



Q Dining restaurant overlooking the glistening waters of Sydney Harbour. Savour the culinary passion and creativity of our team, focusing on locally sourced, fresh seasonal produce. We hope you enjoy the experience!

Oysters

Natural | Ceviche | Parmesan cream and miso

One oyster 5.50

Six oysters 27

Twelve oysters 48

Entrée

Pork belly, scallops, green apple, black mushroom, cider glaze (GF) 28

Stracciatella, grilled bell peppers, marinated white anchovy, currants & nasturtium (GF) 26

Kangaroo carpaccio, pepper berry, dried tomato, aioli, baby rocket (GF) 28

Seared king salmon, black sesame, mandarin, green shallot oil & mustard leaves (GF) 28

Main

Grain fed Black Angus tenderloin, hassleback potato, broccolini, garlic shoots, foie gras jus (GF) 52

Cone Bay barramundi, farro, sweetcorn, pencil leeks, Yarra Valley pearls 38

Spatchcock- grilled breast & confit leg, pancetta, cauliflower, radicchio & aged balsamic (GF) 38

Duck breast, roasted baby beetroot, whipped curd, salted pistachio, Pedro Ximenez (GF) 42

Spiced chickpeas, fried kale, onion, tomato, turmeric, pine nuts & smoked paprika yoghurt (GF, V) 36

Fish of the day (please ask your waiter) 38

Sides

Pan roasted kipfler 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

GF- Gluten free

V- Vegetarian



Special

Grass fed Angus beef cheek, beluga black lentils, parsnip & horseradish pangrattato 40

With wine matching 52

Served with a glass of Bowen estate Cabernet Sauvignon, Coonawarra

Charcuterie

For Two 30g of each for 45 / For Four 60g of each for 85

Morcon - Spanish chilli pork salami

Lomo - Spanish cured pork loin

Fuet Anis - Fennel salami

Duroc Serrano - Spanish Serrano ham

Rillettes - Slow cooked confit duck

Cheeses

1 cheese 9 / 2 cheeses 18 / 3cheeses 27 / 4 cheeses 36

Tarwin blue – Berry's creek Gourmet, Vic – Cow

Traditional cloth cheddar – Ashgrove, Tas – Cow

Will Studd Brillat Savarin (Triple Crème), Fr - Cow

L'Artisan raclette - Matthieu Megard, Vic – Cow

Dessert

Tiramisu, mascarpone ice-cream, cocoa & coffee 16

Meringue, wattleseed cream, passionfruit sorbet, pomegranate, orange & mint salad 16

Vanilla bean crème brulee, pistachio ice-cream (GF) 16

Ice cream and sorbet, vanilla crunch 15

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V- Vegetarian

1.3% surcharge applies to all credit card transactions.

All items are GST inclusive.