

**- SMALLER-**

<b>Grilled Saffron Prawn</b> , Granny Smith, Lemon Myrtle, Truffle Aioli (Gf)	Ea/7
<b>QT Gua Bao</b> , Cucumber, Fragrant Herbs, Choice of <b>Pork</b> Belly, Soft Shell <b>Crab</b> or Vegan <b>Duck</b> (V)	Ea/8
<b>Chargrilled Lamb Blackstrap</b> , Rosemary Roasted Garlic Aioli, Truffle oil (Gf, MR)	Ea/8
<b>Fresh Clearwater Canadian Scallop Crudo</b> , Passionfruit Caramel, Caviar (Gf)	Ea/9
<b>VFC Wings</b> , Sticky Garlic, Toasted Nuts, Tamarind Hot Sauce (Gf)	14
<b>Peking Vegetarian Duck</b> , Steamed Gai Lan, Honey & Soy Sauce (V,)	16
<b>QT Signature Spring Rolls</b> with Prawn, Pork & Wood Ears Mushroom (4Pc, Gf)	16
<b>Wagyu Beef in Wild Betel Leaves</b> , Pickle, Peanuts & Sriracha Mayo (3Pc, Gf)	16
<b>Roasted Cauliflower</b> , Aromatic Coconut Broth, Chilli & Lemon Myrtle (V, Gf) 🌶️	16
<b>Rice Paper Rolls</b> , Crispy Soft Shell Crab, Young Herbs, Nuoc Cham (3Pc, Gf)	18
<b>Crispy Soft Shell Crab</b> , Radish & Apple Slaw, Grapefruit, Chilli Mayo (Gf)	18
<b>QT Style San Choi Bao</b> , Water Chestnut, Edamame, Crisp Lettuce, Choice of <b>Duck</b> or Sweet <b>Corn</b> (V, Gf)	18

**-LARGER-**

<b>BBQ Great Southern Beef Ribs</b> , Vietnamese Slaw, Sticky Garlic Sauce (Gf)	31
<b>Charcoal Brioche Burger</b> , Apple Coleslaw, Sriracha Mayo, Sweet Potato Fries, Choice of <b>Crab</b> or <b>Chicken</b>	24
<b>Caramelized Otway Pork Belly</b> , Soft Egg, Green Mustard Pickle, Young Herbs (Gf)	25
<b>Chargrilled Local Squid</b> , Roasted Cherry Tomato & Mild Chilli Salsa (Gf)	28
<b>Wok Tossed Wagyu Beef</b> , Seasonal Vegetables, Chilli, Garlic & Oyster Sauce (Gf)	29
<b>Roasted Chicken Thigh Fillet</b> , Lemon Myrtle, Apple Slaw, Sweet Chilli Sauce (Gf)	24
<b>Pan Seared Duck Breast</b> , Sautéed Gai Lan, Toasted Seeds, Ginger & Soy Jus (Gf, MR)	30
<b>Wok Tossed Egg Noodle with Prawns</b> , Sprouts, Mild Chilli, Tamarind & Soy Sauce	28
<b>Whole Baby Snapper Crispy Fried</b> , Citrus Salsa, Hot Tamarind Caramel (Gf)	38
<b>Homemade Curry</b> , Aromatic Coconut Broth, Lychee & vegetables 🌶️	
<b>Seared Duck Breast</b> or <b>Barramundi</b> (Gf)	30
<b>Peking Vegetarian Duck</b> (V)	29
<b>QT Steak</b> , 250G MBS 9+ Master Kobe Wagyu Rump, Sautéed Seasonal Vegetables, Salted Garlic Caramel Sauce (Gf)	39

**-LARGER-**

<b>QT R.Y.O Tower</b> , Chef's Premium of Topping, Grilled Chicken, Prawn Skewer, Spring Roll, Soft Shell Crab, Herbs, Dipping Sauce (Gf)	35
<b>Sautéed Seasonal Vegetable</b> with Spicy Garlic Sauce (V, Gf) 🌶️	24
<b>Vietnamese Slaw</b> , Green Apple, Herbs, Almonds, Nuoc Cham Dressing	
Crispy <b>Soft Shell Crab</b> (Gf)	25
Grilled <b>Chicken Thigh</b> or <b>Vegan Duck</b> (V)	23
<b>Warm Vermicelli Noodle</b> , Slaw Mixed, Peanuts, <b>Wagyu Beef</b> or Grilled <b>Prawns</b> (Gf)	25
Roasted <b>Vegan Duck</b> (V)	23

**-SIDE -**

Jasmine Rice (V,Gf)	4
Vietnamese Coleslaw (V, Gf)	8
Sautéed Sweet Corn with Oyster Sauce (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, Young Herbs	
Wagyu Beef Sliced	18
Grilled Chicken Thigh	18

**-QT BANQUET -**

Go with the chefs' recommendation, it's the best way to get the full of QT Experience  
Required For Groups Booking of 8 or More

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