

VIVID AT Q DINING

Entrée

Chamomile & Saffron Spaghettini (DF, EF)

Bottarga Emulsion, Lemon Oil, Chives, Shiraz Gin Caviar

or

Jamón Serrano (DF, EF, GFO)

18 Month Aged Jamón, Rockmelon, Pickles, Grissini

or

Caprese (EF, GF, H, V)

Mozzarella, Heirloom Tomato, Basil Pesto, Apple Balsamic, Crispy Mint

Mains

Humpty Doo Barramundi (GF)

Rainbow Chard, Saffron Beurre Blanc, Dill Oil

or

O'Connor Beef Fillet (GF)

Soubise, Asparagus, Jus, Truffle Oil

or

Oyster Mushroom Risotto (V, GF, H)

Leek, Kale, Meredith Goat's Feta

Sides

Crispy Sebago Potato with Aioli (GF, DF, H, V)

Bitter Leaf Salad with Apple Vinaigrette (GF, DF, H)

Dessert

Chocolate Tart (V, H)

Wattleseed Caramel, Vanilla Crème Fraiche

or

Macarons (GF, V, H)

Roasted Almond, Pistachio, Lemon, Raspberry & Chocolate

