

Q dining Lunch Menu
One course 35 | Two courses 59 | Three courses 69
Served with a glass Q dining selected wine

Entrée

Pork belly, scallops, green apple, black mushroom, cider glaze

Half dozen oysters Natural | Ceviche | Parmesan cream & Miso

Charred asparagus, cauliflower, hazelnut, lemon, brigid's well holly goat cheese

Kangaroo carpaccio, pepper berry, dried tomato, aioli, baby rocket

Seared Hiramasa kingfish, avocado, mango, breakfast radish, cucumber, green shallot

Main

Wagyu tenderloin, hassleback potato, brocolini, garlic shoots, foie gras jus (Extra \$10)

Cone Bay Barramundi, farro sweetcorn, pencil leeks, yarra valley pearls

Corn fed chicken breast, confit carrot, cavelonero, chestnuts, almond cream

Duck breast, roasted baby beetroot, whipped curd, salted pistachio, pedro ximenez

Vialone nano risotto, porcini, sage, preserved lemon, tallegio

Fish of the day (please ask your waiter)

Sides

Pan roasted kifler potatoes, rosemary, duck fat 12

Steamed green beans, almond, feta, mint 12

Petite mixed leaves, baby herbs, vinaigrette 10

Heirloom, tomatoes, Buffalo mozzarella, aged balsamic, baby basil 16

Lunch menu available Monday to Friday lunch only. Not available for groups over 10pax.

No further discounts apply. Not in conjunction with any other offer.