



An infusion of Australian flavours, we pride ourselves on sourcing the freshest ingredients & working closely with local suppliers



Please note - No discounts apply to the tasting menu + share plates.

Tasting Menu

Executive Chef - Brett Humphries

Working closely with some of Australia's finest producers, our tasting menu showcases the very best that our region has to offer, with a focus on sustainable, ethical and seasonal ingredients.

Enjoy 7 sample dishes & experience the unique infusion of flavours in our menu.

Autumn

149pp without wine pairing

169pp with wine pairing

Variation of coconut soup with Australian botanicals

2012 Domaines Schlumberger "Les Prince Abbes", Alsace, France

Hervey Bay scallops, osmanthus, dill

2017 Craggy Range Te Muna, Martinborough, NZ

Port Lincoln octopus, romesco

2015 Prinz Von Hessen, Rheingau, Reisling, Germany

Hunter Valley pigeon, fig, chestnut mushroom

2014 Joseph Drouhin Beaujolais-Villages, Gamay, Burgundy, France

Chocolate 7 ways

2017 Bouchard Aine & Fils, Merlot, Burgundy, France

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Credit card transactions attract 1.3% surcharge

Bites

Oysters:

Natural

Japanese heat

Gin & tonic

Cucumber granita & lime

5.60 each | 6 for 28 | 12 for 49

Roasted Mooloolaba king prawns, chilli, nori butter

18

Small Plates

Pan seared scallops, burnt vanilla butter, wild osmanthus flower

24

12 hour Port Lincoln octopus, romesco & pickled basil leaf

27

Grilled emu fan fillet, emu powder, candied beetroot, parsnip puree, sticky balsamic

28

Poached pears, lamb lettuce, blueberry, gorgonzola cream, candy beetroot crisps

23

Bread

Our Bread at Q dining comes from The Bread & Butter Project; an artisan bakery which is also a social enterprise bakery. Bread & Butter invests in training and employment pathways for refugee and asylum seekers. We work with The Bread & Butter and offer their freshly baked, lovely, thick cut bread to you while supporting those in need.

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Large Plates

Patagonian toothfish, saltbush leaves, amuse bouche carrots, candied muntries, macadamia crumb, bisque 46

52 degree King Island tenderloin, chestnut mushroom, cashew nut espuma, shallot, aniseed jus 52

Hunter Valley pigeon, sous vide leg, pan roasted breast, pepper leaf pancetta, fig vincotto, nameko mushroom, lemon aspen 48

Handmade ravioli aperto black ink dough, fresh caponata, ricotta fondue, basil & chive foam 34

Risotto lemon thyme, lime & langoustine, wild flowers 38

Sides

Duck fat kipfler potatoes, rosemary 10

Mixed leaves, parmesan, fig vincotto dressing 10

Heirloom carrots, maple, buckwheat 10

Asparagus, goats curd, wild rocket, sunflower seeds 10

To Share

Chateaubriand, 600g, 180 day grass fed, caab
Sealed until smoky, oven roasted to your liking, served with wagyu fat kipfler potatoes, wild rocket & parmesan salad, a duo of chef selected sauces 129

Baby Barramundi, 800g
Oven baked until crisp, served with roasted kipfler potatoes, wild rocket & parmesan salad, fennel soubise, vincotto dressing, fresh lime 129

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Desserts

Textures of chocolate, feral plum, strawberry, eucalyptus oil, warm chocolate fudge	16
Almond milk panna cotta, green ant meringue, pumpkin caramel, ginger cake, wild fennel	16
Campari affogato, blood orange sorbet, candied orange rind	16
Cheese board - selection of premium cheeses, pepper leaf lavosh, fruit paste, smoked nuts, sourdough bread - ask us	MKT

