



*Where the land meets the sea*

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# Bites

- Australian olives 9  
*marinated in chilli, garlic & rosemary*
- Australian prosciutto, fresh melon & basil 16  
*freshly sliced air dried pork leg, seasonal melon salad & aged balsamic dressing*
- Raw yellow fin tuna with salsa macha 16  
*Queensland tuna marinated in chilli almond salsa, avocado puree, cucumber & sesame*

# Small Plates

- Beef tartar with fermented chilli, nashi pear & squid ink cracker 22  
*raw beef tenderloin, marinated shallots, nashi pear salad, sweet soy sauce, peanuts*
- Hawkesbury NSW duck liver mousse & sweet potato crisp 18  
*creamy duck liver mousse with dried fig & onion jam*
- Oven baked heirloom beetroot salad 21  
*with Meredith sheep's yoghurt, pickled blueberries & mustard dressing*
- Seared scallops 22  
*with confit and fried artichokes, coastal herbs & ricotta cream*
- Tasmanian salmon fillet, asparagus & avocado salad 23  
*with pistachios, horseradish dressing*
- Queensland spanner crab rillette & linseed crackers 24  
*with fresh cucumber & dill*





# Large Plates

Hawksbury honey glaze duck breast, braised fennel & mandarin chutney <i>oven baked duck, fennel cooked with mandarin &amp; onion and mandarin chutney</i>	46
Northern Territory Barramundi, butternut pumpkin puree & fig <i>pan seared barramundi fillet, confit figs &amp; roasted butternut pumpkin</i>	42
Slow cooked Wagyu beef, oven baked celeriac <i>slow cooked beef rump, braised onion &amp; baked celeriac</i>	48
King prawn linguini with chargrilled red peppers & fresh basil <i>linguini in aromatic red pepper tomato sauce, Queensland king prawns &amp; fresh basil</i>	48
Cowra lamb rump with ricotta & roasted carrots <i>NSW lamb rump sous vide cooked, roasted carrots, milk crisp &amp; ricotta cream</i>	42
To share: Slow roasted lamb shoulder with chimichurri sauce <i>Oven roasted NSW lamb shoulder, Argentine herb pesto &amp; garden herb salad</i>	89

# Sides

Creamy sweetcorn & parmesan polenta, lemon tyme butter & pine nuts	13
Garden lettuce with fresh herbs, sherry vinegar & shaved radish	12
Crispy brussel sprouts, lardon & sour cream	14
Shoestring fries	13
Oven baked butternut pumpkin, macadamia, cream & toasted seed	14

# Desserts

Zokoko chocolate mousse with salted caramel & praline ice cream	16
Poached rhubarb, vanilla ice cream & strawberries	15
Australian artisan cheese selection with fruit & lavosh	16
Caramelised apple tart, honey oat crumble & salted caramel ice cream	15

