seafood Saffron Risotto* 48
Risotto in a seafood and saffron flavoured sauce, topped with grilled king prawns, mussels, squid, basil and a touch of extra virgin olive oil

BEEF

- Black Angus Tenderloin* 89
Grilled angus, served with asparagus, garlic mashed potatoes and grilled vegetable skewer, accompanied with a black pepper sauce

LAMB

- Herb Crusted Racks* 79
Grilled crusted lamb rack, accompanied with garlic mashed potatoes, grilled vegetable skewer, asparagus, served with a black pepper sauce

Quivo Specials
MUST-TRY
HOUSE
SPECIALTIES

LOCAL DELIGHT

- Pandan Nasi Lemak* 28
Traditional pandan nasi lemak, served with spicy sambal udang petai, fried chicken, crispy anchovies, peanuts, fresh cucumber and sunny side up egg
- Fish Head Curry* 68
Red snapper head in a curry claypot, served with jasmine rice and papadum
- Hor Fun* 30
Flat rice noodle fried with beef, ginger, soy sauce, spring onion and sesame oil
- Nyonya Laksa* 30
Creamy laksa, served with yellow noodles, tau pok, beansprouts, hardboiled egg, prawns, long beans and soft shell crab
- Nasi Goreng* 30
Spicy fried rice, served with fried chicken, crispy belinjau, sunny side up egg, chicken satay with peanut sauce, with a spicy sambal belacan on the side
- Kung Pao Chicken* 29
Chinese fried rice, served with stir-fried chicken with dried chilli, capsicum and cashew nuts, topped with a sunny side up egg
- Mamak Mia* 28
A famous malaysian dish of fried yellow noodles with prawns and crispy fried chicken
- Char Kway Teow* 29
Stir fried flat noodles with cockles, prawns and beansprouts
- Bee Hoon* 29
Sweet and spicy fried vermicelli, served with squid, prawns and dried shrimp
- Tandoori Chicken* 32
Tandoori spiced quarter chicken, served with mint chutney and raita / Choice of Biryani Rice or Garlic Naan