



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. Minimum 2 guests.

Sonoma Sourdough, Pepe Saya Cultured Butter, Olsson Salt

Bottarga Dip, Shiraz Gin Caviar, Lemon Oil (DF, GF)

Half Shell Atlantic Scallops, Nduja, Garlic Butter (GF)

Beef Tartare, Billinudgel Hot Sauce, Sourdough (DF)

Blue-Eye Cod, Prawn Cake, Cream of Bisque, Salt Bush

O'Connor Beef Fillet, Soubise, Morel, Pencil Leek, Jus (GF)

Chocolate Entremet, Macadamia & Hazelnut Sable Breton,
Vanilla Crème Fraiche (V)

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 8 or more people. A 10% surcharge will also apply on Sunday's and public holidays. Menu subject to seasonal availability change.

