Q dining

Where the land meets the sea

Light Bites

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

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, Spaghettini, 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

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

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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