



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% Sunday's and PH surcharge applies
Please note that no discounts apply to the tasting menu. Credit card transactions attract 1.4% surcharge*

