



Where the land meets the sea

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A La Carte

Our a la carte menu focuses on seasonality and quality of produce.
The Q Dining team are dedicated to sourcing sustainable and quality ingredients.

Light Bites

Artisan Sourdough Roll, Pepe Saya Butter, Sea Salt	4pp
Freshly Shucked Oyster (DF,GF) Seasonal oyster, mignonette dressing served on ice with lemon	5ea
Jamon Serrano, (DF,GF) Air dried cured ham, shaved melon fresh basil, olive oil	16
Seared Scallops (DF,GF) Seared scallops in half shell, herb pesto, olive, lemon dressing	4.5ea
Buffalo Milk Mozzarella (V,GF) Charred cucumber, garden herbs, lemon dressing	16
Potato Croquette Whipped sour cream, salmon roe, Yarra Valley caviar	17



Small Plates

BBQ Spatchcock (DF,GF) Butterflied with lemongrass soy glaze, fresh herbs, chili, lime	25
Tuna Crudo (DF,GF) Pickled shaved radish, light soy ginger chili dressing	27
Slow Roasted Crispy Pork Belly Garlic roasted Jerusalem artichokes, tarragon cream	31
Herb and Ricotta Stuffed Zucchini Flower (V) Asparagus, lemon & olive oil, chili	23
Meredith Chevre (V, GF,) Oven baked and pickled spring vegetables, salad, rhubarb, fine herbs	22
Tasmanian Salmon Ceviche (DF, GF) Lime dressing, fresh cucumber, avocado puree, cassava crisps	26



Large Plates

Slow Cooked Cowra NSW Lamb Rump (GF) Broad bean cannellini, bean ragout, braised onion, mash, lemon yoghurt	48
Pan Roasted Barramundi (DF,GF) Shitake mushroom, snow peas, spring onions, cashew nut, ginger soy broth, coriander	49
Slow Cooked Wagyu Beef Rump (DF,GF) Chard brassica, parsley hazelnut pesto, broccolini , crispy kale, chard onion	54
Dry Aged Hawkesbury Duck Breast (GF) Golden beetroot, raisins, duck neck sausage, baked beetroot, beetroot leaves	52
Queensland Red Snapper (DF,GF) House made harissa sauce, basil, shaved fennel, aromatic red pepper sauce	52
Homemade Tortellini (V) Meredith goats curd, brown butter hazelnut, butternut pumpkin stuffing, crispy sage	24/46
To Share: Whole Oven Roasted Cowra NSW Lamb Shoulder (DF,GF) Aromatic herb pesto, jus, garden herb salad	98

Sides

Shoestring fries, aioli, sea salt (DF,GF)	12
Seasonal lettuce , herb-sour cream dressing , parmesan, fresh herbs (GF)	14
Creamy potato mash, brown butter (GF)	15
Chargrill leek, whipped tofu, cashew nut (GF)	14



Desserts

Dark Chocolate Mascarpone Mousse (V) Espresso Ice cream, caramel, almond sponge	16
Caramelized Macadamia Honey Tart (V) Short crust pastry, Australian macadamias, sea salt	15
Strawberries and Yoghurt (V) Yoghurt parfait, strawberry compote, crispy pistachio	15



A La Carte

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Vegetarian Menu

Artisan Sourdough Roll, Pepe Saya Butter, Sea Salt	4pp
Buffalo Milk Mozzarella (V,GF) Charred cucumber, garden herbs, lemon dressing	18

Small Plates

Herb and Ricotta Stuffed Zucchini Flower Asparagus, lemon & olive oil, chili	23
Meredith Chevre Oven baked and pickled spring vegetables, salad, rhubarb, fine herbs	21
Jerusalem Artichokes Garlic roasted with fresh herbs	21

Large Plates



Homemade Tortellini Meredith goats curd, brown butter hazelnut, butternut pumpkin stuffing, crispy sage	24/46
Potato Gnocchi King oyster mushrooms, apple kale, dolce de gorgonzola	34
Salt Baked Beetroot Beetroot leaves, chimichurri, garden herb salad	32

Menu subject to seasonal availability change. 10% PH surcharge applies



Vegetarian Menu

Sides

Shoestring fries, aioli, sea salt	12
Seasonal lettuce , herb-sour cream dressing , parmesan, fresh herbs	14
Creamy potato mash, brown butter	15
Char-grilled leek, whipped tofu, cashew nut	14

Desserts

Dark Chocolate Mascarpone Mousse	16
Espresso Ice cream, caramel, almond sponge	
Caramelized Macadamia Honey Tart	15
Short crust pastry, Australian macadamias, sea salt	
Strawberries and Yoghurt	15
Yoghurt parfait, strawberry compote, crispy pistachio	