



Q DINING CHRISTMAS 2022

CHRISTMAS

Menu

S T A R T E R S

Artisan sourdough bread, butter, sea salt

Seafood Platter

Freshly shucked oyster, poached prawn, spanner crab salad, scallop ceviche

Tuna crudo, Morton bay bug, lemon

Your choice of one entrée, main & dessert from the following options

E N T R E E S

Gravlax, house cured salmon, shaved radish, fennel, fresh lettuce, yuzu dressing

Wagyu bresaola, oven baked beetroot, sheep's yoghurt, garden herbs, aromatic cranberry dressing

Burrata, heirloom summer tomatoes, aged balsamic dressing, pine nut, fresh basil

M A I N S

Turkey Breast, pine nut stuffing, roasted apricots, crushed butternut pumpkin, sage jus

John Dory, stuffed zucchini flowers, roasted tomato sauce, summer squash

Honey and clove glazed Barossa leg ham, tarragon- hollandaise sauce, grilled green asparagus

Beef Wellington, mushroom stuffing, spinach, red wine jus

S I D E S

Kipfler Potatoes baked in herb butter

Butter lettuce, sour cream dressing, fine herbs

D E S S E R T S

Steamed fig pudding, salted caramel ice-cream, honeycomb, poached fig

Pavlova, poached peaches, red berry, mascarpone white chocolate cream, raspberry sorbet

Zokoko dark chocolate mousse, raspberry sorbet, fresh raspberry compote

Petite Fours with Tea and Coffee



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Vegetarian Menu

STARTERS

Artisan sourdough bread, butter, sea salt

House made antipasto selection, stuffed vine leaves, bell peppers, balsamic onion

Your choice of one entrée, main & dessert from the following options

ENTREES

Roasted heirloom beetroot, whipped ricotta, pickle cranberries, fine herbs

Ricotta stuffed zucchini flowers, roasted tomato dressing, olive salsa

Burrata, heirloom summer tomatoes, aged balsamic dressing, pine nut, fresh basil

MAINS

Saffron tortellini, sweetcorn sauce, toasted chestnuts, green asparagus, woodland sorrel

Portobello mushroom wellington, spinach, pine nut pesto

Globe artichoke, broad bean risotto, preserved lemon, parsley, parmesan crisp

SIDES

Kipfler Potatoes baked in herb butter

Butter lettuce, sour cream dressing, fine herbs

DESSERTS

Steamed fig pudding, salted caramel Ice cream, honeycomb, poached fig

Pavlova, poached peaches, red berry, mascarpone white chocolate cream, raspberry sorbet

Zokoko dark chocolate mousse, raspberry sorbet, fresh raspberry compote

Petite Fours with Tea and Coffee