



VIVID at Q Dining

4 course menu | \$99 pp | 26 May - 17 June

Experience delicious bites with a side of lights



book online at qdining.com.au

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Sourdough bread, artisan butter, Australian sea salt

Entrees

Yellowfin tuna crudo with roasted tomato dressing, eschallots, basil, capers

Calamari, confit pork belly, charred sweetcorn,
sweetcorn puree, squid ink, coastal herbs

Main Course

Pan-roasted Barramundi with shitake mushroom, snow pea, spring onion and cashew in an aromatic ginger soy broth served with fresh coriander

Or

Wagyu beef rump, parsnip, oven baked beetroot

Sides

Broccolini, ricotta cream, toasted almonds, rosemary, and garlic potatoes

Dessert

Carrot cake with cream cheese, orange
walnut crumble, confit orange served with buttermilk sorbet



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Vegetarian

Entrees

Chèvre goats cheese salad with radicchio, beetroot, pumpkin crisp with pear and sherry vinaigrette

Crispy zucchini flowers served with ricotta cream and shaved parmesan dressed with Malfroy honey

Main Course

House made tortellini with Meredith goats curd and butternut pumpkin stuffing, topped with crispy sage brown butter hazelnuts

Sides

Brocollini, ricotta cream, toasted almonds, rosemary, and garlic potatoes

Dessert

Carrot cake with cream cheese, orange walnut crumble, confit orange served with buttermilk sorbet



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