



Where the land meets the sea



Light Bites

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| Artisan sourdough roll, Pepe Saya butter, sea salt | 5pp |
| Sydney Rock Oysters with mignonette, lemon (DF, GF) | 39 / 75 1/2 doz / 1 doz |
| Atlantic half-shell scallops, Guindilla, olive, dill (DF, GF) | 28 |
| Hot smoked Snowy Mountain Trout rillettes, radish, lemon dressing | 21 |
| 18 month aged Jamon, rockmelon, pickles, grissini (DF) | 26 |

Small Plates

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| Vanella Burratina, strawberry, roquette, lemon oil, apple condiment, mint (V, GF) | 32 |
| Queensland Yellowfin tuna tartare, fennel, basil, Pedro Ximenez, eschallots (DF,GF) | 33 |
| Zucchini Flower, parmigiano reggiano, cow's ricotta, Malfroy honey, herb oil (V) | 29 |
| Yamba Prawn tortellini, saffron, cream of bisque, dill, mint | 31 |
| Spatchcock, garlic, tarragon, lemon, paprika, chilli oil (DF, GF) | 24 |
| Wagyu Bresaola, grilled stone fruit, pinenut, stracciatella, nasturtium (GF) | 35 |

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. All credit cards incur a 1.4% surcharge. Please note a 10% service charge fee applies to all tables of 10 or more people. A 10% surcharge will also apply on Sunday's and public holidays.



Large Plates

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| Slow-cooked Tajima Wagyu Rump, Café de Paris, onion, mushroom (GF) | 59 |
| Humpty Doo Barramundi, fennel, sundried tomato, cabernet sauvignon, orange, sorrel (DF, GF) | 49 |
| Butternut pumpkin risotto, Meredith goat feta, sage, smoked almonds (V, GF) | 43 |
| Hunter Valley roasted duck breast, beetroot, witlof, orange, sour cherry jus (GF) | 52 |
| Slow-cooked White Pyrenees Lamb rump, dutch carrots, pea puree, sugar snap, mint, jus (GF) | 52 |
| Whole White Pyrenees lamb shoulder, jus, chimichurri, Dijon (DF, GF) | 129 |
| Grass fed Southern Australian Pinnacle Tomahawk, jus, horseradish cream (GF) | 195 |

Sides

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| Heirloom Tomato, cucumber, goat cheese, lemon, herbs (GF, V) | 13 |
| Dutch carrot, Malfroy honey, toasted pepitas (GF, V) | 13 |
| Roquette, apple vinaigrette, pinenuts, parmigiano reggiano (GF, V) | 13 |
| Crispy Sebago potato, Tasmanian wakame, butter, aioli (GF, V) | 15 |
| Broccolini, ricotta cream, toasted almonds (GF, V) | 13 |





Dessert

Tiramisu, amaretto, marsala, mascarpone, espresso (V) 17

Classic crème caramel, wattle seed, almond, raspberry (V, GF) 17

Dark chocolate ganache tart, goat cheese caramel, vanilla crème chantilly (V) 16

2020 Yalumba FSW Botrytis Viognier - Wrattenbully, SA 15 glass / 75 bottle

NV Lustau San Emilio Pedro Ximenez - Andalucia, Sp 15 glass / 78 bottle

Barista made coffee with your choice of full cream, skim, soy, almond or coconut milk 6

Dilmah Gourmet Leaf Tea 6

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Tasting Menu

119 per person

Showcasing some of the most popular items on our menu, experience the best of Q Dining with our delicious tasting menu curated by our Executive Chef.

Sonoma Sourdough with Pepe Saya cultured butter, Olson sea salt

Atlantic half shell scallops with Guindilla, olive, dill (DF, GF)

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Grilled stone fruit with pinenut, stracciatella, nasturtium

Yamba Prawn tortellini with saffron, cream of bisque, dill, mint

Humpty Doo Barramundi with fennel, sundried tomato, cabernet sauvignon, orange, sorrel (DF, GF)

Tajima Wagyu with Café de Paris, onion, mushroom (GF)

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Tiramisu with amaretto, marsala, mascarpone, espresso (V)



*Menu subject to seasonal availability change. 10% surcharge applies on Sunday's and public holidays.
Credit card transactions attract 1.4% surcharge*