KITCHEN
BOILERHOUSE
& BAR

Built in 1913, Boilerhouse Kitchen & Bar began life as the powerhouse of the former North Head Quarantine Station, supplying power to the entire site until 1930. Its tall brick chimney, rising from the building's southwest corner, remains a familiar landmark from the water.

Between November 2006 and April 2008, a major restoration of the quarantine station transformed the disused powerhouse into Q Station's restaurant. Inside, a mezzanine level, staircase and kitchen were added, while the chimney and original windows were carefully preserved. Today, the lower deck sits where the coal store once stood, and the old engine room has become the Engine Room Bar.

APPETIZER

Sourdough fresh cultured butter, pepper berry salt | **12**

Sydney rock oysters [gf, df] hibiscus–infused mignonette (1/2 dozen) [a] | **45**

Marinated olives [vg, gf, df] selection of Australian and Italian olives, lemon zest, chilli | **12**

Pumpkin arancini 6pcs [v, gf] parmesan, aioli | **19**

ENTRÉE

Hiramasa kingfish crudo [gf, df] coconut, coriander, cucumber, chilli, yuzu dressing [a] | **35**
black cottage sauvignon blanc, marlborough, nz

Burrata [v, gf] heirloom tomato, basil, grilled peach, aged balsamic | **29**
the lane pinot gris, adelaide hills, sa

Beef carpaccio parmesan, rocket, crostini, caper mayo | **32**
de beaurepaire 'claude' cabernet petit Verdot, rylstone, nsw

Grilled asparagus [v, gf] whipped ricotta, macadamia nuts, burnt butter | **27**
pikes 'luccio' fiano, clare valley, sa

Fried calamari [df] green papaya & mango salad, chilli lime dressing [i] | **28**
calabria bros. 'sophie' grenache rose, barossa valley, sa

MAIN

Spring risotto [vg, gf] peas, asparagus, zucchini, spinach, parmesan | **32**
black cottage sauvignon blanc, marlborough, nz

Lemon & prawn spaghetti mascarpone, garlic, seeded mustard [i] | **36**
rockbare riesling clare valley, sa

Pan–fried salmon [gf] brown butter, capers, lemon, curry leaves [i] | **46**
de beaurepaire 'perceval' pinot noir, rylstone, nsw

Roasted chicken supreme [gf] broccolini, almonds, tahini, tarragon sauce | **36**
pikes 'the assemblage' gsm, clare valley, sa

NSW lamb rump [gf] cauliflower mousse, tomato & mint salsa, pomegranate sauce | **58**
head heart & home shiraz, barossa valley, sa

Grain fed angus beef scotch fillet MB2+ 250g [gf, df] french mustard, red wine jus | **60**
de beaurepaire 'le marquis' cabernet sauvignon, rylstone, nsw

SIDE

Mango salad [v, gf, df] corn, avocado, cherry tomatoes, coriander, chilli, lime | **20**

Twice–cooked potatoes [vg, gf, df] confit garlic, parsley | **16**

Steamed seasonal vegetables [v, gf, df] lemon oil | **18**

Mixed leaves salad [v, gf, df] cucumber, tomato, radish, red onion, sherry vinaigrette | **16**

DESSERT

Traditional tiramisu mascarpone, cacao | **18**
rylstone estate 'bluebird' botrytis viognier, rylstone, nsw

Dark chocolate mousse raspberry, vanilla cream | **18**
pikes 'los campaneros' shiraz tempranillo, clare valley, sa

Coconut & lime pannacotta [vg, gf, df] mango & tapioca pearls | **18**
bimbadgen sparkling semillon nv hunter valley, nsw

Cheese plate cheese selection, assorted crackers & accompaniments | **2pcs | 21 3pcs | 29**
ashbrook estate cabernet sauvignon, margaret river, wa

SHARING MENUS

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 dining experience.

CHEF'S PICK

2–Course | 85pp 3–Course | 99pp

Burrata
Fried calamari

Pan–fried salmon
Roasted chicken supreme
upgrade a main to beef scotch fillet | **+10pp**
Twice–cooked potatoes
Mixed leaves salad

Traditional tiramisu
Coconut & lime pannacotta

3–Course Wine & Dine | 109pp

Enjoy our 3–Course Chef's Pick Shared Menu with wines selected from our à la carte recommendations. One paired glass of wine will be served with each course, for a total of three glasses per person.

★

CHEF'S FEAST

3–Course | 135pp

Sourdough with cultured butter
Beef carpaccio
Hiramasa kingfish crudo

Lemon & prawn spaghetti
Roasted chicken supreme
Angus beef scotch fillet
Twice–cooked potatoes
Mango salad

Traditional tiramisu
Coconut & lime pannacotta

v – vegetarian | vg – vegan | gf – gluten free | df – dairy free | o - optional
seafood country of origin: m – mixed | i – imported | a – australian

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 public holiday surcharge of 15% are applied. 10% service charge applies for groups of 10 or more.