

-SNACKS-

QT's chef tasting plate (5pc) 🌿🍷 30

Grilled saffron prawn skewer, Granny Smith apple, crispy garlic, truffle aioli 🌿🍷 7

Salt-grilled salmon head, Saikyo miso, burnt lemon 🍷 9

Crispy prawn & pork wontons, pickle daikon, sweet chilli soy relish 🍷 12

QT signature steamed Gua Bao, house pickle, fragrant herbs, Sweet Chilli Soy Relish 🍷

+ Vegan duck 🌿 6

+ Caramelized pork belly 8

+ Char siu chicken 7

+ Soft shell crab 9

QT Handmade spring rolls, crisp lettuce, Nuoc Cham 🍷

+ Mushroom & vegetables 🌿 12

+ Local prawn 14

+ Free-range pork 13

+ QT Signature 🌿 18

QT Signature rice paper rolls, young herbs, dipping sauce 🍷

+ Vegan duck 🌿 14

+ Char siu chicken 🌿 15

+ Soft shell crab 🌿 19

+ Saffron prawns 🌿 16

-SMALLER-

Salmon ceviche, siro dashi, wasabi mayo, cold pressed basil oil 🌿🍷 16

Crispy tempura soft-shell crab, grapefruit Slaw, chilli mayo 🍷🌿 19

Grilled lamb skewers, roasted garlic aioli, truffle oil (medium rare) 🌿🍷 16

Grilled Wagyu beef in wild betel leaves, pickle, peanut, sriracha mayo 🌿🍷 18

VFC wings, sticky garlic, peanut, tamarind hot sauce 🍷🌿 15

Roasted cauliflower, aromatic coconut broth, chilli & young herbs 🌿🍷 16

QT style san choi bao, duck minced, water chestnut, crisp lettuce, herbs 🌿🍷 17

12- Hour braised short rib, Granny Smith apple salsa, sesame seeds 🌿🍷 16

QT style corn san choi bao, soybean, water chestnut, herbs 🌿🍷 16

ME SO HUNGRY...

FEED ME!!!

Let our chef treat you to a selection of QT best dishes for **55pp** (Min 2 people)
Feed me menu is required for groups booking of 6 or more.

-LARGER-

R.Y.O rice paper platter, QT spring roll, prawn cutlets, crispy softshell crab, grilled chicken, vermicelli noodle, pickles, herbs, dipping Sauce 🌿🍷 38

BBQ Great Southern beef rib, apple slaw, sticky garlic sauce, sesame seeds 🍷🌿 33

Crispy pork belly, fermented chilli sauce, pickle daikon, fragrant herbs 🌿🍷 28

Caramelized Otway pork belly, soft egg, mustard pickle, young herbs 🌿🍷 24

Char siu chicken thigh fillet, apple slaw, sweet potato fries, sweet soy relish 🌿🍷 24

Chargrilled Local squid, roasted cherry tomato, mild chilli salsa 🌿🍷 24

Caramelized fish fillet, pork crackling, chilli, shallots, caramel sauce 🌿🍷 25

QT fried rice, prawns, lotus seeds, pork sausage, egg, wood-ear mushroom 🌿🍷 24

Prawns egg noodle, chilli, peanut, sprouts & herbs salsa, sweet tamarind & soy sauce 🍷 24

Northern style fish fragrant turmeric, dills, rice vermicelli, peanut, herbs, Nuoc Cham 🌿 30

Whole baby snapper crispy fried, pomelo salsa, hot tamarind caramel 🌿🍷 33

-QT GOLDEN PHO-

Melbourne's first Vietnamese rice noodle in hot stone bowl with 18-Hour broth, 24k edible gold leaf, young herbs 🌿

MBS 9+ Master Kobe wagyu, 63-degree egg, enoki mushroom 23

Free-range chicken, 63-degree egg, enoki mushroom 21

-SALAD-

Vietnamese slaw, grapefruit, cabbage, herbs, peanuts, shallots, Nuoc Cham, sesame seed rice crackers with your favourite of topping 🌿

+ Free-range chicken 🌿 20

+ Vegan duck 🌿 19

+ Grilled prawns 🌿 22

+ Crispy soft-shell crab 🌿 25

-NOODLE SALAD-

Warm rice vermicelli noodle salad, pickle carrot, mixed herbs, cucumber, peanuts, Nuoc Cham, topped with your favourite of topping 🌿

+ Prawn & pork spring rolls 20

+ Free-range chicken 🌿 20

+ Vegetarian spring rolls 🌿 19

+ Crispy pork belly 🌿 22

+ Lemongrass Wagyu beef 🌿 24

-CURRY-

Homemade curry, aromatic coconut broth, green beans, capsicum, lychee 🌶️ 🌿 🌿

+ Pan-seared duck breast 26

+ Salmon fillet 26

+ Grilled local squid 25

+ Free-range chicken 24

+ Vegan duck 23

-WOK TOSSED-

Seasonal vegetables, lemongrass, curry leaves, shallots, spicy garlic sauce 🌶️ 🌿 🌿

+ Wagyu beef 26

+ Prawn cutlets 25

+ Free-range chicken 24

+ Vegetables & mushroom 23

-SIDE -

Steamed jasmine rice 🌿 🌿 🌿 3

Grilled corn cob, garlic butter 🌿 🌿 9

Sweet potato fries 🌿 🌿 8

Edamame, Murray river salt 🌿 🌿 6



-GRILL MASTERS-

QT Seafood platter, grilled lobster tail, tempura soft shell crab, local squid, salmon fillet, green mussels, corn cob, burnt lemon, special dipping sauce 🌿 [2-3 people] 75

QT Surf & Turf, Angus porterhouse, grilled lobster tail, cowboy sauce 🌿 55

250g MBS 9+ Master Kobe Wagyu rump steak, grilled asparagus, caramel sauce 🌿 38

300g Angus porterhouse, grilled asparagus, garlic caramel sauce 🌿 33

200g Lamb sirloin, roasted cauliflower puree, asparagus, garlic caramel sauce 🌿 29

200g Duck breast, cauliflower puree, grilled asparagus, caramel sauce 🌿 28

-SWEET-

Please check on our custom cakes display



For your dietary requirements please let us know & we will attempt to accommodate your request

Please note public holidays incur a 10% service charge – sorry no substitutions or split bills