



## Entrée

Six freshly shucked Sydney rock oysters, natural with verjus mignonette, or Kilpatrick	27
Confit pork jowl & pork hock terrine, chestnuts, apple	26
Pumpkin consommé, orange, carrots, nasturtium	24
Steak tartar, oyster cream, horseradish	28
Charred octopus, seared scallops, miso, ruby grapefruit	29

## Main

Silver dory, celery, watercress, crispy chicken skin, caviar	38
Corn fed chicken breast, almond cream, carrots, kohlrabi leaves	40
Duck breast, roasted baby beetroot, parsnip	42
Wagyu tenderloin, baked and pickled celeriac, duck fat emulsion	52
Riso nano risotto, Jerusalem artichoke, shiitake mushroom, washed rind	36

## Sides

Shoestring fries, curry ketchup	10
Steamed winter greens, extra virgin olive oil, sea salt	10
Mixed leaf salad, eschallot dressing	10
Smashed chat potato, stock fat, rosemary	12

## Winter 2017

Q Dining Restaurant - overlooking the glistening waters of Sydney Harbour. Savour the culinary passion and creativity of our team, focusing on locally sourced, fresh seasonal produce. We hope you enjoy the experience!

### Charcuterie

9 each or 3 for 23

Mallorquina	Chilli infused spreadable salami
Sobrasada	Paprika infused spreadable chorizo
Lonza	Cured and aged pork loin
Finnochiona	Garlic and fennel infused salami
Salchichon	Cured Spanish salami
Porcini petit fuet	Small mushroom infused salami
Bresaola	Juniper & red wine infused wagyu beef
En Croute	Wild boar and duck wrapped in pastry
Rillete	Rabbit slow-cooked in duck fat

18 for 30grams

Jamón serrano duroc

Grand reserva minimum aged 18 months

26 for 30grams

Joselito jamón ibérico puro

2012 vintage ibérico de bellota

### Wine of the Month

Red: Glass: 15 Carafe: 35 Bottle: 80

Tomfoolery "Son of a Gun" 2016  
Cabernet-Sauvignon, Shiraz  
Barossa Valley, Victoria

White: Glass: 15 Carafe: 35 Bottle: 80

Pedestal 2016  
Chardonnay  
Margaret River, Western Australia

### Dessert

Chocolate fondant, double cream, pear	18
Rhubarb Crumble, mascarpone ice cream	16
Citrus salad, meringue, macadamia praline	16
Ice cream and sorbet, vanilla crunch	15

### Cheeses

1 cheese 16 / 2 cheeses 23 / 3cheeses 31 / 4 cheeses 38

L'Artisan mountain man - Matthieu Megard, Vic - Cow  
Tarwin blue - Berry's creek Gourmet, Vic - Cow  
Tradition cloth cheddar - Ashgrove, Tas - Cow  
Le secret de compostelle - Agour, France - Sheep  
Le dauphin - Rhône-alpes - France - Cow  
Fresh goats curd - Woodside cheese wrights, SA - Goat  
Mozzarella - Shaw river, Vic - Buffalo  
L'Artisan fermier - Matthieu Megard, Vic - Cow  
Figaro - Woodside cheese wrights, SA - Goat

### Share the experience

Charcuterie & 3 courses (min. 2 persons)	89pp
With matching wines	119pp

Ask your waiter for today's menu

1.3% surcharge applies to all credit card transactions.  
All items are GST inclusive.