

*Q Dining new year eve*

## CANAPÉS

Scallop in half shell

Crab sandwich

Truffle Gruyere pastry

Duck liver parfait with pumpkin crisp

Artisan Sourdough rolls, Pepe Saya Butter, Olson salt

## FIRST COURSE

Yellowtail Kingfish with heirloom carrot Escabeche, crème fraiche  
and fine herbs

## SECOND COURSE

Dry aged Hawkesbury duck breast with honey glaze and cherries

## THIRD COURSE

Wagyu Beef with asparagus and oyster mushroom

## DESSERT

Passionfruit panna cotta with mango, passionfruit sorbet,  
peanut and coconut meringue

Espresso chocolate mousse with dulce de leche and  
mascarpone ice-cream



# Pescatarian Menu

## CANAPÉS

Scallop in half shell

Crab sandwich

Truffle Gruyere Pastry

Trout parfait with pumpkin crisp

Artisan Sourdough rolls, Pepe Saya Butter, Olson salt

## FIRST COURSE

Yellowtail Kingfish with heirloom carrot Escabeche, crème fraiche  
and fine herbs

## SECOND COURSE

Grilled Marron tail with pumpkin terrine and buttermilk sauce

## THIRD COURSE

John Dory with asparagus and oyster mushroom

## DESSERT

Passionfruit panna cotta with mango, passionfruit sorbet,  
peanut and coconut meringue

Espresso chocolate mousse with dulce de leche and  
mascarpone ice-cream

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# Vegetarian Menu

## CANAPÉS

Zucchini flower stuffed with ricotta

Truffle Gruyere choux pastry

Artichoke croquette

Artisan Sourdough rolls, Pepe Saya Butter, Olson salt

## FIRST COURSE

Chèvre goats cheese with heirloom carrot Escabeche, yellow  
beet and fine herbs

## SECOND COURSE

Pumpkin terrine with sunflower seed mix and buttermilk sauce

## THIRD COURSE

Oyster Mushroom Wellington with green asparagus and spinach

## DESSERT

Passionfruit panna cotta with mango, passionfruit sorbet,  
peanut and coconut meringue

Espresso chocolate mousse with dulce de leche and  
mascarpone ice-cream

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