



An infusion of Australian flavours, we pride ourselves on sourcing the freshest ingredients & working closely with local suppliers



Please note - No discounts apply to the tasting menu + share plates.

# Shared Menu

Working closely with some of Australia's finest producers, our shared menu showcases the very best that our region has to offer, with a focus on sustainable, ethical and seasonal ingredients.

Made to share, this menu displays some favourite picks from the small and large plates, making it perfect for long lunches, client meetings, and special occasions.

**Minimum 4 people | \$69 per person**

**Chef dessert selection additional \$10 per person**

## Artisan charcuterie board

Air-dry and cured Australian meats & sausages, pickled vegetables, and mustard

## Wallaby, heirloom carrot escabeche, crème fraîche, herbs

Medium rare seared wallaby sirloin, spice pickled heirloom carrot, crème fraîche, herb puree, seasonal herb salad with shaved carrot

## Seared tuna, roasted green chili dressing, cucumber salad

Asian inspired tuna, marinade with mild roasted chili lime dressing, and salad of cucumber, beansprout and Asian herbs

## Green leaves, shaved fennel and Binnorie feta salad

Friseé-cos lettuce, shaved pickled fennel, asparagus, green apple, radish, pickled herbs, caramelized walnuts

## Slow cooked lamb shoulder, herb pesto

Cowra, NSW raised lamb slowly cooked, grilled over fire, fresh herbs, toasted seeds

## Baked cauliflower, caramelized almond, maple dressing, raisin

Butter baked cauliflower topped with toasted granola style almonds, maple syrup dressing and herbs

## Steamed butter bean salad, almond butter

Mix of steamed yellow and green beans, brown butter toasted almonds, herbs

## Shoestring fries

Crispy fried potatoes, seasoned with sea salt

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Credit card transactions attract 1.3% surcharge

# Bites

Freshly chucked oysters, mignonette sauce, lemon

5 each | 6 for 24 | 12 for 48

Oysters served on crushed ice and seaweed, with classic mignonette sauce, lemon slice

Herb and chili marinated Australian olives

9

Olives marinated with thyme, garlic, and red chili, served in small bowl

Artisan charcuterie board

small 17 | large 34

Air-dry and cured Australian meats & sausages, pickled vegetables, and mustard

# Small Plates

Wallaby, heirloom carrot escabeche, crème fraîche, herbs

24

Medium rare seared wallaby sirloin, spice pickled heirloom carrot, crème fraîche, herb puree, seasonal herb salad with shaved carrot

Scallops, oven roasted Jerusalem artichokes, brassica leaves

25

Seared scallops, with thyme and garlic roasted Jerusalem artichokes, artichoke puree, cabbage leaves and Japanese seaweed dressing

Poached Queensland spanner crab, avocado, smoked roe, salted cream

26

Spanner crab marinade with lime and sour cream topped with fresh avocado and Avruga caviar

Seared tuna, roasted green chili dressing, cucumber salad

26

Asian inspired tuna, marinade with mild roasted chili lime dressing, and salad of cucumber, bean sprout and Asian herbs

Green leaves, shaved fennel and Binnorie feta salad

24

Friseé-cos lettuce, shaved pickled fennel, asparagus, green apple, radish, pickled herbs, caramelized walnuts

# Bread

Our Bread at Q dining comes from The Bread & Butter Project; an artisan bakery which is also a social enterprise bakery. Bread & Butter invests in training and employment pathways for refugee and asylum seekers. We work with The Bread & Butter and offer their freshly baked, lovely, thick cut bread to you while supporting those in need.

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# Large Plates

- Byron Bay Berkshire pork, baked artichokes, tarragon cream, saltbush, almond 39  
Slow roasted pork, garlic roasted Jerusalem artichokes, tarragon puree, crispy saltbush, lemon flavour toasted almonds
- Beef filet, braised ox tail, seasonal mushroom, onion, spinach 46  
Two ways cooked beef, seasonal butter roasted mushrooms, slow roasted onion and sautéed English spinach
- Poached cod, celeriac, bay leave foam, Avruga caviar, coastal herbs 44  
Gently poached cod, two ways cooked celeriac, bay leave lemon sauce, steamed seasonal coastal herbs
- Linguine pasta, Queensland spanner crab meat, roasted red pepper, tomato, chili, fresh basil 35

# Sides

- Steamed butter bean salad, almond butter 14  
Mix of steamed yellow and green beans, brown butter toasted almonds, herbs
- Baked cauliflower, caramelized almond, maple dressing, raisin 13  
Butter baked cauliflower topped with toasted granola style almonds, maple syrup dressing and herbs
- Shoestring fries 12  
Crispy fried potatoes, seasoned with sea salt
- Butter lettuce, buttermilk dressing, picked herbs 12  
Butter lettuce salad marinade with buttermilk dressing, and picked garden herbs
- Paris mash 14  
Creamy buttery desiree potato mash

# To Share

- Beef rib sirloin 400g, pasture fed, Café de Paris 48 48  
Victoria grass feed beef, aromatic butter herb sauce
- Slow cooked lamb shoulder, herb pesto 75  
Cowra, NSW raised lamb, slowly cooked, grilled over fire, fresh herbs, toasted seeds

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# Desserts

## Caramelized chocolate-coffee cream tart

15

Rich chocolate coffee tart, topped with caramelized chocolate ice cream, and chocolate crisp

## Coconut - Grapefruit

14

Grapefruit panna cotta, passion fruit sorbet, peanut praline, coconut meringue

## White chocolate yoghurt Crèmeux, mandarin sorbet, pistachio

13

Chocolate yoghurt mousse topped with fresh mandarin, champagne jelly, meringue, sorbet and caramelized pistachios

## Butter milk panna cotta

14

Vanilla Butter- milk panna cotta, seasonal berries, mint, meringue

# Cheese

One Cheese | 14

Two Cheeses | 19

Three Cheeses | 24

Accompanied with dry fruit, lavosh, & nuts

Milawa Blue, soft ivory color, mild buttery blue cheese

Maffra Clothbound Cheddar, traditional stired curd, farmhouse cheddar

L'Artisan Extravagant, soft mild organic milk brie

Woombye Camembert, white bloom on the outside, mild and silky center



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