



Feast Menu

95 per person | Minimum 4 people

Designed to share, experience the best of Q Dining with our delicious shared menu.

Entrees

18 month aged Jamon , rock melon, cornichon, grissini (DF)

Vanella Burratina, strawberry, roquette, lemon oil, apple condiment, mint (V, GF)

Zucchini Flower, parmigiano reggiano, cow's ricotta, Malfroy honey, herb oil (V, GF)

Queensland Yellowfin tuna tartare, fennel, basil, Pedro Ximenez, eschallots (DF, GF)

Mains

Whole White Pyrenees Lamb Shoulder, jus, chimichurri, Dijon (DF, GF)

Spatchcock, garlic, tarragon, lemon, paprika, chilli oil (DF, GF)

Sides

Roquette, apple vinaigrette, pinenut, parmigiana reggiano

Crispy Sebago potato, Tasmanian wakame butter, aioli

Dessert

Tiramisu (V)

Classic crème caramel, wattle seed, almond, raspberry (V, GF)

