



Q
dining

Where the land meets the sea



Light Bites

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| Sonoma Sourdough, Pepe Saya Cultured Butter, Olsson Salt | 5pp |
| Bottarga Dip, Shiraz Gin Caviar, Lemon Oil (DF, GF) | 16 |
| Freshly Shucked Sydney Rock Oysters, Mignonette, Lemon (DF, GF, H) | 42/79 |
| Half Shell Atlantic Scallops, Nduja, Garlic Butter (GF) - 3pcs | 29 |



Small Plates

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| Grilled Octopus, Polenta, Chilli Oil, Grilled Lemon, Capsicum Tapenade (DF, GF, H) | 32 |
| Chicken Liver Parfait, Pickled Fennel, Cornichon, Port Wine Gel, Sourdough | 26 |
| Kingfish Crudo, Padron Pepper, Scallion Oil, Smoky Lime Buttermilk (GF, H) | 33 |
| Charred Leek, Macadamia Feta, Romesco, Fried Mint (DF, GF, H, V, VG) | 29 |
| Moreton Bay Bugs, Spaghettoni, Garlic Herb Emulsion, Sturgeon Caviar | 36 |
| Bone Marrow, Wakame, Garlic, Paprika, Thyme, Sourdough (DF) | 30 |
| Jamón Serrano, Grilled Gem Heart, Orange Condiment, Smoked Yoghurt (GF) | 26 |
| Beef Tartare, Billinudgel Hot Sauce, Sourdough (DF) | 33 |

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.




Large Plates

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| O'Connor Beef Fillet, Soubise, Morel, Pencil Leek, Jus (GF) | 62 |
| Blue-Eye Cod, Prawn Cake, Cream of Bisque, Salt Bush | 56 |
| Mushroom Risotto, Oyster Mushroom, Leek, Kale, Meredith Goat's Feta (GF, H, V) | 45 |
| Gundagai Lamb Back Strap, Pumpkin Puree, Cavolo Nero, Jus (GF) | 54 |
| Duck Cassoulet, Confit Duck Leg, Haricot Bean, Kale, Carrot (DF, GF, H) | 49 |
| Truffle Braised Whole White Pyrenees Lamb Shoulder, Jus Lie, Dijon (DF, GF, H) | 135 |
| O' Connor Chateaubriand, Jus, Dijon, Horseradish Cream (GF) | 155 |

Sides

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| Asparagus, Lemon Oil (DF, GF, EF, H, V) | 16 |
| Cold Roasted Butternut Squash, Stracciatella, Spring Onion (GF, H, V) | 17 |
| Bitter Leaves, Figs, Chèvre, Apple Vinaigrette (GF, H, V) | 16 |
| Fried Brussels Sprouts, Aioli, Pumpkin Seeds, Chives (DF, GF, H, V) | 14 |
| Potato Gratin, Gruyere Cheese, Kiplfer Potato (GF, H, V) | 17 |



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The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every entry, no matter how small, should be recorded to ensure the integrity of the financial statements. This includes not only sales and purchases but also expenses, income, and transfers between accounts. The document also highlights the need for regular reconciliation of bank statements and internal records to identify any discrepancies early on.

Secondly, the document outlines the various methods used for recording transactions, such as the double-entry system. It explains how debits and credits are used to ensure that the accounting equation remains balanced. The document provides examples of how to record common transactions, such as sales on credit, purchases on credit, and cash sales. It also discusses the use of journals and ledgers to organize and summarize the data.

Finally, the document touches upon the importance of internal controls to prevent errors and fraud. It suggests implementing a system of checks and balances, such as separating duties and requiring approvals for certain transactions. The document also mentions the role of audits in verifying the accuracy of the financial records and providing an independent opinion on their reliability.