



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

Winter 2018

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!

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

Wine of the Month

White: Glass: 12	Carafe: 30	Bottle: 60
Mountadam Vineyard	Shiraz Barossa Valley	2015

White: Glass: 13	Carafe: 30	Bottle: 65
Breizo	Albarino Rias Baixas, Spain,	2014

1.3% surcharge applies to all credit card transactions.

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

