

~~STARTERS~~

MAC & CHEESE CROQUETTES (5) (V)	17
truffle aioli	
PULLED CHICKEN TACOS (2) (V + VEGAN AVAILABLE)	17
avocado + chipotle mayo	
BUG & PRAWN SLIDERS (2)	18
avocado + brioche	
FLAT BREADS (V) (VEGAN AVAILABLE)	18
pumpkin hummus + dukkah + sun-dried tomato	
tapenade + feta	
SICHUAN PEPPER SPICED CALAMARI (DF) (GF AVAILABLE)	19
lime aioli + lemon	
CHERMOULA PRAWNS	22
lime + coriander	
SWEET HICKORY BBQ CHICKEN WINGS 1/2 KG 19 / 1KG 33	

~~BURGERS~~

THE QD VEGAN BURGER (GF AVAILABLE)	24
vegan burger patty + tomato + lettuce + french fries	
WAGYU BEEF BURGER (GF AVAILABLE)	24
wagyu beef patty + red cheddar + QD sauce + lettuce + pickle + french fries	
ADD BACON	3
ADD EXTRA PATTY	5
KOREAN CHICKEN BURGER	25
korean fried chicken + slaw + pickled cucumber + french fries	

~~CLASSICS~~

PANKO & PARMESAN CRUMBED CHICKEN PARMI	30
casalingo double smoked ham + slaw + beer battered chips	
PRAWN CRUSTED BARRAMUNDI (DF)	34
caponata ragu + harissa	
BATTERED CORAL TROUT (GRILLED AVAILABLE)	35
slaw + beer battered chips	
PICADA PRAWN SPAGHETTI	36
vine ripened tomato + pernod + lime	
GRILLED CHICKEN	39
buttered corn ribs + tzatziki + pomegranate + tabouli salad	

~~PIZZA~~

MARGHERITA (V) (VEGAN AVAILABLE)	23
vine ripened tomato + fior di latte	
MAPLE BACON, BEEF & CHEESE	24
wagyu mince + maple bacon	
BRUSCHETTA (V)	24
mozzarella + balsamic + tomato	
SMOKY CHOOK	25
cajun spiced chicken + casalingo prosciutto	
NORTH QUEENSLAND PRAWNS	26
capers + chilli + lemon	
GLUTEN FREE BASE.. ADD 3	
VEGAN CHEESE.. ADD 2	

~~SEAFOOD PLATTERS~~

served with slaw + beer battered chips	
COLD SEAFOOD	70
australian prawns + moreton bay bugs + pacific oysters + bug & prawn sliders + huon smoked salmon + mussels	
HOT SEAFOOD	75
garlic butter bugs + kilpatrick oysters + baked mussels + harissa grilled trout + sichuan calamari + chermoula prawns	

Oysters

NATURAL (GF) (DF)	1/2 DOZ 25 / 1 DOZ 45
RASPBERRY VINAIGRETTE (GF) (DF)	1/2 DOZ 26 / 1 DOZ 47
KILPATRICK (GF) (DF)	1/2 DOZ 28 / 1 DOZ 49

~~SIDES~~

BEER BATTERED CHIPS (V)	10
lime aioli	
TRUFFLE FRIES (V)	14
truffle salt + parmesan + truffle aioli	
BUTTERED CORN RIBS (V)	18
herb butter + parmesan	

(V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE

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~~OFF THE GRILL~~

(GF + DF AVAILABLE)

slaw + beer battered chips + choice of sauce

400GM 120 DAY AGED KIMBERLEY RED GRAIN FED RUMP ... 39

300GM CAPE GRIM GRASS FED RIB FILLET 42

SAUCES

pepper (GF)(DF) // mushroom (GF) // red wine jus (GF)(DF)
garlic herb butter (GF) // dijon mustard (GF)(DF)
seeded mustard (GF)(DF) // hot english mustard (GF)(DF)

NEED MORE SAUCE? ADD 2

~~FOR SHARING~~

CHEESE PLATTER (V) (GF AVAILABLE) 39

queensland cheeses + pickled vegetables + grapes + spiced nuts +
crackers + lavosh

MEZZE PLATTER (V) 55

marinated olives + mozzarella + pumpkin & chilli hummus + labneh +
za'atar + dukkah + grilled + pickled vegetables + avocado caprese +
dolmades + flat breads

TASTING TOWER 85

sichuan pepper spiced calamari + mini cheese burgers + pulled
chicken tacos + bbq chicken wings + mac & cheese croquettes + beer
battered chips

~~BOWLS~~

WATERMELON & PEAR (V) 22

pickled pear + goats cheese + macadamia + molasses

SOBA (V) 23

soba noodles + avocado + kimchi + edamame + wakame +
pickled ginger + soy dressing + sesame seeds

CAESAR (GF + V AVAILABLE) 24

cos lettuce + shaved parmesan + crispy prosciutto +
crusty croutons + soft poached egg + anchovies

BURATTA PANZANELLA (V) 24

avocado + molasses + bread

WANT SOMETHING MORE?

ADD AVOCADO (VEGAN) (GF) 4 ADD GRILLED CHICKEN (GF) (DF) .. 5

ADD HALOUMI (V) 6 ADD GRILLED PRAWNS (GF) (DF) .. 8

ADD SICHUAN CALAMARI 6 ADD HUON SMOKED SALMON .. 8
(GF + DF AVAILABLE)

~~LITTLE ONES~~

MINI CHEESE BURGER 15

wagyu beef patty + cheddar cheese +
beer battered chips

MINI FISH & CHIPS 15

battered fish + beer battered chips

CHICKEN TENDERS 15

beer battered chips + lime aioli

NAPOLI PASTA (V) 15

parmesan + basil

VANILLA ICE CREAM (V) 10

chocolate or strawberry topping

Something Sweet

DOUGHNUT FRIES (V) 16

chocolate sauce + white chocolate + strawberries + cream

CHOCOLATE HAZELNUT CAKE 16

hazelnut cake + salted caramel peanut butter crunch +
dark chocolate

CARAMEL FONDUE 16

waffle + marshmallow + oreo + strawberries + banana bread

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