



Built in 1913 as the powerhouse of the former North Head Quarantine Station, Boilerhouse Kitchen & Bar once supplied electricity to the site until 1930. Following a major restoration completed in 2008, the heritage building was transformed into Q Station's restaurant, preserving its iconic chimney, original windows and historic features, including the former engine room—now the Engine Room Bar.

SHARING EXPERIENCE

Discover fresh, modern Australian cuisine crafted with seasonal ingredients and coastal flair. Enjoy our à la carte offerings or choose from our curated sharing menus, available for tables of two or more. Please note, for groups of 10 or more, sharing menus are mandatory to ensure a smooth and enjoyable dining experience.

CHEF'S PICK SET MENU

2-Course | 75pp 3-Course | 90pp

Croquettes of the week
Stracciatella



Pan fried snapper fillet
Roasted chicken
or upgrade a main to Beef sirloin | +9pp
Twice-cooked potatoes
Pickled sugarloaf cabbage



Chocolate marquise
Coconut pannacotta

BOILERHOUSE

CHEF'S FEAST | 125pp

Sourdough with cultured butter
Stracciatella

Hiramasa kingfish crudo



Fresh spaghetti chitarra
Pan fried snapper fillet
Pan-seared lamb backstrap
Twice-cooked potatoes
Roasted Brussels sprouts



Chocolate marquise
Coconut pannacotta

WINE & DINE EXPERIENCE

WITH WHIPBIRD WINES

3-Course + 3 Glasses of wine | 99pp

Available for tables of one to eight guests on weeknights only

Choose one entrée, one main and one dessert from the menu items marked with ★ and pair each of them with a glass of Whipbird Wine of your choice from the list below

Sauvignon Blanc *Margaret River WA* | **Chardonnay** *Pemberton WA* | **Rose** *McLaren Vale SA*
GSM *McLaren Vale SA* | **Pinot Noir** *Victoria*

v – vegetarian | vg – vegan | df – dairy free | gf – gluten free | o – optional

Your safety is our priority. While we make every effort to accommodate all allergy requests, we cannot guarantee a completely allergen-free environment. Please inform your server of any allergies, and we will take every precaution to meet your needs.

Sunday surcharge of 10% and a public holiday surcharge of 15%
10% service charge applies for groups of 10 or more.

CHEF'S WHISPERS

- Sourdough [dfo] with fresh cultured butter and pepper berry salt | 10
- Sydney rock oysters [gf, df] with hibiscus-infused mignonette (1/2 dozen) | 42
- Marinated olives [vg, gf, df] selection of Australian and Italian olives, lemon zest, chilli | 12
- Traditional Greek fava dip [vg, gfo, df] pickled onion, capers, crudités, sourdough | 16 ★
- Gilda [gf, df] smoked bonito, anchovy, Spanish green olives | 9 each
- Wagyu bresaola on toast brie cream, cured egg yolk & honey | 14 each ★
- Sard in saor [gf, df] marinated sardines served on crunchy polenta, onions | 13 each

ENTRÉE

- Croquettes of the week served with horseradish mayo 3pcs | 24 ★
- Fried fisherman's plate [gf, df] selection of calamari, school prawns and whitebait | 28
- Stracciatella [v, gf] squash, lemon myrtle & toasted buckwheat | 26 ★
- Hiramasa kingfish crudo [gf, df] black vinegar dressing, coriander, fermented chilli | 28
- Grilled Fremantle octopus [gf, df] yellow split pea purée, Aleppo pepper & paprika oil | 28
- Grilled cauliflower [vg, gf, df] fennel saffron puree, crispy kale, macadamia | 26 ★

MAIN

- House-made gnocchi [vg, gf, df] shiitake mushroom XO, toasted macadamia & seaweed | 32 ★
- Fresh spaghetti chitarra with prawns, lemon, chilli & pangrattato | 38 ★
- Pan fried snapper fillet [gf] brown butter, capers, lemon, curry leaves | 52 ★
- Berkshire pork cutlet 250g [gf, df] salt-baked beetroot purée, grilled radicchio, pork jus | 44 ★
- Pan-seared lamb backstrap 200g [gf, df] celeriac purée, molasses & za'atar olive crumb | 46
- Roasted half chicken [gf, df] hummus, charred bitter leaves | 36 ★
- Riverine beef sirloin on the bone 300g [gf, df] wilted greens, caper & saltbush butter | 58
- Rib eye mbs4+ 800g [gf, df] with roasted eggplant purée & jus | 170

SIDE

- Chargrilled cos lettuce [vo, gf, df] house-cured lard, manouri cheese, citrus dressing | 16
- Twice-cooked potatoes [vg, gf, df] confit garlic, parsley | 15
- Roasted Brussels sprouts [vg, gf, df] crispy chickpeas, lemon | 15
- Pickled sugarloaf cabbage [vg, gf, df] witlof, rose vinaigrette, fresh herbs | 15
- Roasted heirloom beets [v, gf] whipped goat's cheese, hazelnut & chive oil | 18

DESSERT

- Chocolate marquise [v] anglaise & cocoa nib tuille | 18 ★
- Passionfruit & lime mousse tart [vg, gf, df] with pineapple compote | 18
- Coconut & lime pannacotta [vg, gf, df] mango & tapioca pearls | 14 ★
- Apple tart tatin (baked on order) [v] with vanilla Chantilly | 16
- Cheese plate cheese selection, assorted crackers and accompaniments (2pcs) | 21 (3pcs) | 29