

-SMALLER-

QT Gua Bao with A Choice of Pork Belly, Soft Shell Crab or Vegetarian Duck (V)	16
VFC Wings, Sticky Garlic, Toasted Nuts, Tamarind Hot Sauce (Gf)	16
Steamed Silken Tofu, Sautéed Mushroom, Honey & Soy Sauce (V, Gf)	16
Grilled Wagyu Beef in Wild Betel Leaves, House Pickle, Peanuts & Sriracha Mayo (Gf)	18
QT Signature Spring Rolls with Prawn, Pork & Wood Ears Mushroom (Gf)	16
Roasted Cauliflower, Aromatic Coconut Broth, Chilli & Lemon Myrtle (V, Gf) 🌶️	17
Rice Paper Rolls with Crispy Soft Shell Crab, Young Herbs (Gf)	18
Crispy Soft Shell Crab, Radish & Apple Slaw, Chilli Mayo (Gf)	19
QT Style San Choi Bao, Water Chestnut, Edamame, Choice of Duck or Corn (V, Gf)	18

-LARGER-

Braised Bushman Lamb Shank, Cauliflower & Chickpeas Purée, Pancetta Crisp (Gf)	27
BBQ Great Southern Beef Ribs, Vietnamese Slaw, Sticky Garlic Sauce (Gf)	31
Caramelized Otway Pork Belly, Soft Egg, Green Mustard Pickle, Young Herbs (Gf)	28

-LARGER-

Crab Burger, Apple Coleslaw, Sriracha Mayo, Charcoal Brioche, Sweet Potato Fries	25
Chargrilled Local Squid, Roasted Cherry Tomato & Mild Chilli Salsa (Gf)	29
DIY Rice Paper, Chef's Selection of Premium Topping, Chicken, Prawn & Vegan Duck, Fresh Herbs & House Dipping Sauce (Gf)	28
Sautéed Seasonal Vegetable with Spicy Garlic Sauce (V, Gf)	26
Wok Tossed Wagyu Beef, Seasonal Vegetables, Chilli, Garlic & Oyster Sauce (Gf)	29
Roasted Chicken Halved, Lemon Myrtle, Apple Slaw, Sweet Chilli Sauce (Gf)	26
Pan Sealed Duck Breast, Cucumber Salsa, Toasted Seeds, Ginger & Soy Jus (Gf)	33
Wok Tossed Egg Noodle with Prawns, Sprouts, Mild Chilli, Tamarind & Soy Sauce	29
Whole Baby Snapper Crispy Fried, Citrus Salsa, Hot Tamarind Caramel (Gf)	38
Homemade Curry, Aromatic Coconut Broth, Lychee & vegetables 🌶️	
Seared Duck Breast or Barramundi (Gf)	31
Roasted Vegetarian Duck (V)	30
QT Steak, roasted Seasonal Vegetables, Salted Garlic Caramel Sauce (Gf)	
Victorian Lamb Rump	30
Wagyu Rump Master Kobe	39

-LIGHT LARGER-

Sautéed Mushrooms, Green Leaves, Toasted Seeds, Zesty Citrus Dressing (V, Gf)	25
Vietnamese Slaw, Green Apple, Herbs, Almonds, Nuoc Cham Dressing	
Crispy Soft Shell Crab (Gf)	26
Grilled Chicken Thigh (Gf) or Vegan Duck (V)	24
Warm Vermicelli Noodle, Slaw Mixed, Peanuts, Wagyu Beef or Grilled Prawns (Gf)	25
Roasted Vegan Duck (V)	24

-SIDE -

Jasmine Rice (V,Gf)	4
Vietnamese Coleslaw (V, Gf)	8
Sweet Potato Fries (V)	8
Edamame with Murray River Salt (V, Gf)	8

-PHO-

QT Style Vietnamese Rice Noodle Soup, with 18-Hour Broth (Gf)	
Wagyu Beef Sliced	18
Grilled Chicken Thigh	18

-SET MENU-

Required For Groups Booking of 8 People or More with A Selection of Up To 8 Dishes To Share Chosen From All Sections of The Menu, Sweet Also Included.	
Feed Me A Little	49
Feed Me A Lot	59

For your dietary requirement please let us know and we will attempt to accommodate your request.
V = Vegetarian, Gf = Gluten Free