

## Canape

Duck, chestnut and blue cheese \$5 each  
Picked spanner crab, egg yolk \$8  
Duck Croquette \$6  
Crumpet, roe, crème fraiche \$10 each  
Potato, caviar \$8  
Lamb, pickled shallot \$6

## Appetizers

Baguette, ricotta and olive oil \$9  
Charcuterie platter, cured meats, and condiments \$35  
Confit Escargot, young garlic, herb sauce \$19

## RAW

Fresh oysters with red wine and shallot  
½ \$25  
1 doz \$49  
Mornay  
½ \$26  
1 doz \$50

## Entrée

Scallop Ceviche, avocado, dill, lime \$26  
Steak Tartar, cured egg yolk, potato \$26  
Cauliflower, chickpea, \$23  
Glazed quail, kohlrabi, oyster mushroom \$29  
WA Marron, pumpkin, zucchini \$34  
Hiramasa Kingfish, ratatouille, leek \$29

## Main

Barramundi, asparagus, caper, kale \$41  
Eye Fillet MB2+, croquette, onion and spinach \$51  
Lamb saddle, potato, leek, cauliflower \$49  
Mushroom Truffle risotto \$37  
Aged duck breast, beetroot, black berry \$45  
Bundarra free range Pork Belly, buckwheat, roasted carrot \$40

## Meats

350g Grass fed black Angus Striploin with truffle fries \$41  
350g Ranger Valley Wagyu Ribeye, score 8+, truffle mash \$110  
1kg+ Cote De Boeuf, Dry aged Black Angus ONYX MB4+, mash, 3 sauces \$185

## Sides

Truffles fries \$12  
Velvet pomme puree \$14  
Truffle pomme puree \$16  
Duck fat potato \$14  
Charred Carrot Labne, buckwheat \$14  
Broccolini grilled, Dijon garlic sauce, herb crumb \$14  
Cos, Radicchio, pecan and orange \$14  
Spaghetti squash, garlic butter \$15  
Spinach and leek gratin \$14  
Mac and cheese \$15

# Q U O I

BY JOSHUA MASON

Dessert

Vanilla custard, strawberries \$18

layered chocolate cake \$18

Pear, Rum and raisin, Malt ice cream \$18

Cheese platter with condiments \$26

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