



SHARED MENU

\$69 per person | Min 4 guests

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



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Small Plates

Artisan selection of air dried cured meats with seeded mustard & house made pickles

Tasmanian salmon Crudo with chargrilled sweetcorn, lemon chilli dressing, and black olives

Heirloom beetroot salad with Woodside goats curd, grapefruit and beetroot leaves

Beef tartar with sour cream and jalapenos

Large Plates

Cowra, NSW slow-cooked lamb shoulder with herb pesto, fresh herbs, and toasted seeds

Con Bay pan-roasted barramundi fillet, with sauté shitake mushroom, snake beans, cashews & spicy ginger fish broth

Sides

Oven-baked squash, with whipped sour cream, and pumpkin seeds

Seasonal garden lettuce and fresh herb salad with yoghurt dressing

Shoestring fries with sea salt

Desserts

(additional \$10)

Chef's Selection

