



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.

# Shared Menu

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

Made to share, this menu displays some favourite picks from the small and large plates, making it perfect for long lunches, client meetings, and special occasions.

**Minimum 4 people | \$69 per person**  
**Chef dessert selection additional \$10 per person**

## Artisan charcuterie board

Air-dried and cured Australian meats & sausage, pickled vegetables and mustard

## Chicken liver pâté with rhubarb jelly and dried fruit bread crisp

Creamy free range chicken liver mousse topped with rhubarb jelly

## Burrata cheese, seasonal tomato, balsamic dressing, basil and toasted almonds

Stretched cows milk Burrata cheese with fresh seasonal tomatoes, dried olives and aged balsamic vinegar dressing

## Seared tuna, shaved papaya herb salad, soy dressing

Asian inspired tuna with mild roasted chili marinade, lime dressing, cucumber, beansprout and Asian herb salad

## Beetroot cured Tasmanian ocean trout, shaved beetroot, whipped feta

House cured Tasmanian ocean trout with whipped feta, lemon mustard dressing and beetroot salad

## Slow cooked lamb shoulder with herb pesto

Cowra NSW raised lamb shoulder, slow cooked and grilled over fire, topped with fresh herbs pesto and toasted seeds

## Baked carrots with whipped ricotta

Slow baked maple caramelised carrots with house made whipped ricotta and fresh herbs

## Smoked paprika baked pumpkin

Caramelised and smoked paprika pumpkin with fresh herbs

## Shoestring fries

Crispy fried potatoes, seasoned with sea salt

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Credit card transactions attract 1.3% surcharge

# Bites

- Herb and chili marinated Australian olives 9  
Olives marinated with thyme, garlic, and red chili, served in small bowl
- Freshly chucked oysters, mignonette sauce, lemon 5 each | 6 for 24 | 12 for 48  
Oysters served on crushed ice and seaweed, with classic mignonette sauce, lemon slice
- Artisan charcuterie board small 17 | large 34  
Air-dried and cured Australian meats & sausages, pickled vegetables, and mustard
- Chicken liver pâté, rhubarb jelly, dried fruit bread crisp 14  
Creamy free range chicken liver mousse topped with rhubarb jelly

# Small Plates

- Scallops, daikon salad, horseradish cream, green apple 25  
Seared scallops, with horseradish cream, pickle and apple salad, coastal herbs
- Burrata cheese, seasonal tomato, balsamic dressing, basil and toasted almonds 24  
Stretched cows milk Burrata cheese with fresh seasonal tomatoes, dry olives and aged balsamic vinegar dressing
- Seared tuna, shaved papaya herb salad, soy dressing 26  
Asian inspired tuna with mild roasted chili marinade, lime dressing, cucumber beansprout and Asian herb salad
- Beetroot cured Tasmanian ocean trout, shaved beetroot, whipped feta 24  
House cured Tasmanian ocean trout with whipped feta, lemon mustard dressing and beetroot salad

# Bread

Our Bread at Q dining comes from The Bread & Butter Project; an artisan bakery which is also a social 2  
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

- Lamb rump, heirloom carrot, lardon, goats curd, toasted sunflower seeds **38**  
Cowra NSW raised lamb slowly cooked, honey thyme glazed carrot and carrot puree
- Beef filet, braised ox tail, seasonal mushroom, onion, spinach **46**  
Two ways cooked beef, seasonal butter roasted mushrooms, slow roasted onion and sautéed English spinach
- Free range chicken breast, mushroom, sweetcorn and chickpea, braised chicken leg coconut curry **37**  
Roasted chicken breast served with ragout of sweetcorn, wood ear mushroom and chickpeas, accompanied by braised chicken leg in coconut curry
- Linguine pasta, Queensland spanner crab meat, roasted red pepper, tomato, chili, fresh basil **39**  
Fresh blue swimmer crab meat tossed in light tomato roast capsicum ragout, harissa spice, and fresh basil
- Queensland red snapper, summer squash, roasted tomato dressing, black olive, almond cream **46**  
QLD red snapper with squash and zucchini salad, marinated with a roasted tomato dressing and dried black olives

## To Share

between 2 to 4 people

- Crispy pork, roasted apricot, seeded mustard, walnut pesto **69**  
Crispy roasted Berkshire pork shoulder, accompanied roasted apricot and onion mustard jam
- Slow cooked lamb shoulder, herb pesto **75**  
Cowra NSW raised lamb shoulder, slow cooked and grilled over fire, topped with fresh herbs pesto and toasted seeds

## Sides

- Baked carrots with whipped ricotta **14**  
Slow baked maple caramelised carrots with house made whipped ricotta and fresh herbs
- Smoked paprika baked pumpkin **13**  
Caramelised and smoked paprika pumpkin with fresh herbs
- Shoestring fries **14**  
Crispy fried potatoes, seasoned with sea salt
- Butter lettuce, buttermilk dressing, picked herbs **12**  
Butter lettuce salad marinade with buttermilk dressing, and picked garden herbs
- Paris mash **14**  
Creamy buttery desiree potato mash
- Steamed broccolini, peanuts, red chili **13**  
Broccolini stems topped with peanuts and dried chili

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# Desserts

Strawberry cream	16
Caramelised white chocolate parfait, strawberry compote, mascarpone foam, pistachio sponge	
Mango sesame crunch	14
Mango mousse, sesame short crust crumble, fresh mango, lime jelly, mango sorbet and black sesame seed	
Dark chocolate & raspberry	13
Dark chocolate mousse, raspberry sorbet, caramelised milk curd, cocoa nib crumble and raspberry	
Butter milk panna cotta	14
Vanilla Butter- milk panna cotta, seasonal berries, mint, meringue	

# Cheese

One Cheese | 14

Two Cheeses | 19

Three Cheeses | 24

Accompanied with dry fruit, lavosh, & nuts

Hunter Belle Blue Moon, Hunter Valley, brown Swiss cow, semi hard blue cheese

Maffra Clothbound Cheddar, traditional stired curd, farmhouse cheddar

Milawa King River Gold, Victoria high country, washed rind cows milk cheese

Binnorie Brie, Hunter Valley cows milk brie



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