

Canapé

Duck, onion, blue cheese \$6
Picked spanner crab, egg yolk \$9
Duck Croquette \$6
Crumpet, cured salmon, crème fraiche \$12
Potato, caviar \$8
Lamb, pickled shallot \$6
House made focaccia, Barramundi \$9

Appetizers

Baguette, ricotta and olive oil \$9
Charcuterie platter, cured meats, and condiments \$36
Confit Escargot, young garlic, herb sauce \$21

RAW

Fresh oysters with red wine and eshallot
½ \$26 - 1 Doz \$52

Mornay

½ \$27 - 1 Doz \$54

Entrée

Scallop Ceviche, avocado, dill, lime \$26
Steak Tartar, cured egg yolk, potato \$28
Cauliflower, chickpea, curd \$24
Glazed quail, kolhrabi, oyster mushroom \$29
Grilled Lobster tail, garlic honey Glazed, pumpkin, zucchini \$37
Salmon, Cured and confit, mussel sauce, fennel \$31

Main

Barramundi, asparagus, caper, kale \$42
Eye Fillet MB2+, croquette, onion \$55
Lamb saddle, potato, leek, cauliflower \$52
Mushroom Truffle risotto \$38
Aged duck breast, beetroot, black berry \$46
Bundarra free range Pork Belly, buckwheat, roasted carrot \$42

Meats

350g Grass fed black Angus Striploin with truffle fries \$42
350g Ranger Valley Wagyu Ribeye, score 8+, truffle mash \$125
1kg+ Cote De Boeuf, Dry aged Black Angus ONYX MB4+, mash,
Jus, Dijon \$187

Sides

Truffle 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
Slow cooked glazed pumpkin \$15
Spinach and leek gratin \$14

Q U O I

BY JOSHUA MASON

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Dessert

Vanilla custard, strawberries \$18

Layered chocolate cake \$19

Cheesecake, choux, Hazelnut, Burnt butter icecream \$22

Cheese platter with condiments \$26

After dinner drinks

Espresso martini \$22

Whisky sour \$22

Yuzu Sake \$21

Plum Sake \$21

Langmeil 25y Tawny \$18

Gala Late Harvest \$16

Pastry Chef Hana Falah

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Q U O I

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3 course set Menu \$95

Entrée

Scallop Ceviche, avocado, dill, lime
Steak Tartar, cured egg yolk, potato
Cauliflower, chickpea, curd
Glazed quail, kolhrabi, oyster mushroom

Main

Barramundi, asparagus, caper, kale
Mushroom Truffle risotto
Lamb saddle, potato, leek, cauliflower
350g Grass fed black Angus Striploin

Alternate dessert

Vanilla custard, strawberries
Layered chocolate cake

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Glazed quail, kolhrabi, oyster mushroom

Main

Barramundi, asparagus, caper, kale
Mushroom Truffle risotto
Lamb saddle, potato, leek, cauliflower 350g Grass fed black
Angus Striploin

Alternate dessert

Vanilla custard, strawberries
Layered chocolate cake

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