



## **A LA CARTE MENU**

An infusion of Australian flavours, we pride ourselves on sourcing the freshest ingredients & working closely with local suppliers.



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@QDINING

## Bites

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Australian olives in chilli, garlic & rosemary marinade	9
Artisan selection of air dried cured meats with seeded mustard & house made pickles	22
Beef tartar with sour cream and jalapenos	16

## Small Plates

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Bonito fish topped with kohlrabi, sour cream and mustard leaves	24
Queensland spanner crab & lemongrass butternut pumpkin soup with brioche	19
Heirloom beetroot salad with Woodside goats curd, grapefruit and beetroot leaves	19

## Large Plates

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Honey glazed Hawkesbury duck breast with heirloom carrot and roasted almonds	42
Blue eye cod with lemon miso glaze, celeriac and oyster mushrooms	43
Rib eye cutlet with confit garlic & herb butter and red wine jus	46
Cowra, NSW raised lamb rump with brassica leaves, leek and pearl barley	39
Beef tenderloin with braised onion, kale and seasonal mushroom	40

## Desserts

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Dark chocolate mousse with toasted almonds and caramelized milk ice cream	14
Pineapple coconut meringue topped with vanilla poached pineapple and sesame short crust	12
Australian artisan cheese selection with poached fruit and lavosh	12

## Sides

### 10 each

Seasonal garden lettuce with yoghurt dressing
Roasted potatoes with rosemary & garlic
Shoestring fries with sea salt
Oven baked squash with whipped sour cream & pumpkin seeds

# Beverage Menu

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## CHAMPAGNE + SPARKLING

Veuve Cliquot	29   130
Dal Zotto Prosecco	14   65

## WHITE

Storm Bay Sauvignon Blanc	15   65
The Other Wine Co. Pinot Gris	15   74
Fat Bastard Chardonnay	12   55

## RED

Three Lions Plantagenet Shiraz	15   60
Radio Bokka Tempranillo	13   60
Sticks Pinot Noir	15   78

## BEERS + CIDER

Sydney Beer & Co Lager	12
Furphy Pale Ale	12
Little Creatures Pale Ale	12
James Boags Light	8
Pipsqueak Cider	10



# COCKTAILS

## Campfire Espresso Martini 24

House-made marshmallow vodka, Kahlua, marshmallow syrup + coffee

## Monk's Secret to Happiness 23

Dom Benedictine, passionfruit puree, raspberry syrup, Beefeater 24, lemon juice, raspberry bitters + egg white

## Harbourside Hibiscus 22

Ketel One Vodka, St Germain Elderflower liqueur, lemon juice, strawberry syrup, fresh strawberries & basil

## Aloe You 22

Beefeater 24 Gin, Chambord, Pama pomegranate liqueur, aloe vera, cranberry juice, lime & fresh mint

## SPIRITS

Bulleit Bourbon 13

Jack Daniels 13

Makers Mark 14

Johnnie Walker Black 13

Chivas Regal 14

Glenfiddich 14

Hennessey VSOP 19

Belvedere 15

Ciroc 16

Grey Goose 17

Beefeater 24 14

Bombay Sapphire 13

Tanqueray 14

Altos Olmeca 13

1800 Anejo 18

Patron Silver 21

Bacardi Carta Blanca 13

Havana 7 20