



SHARED MENU

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



(02) 9250 4044

QDINING.SYDNEY@ACCOR.COM

@QDINING

Shared Menu

Minimum 4 persons | \$69pp

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

Raw yellowfin tuna with salsa macha, cucumber and avocado mousse

Grilled swordfish with Alto olive oil, tomato salsa, red onion and capers

Beef tartare with tarragon emulsion, parmesan crisp, pickled cucumber and fresh herbs

Market tomatoes with fresh mozzarella toasted pine nuts and balsamic dressing

Oven baked lamb shoulder with chimi churi sauce, garden herb salad, green peas & onion

Pan roasted snapper with Diamond clams, green asparagus, kombu butter sauce and coastal herbs

Creamy parmesan polenta with lemon thyme butter & roasted pine nuts

Garden lettuce with sherry vinegar and shaved radish

Green beans with sherry vinegar & blue cheese dressing

Shoestring fries with flaky sea salt



TO BOOK

qdining.sydney@accor.com | qdining.com.au

No further discounts apply. Please let us know upon booking if you have any allergies.