



Feast Menu

105 per person | Minimum 4 people

Designed to share, experience the best of Q Dining with our delicious shared menu.

Entrees

Sonoma Sourdough, Pepe Saya Cultured Butter, Olsson Salt

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

Beef Tartare, Billinudgel Hot Sauce, Sourdough (DF)

Jamón Serrano, Grilled Gem Heart, Orange Condiment, Smoked Yoghurt (GF)

Kingfish Crudo, Padron Pepper, Scallion Oil, Smoky Lime Buttermilk (GF, H)

Chicken Liver Parfait, Pickled Fennel, Cornichon, Port Wine Gel, Sourdough

Mains

Duck Cassoulet, Confit Duck Leg, Haricot Bean, Kale, Carrot (DF, GF, H)

O' Connor Chateaubriand, Jus, Dijon, Horseradish Cream (GF)


Sides

Bitter Leaves, Figs, Chèvre, Apple Vinaigrette (GF, H, V)

Fried Brussel Sprouts, Aioli, Pumpkin Seeds, Chives (DF, GF, H, V)

Dessert

Burnt Crustless Basque Cheesecake (GF, 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.