



Where the land meets the sea







Artisan sourdough roll, Pepe Saya butter, sea salt	5рр
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



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





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

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)	1!
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

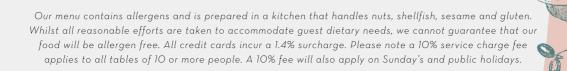
Dark chocolate ganache tart, goat cheese caramel, vanilla crème chantilly (V) 16

2020 Yalumba FSW Botrytis Viognier - Wrattonbully, 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





Tasting Menn

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)

..

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)

••

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

