

## BONJOUR VIETNAM

Free-range eggs on toast-  
poached/Fried/Scrambled 8

QT Banh Mi, Avocado cucumber, tiger  
bread, pickles, herbs (DG)  
Vegan duck 9  
Grilled chicken 10  
Crispy pork 11

Steamed prawn & pork wontons, shred  
spring onion, chilli oil, soy dress-  
ing (DF) 9

Pho roll - rice crêpe, lemongrass  
Kobe beef, cucumber, young herbs,  
house pickle, shallot, Nuoc Cham  
(GF,DF) 15

Crispy prawn & pork wontons, pickle  
daikon, sweet chili relish (DF) 12

VFC wings, sticky garlic, peanut,  
tamarind hot sauce (DF,GF) 15

Crispy tempura soft shell crab,  
grapefruit slaw, chili mayo (DF,GF)  
19

QT handmade spring rolls, fresh  
herbs, Nuoc Cham (DF)

Mushroom & vegs (V) 12  
Local prawn 12  
Free-range pork 13  
QT signature (GF) 18

## BRUNCH

Chilli scrambled- crab meat, chilli,  
spring onion, fried shallot, mozza-  
rella cheese, croissant 18

Smashed avocado - cherry tomato,  
fetta, poach egg, mirin dressing,  
sesame dukkha, sourdough (V) 19

QT seafood benedict - Cured salmon,  
crab remoulade, crispy tiger prawn,  
caviar, Poached eggs, siracha hollan-  
daise, toast (V) 22

Snow eggs garden- Celeriac & cauli-  
flower puree, 63c egg, chicken floss,  
candy pancetta, curry leafchip 17

Confit salmon fillet, caviar, grape-  
fruit & pomegranate salsa, confit  
cherry tomatoes, crispy salmon skin,  
honey yuzu dressing (GF,DF) 22

Pulled beef benedict- Braised beef,  
apple slaw, poached eggs, siracha  
hollandaise, toast 20

Grilled lamb skewers- Herb labneh,  
quinoa, mint, yuzu dressing[GF] 21

Soft shell crab burger- Vietnamese  
lotus slaw, siracha mayo, sweet  
potato fries 19

Betel leave beef burger- Wagyu beef,  
Granny apple slaw, cheddar cheese,  
truffle aioli, sweet potato fries 20

## QT' GOLDEN PHO

Melbourne's first Vietnamese rice  
noodle in hot stone bowl with  
18-hour broth, 24k edible gold  
leaf, young herbs (DF)

MBS 9+ mater kobe wagyu, 63-  
degree egg, enoki mushroom 23

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

## SALAD

Super bowl - Quinoa, cured salmon,  
caviar, cherry tomatoes, edamame  
bean, avocado, poached egg, yuzu  
dressing (GF,DF) 18

Vietnamese slaw, grapefruit, cab-  
bage, herbs, peanuts, shallots,  
nuoc cham, sesame rice craker with  
your favourite topping (DF)

Free-range chicken (gf) 20  
Crispy soft shell crab (GF) 25  
Vegan duck 19

## NOODLE SALAD

Warm rice vermicelli noodle,  
pickle, mixed herbs, cucumber,  
peanuts, nuoc cham, top with your  
favourite topping (DF)

crispy pork belly (GF) 22  
lemongrass wagyu beef (GF) 24  
prawn & pork spring rolls 20

## LARGE PLATES

BQ Great Southern beef rib - Apple  
slaw, sweet potato fries [DF] 21

Creamy Garlic lobster tail - Egg  
noodles, cherry tomatoes, spring  
onions, mild chilli, young herbs 32

Chargrilled Local Squid - Roasted  
cherry tomato, mild chilli salsa  
[GF] 24

QT fried rice, prawns, lotus seeds,  
pork sausage, egg, wood-ear mushroom  
(DF,GF) 24

Prawns egg noodle, chilli, peanut,  
sprouts & herbs salsa, sweet tama-  
rind & soy sauce (DF) 24

Tossed wagyu beef, vegetables, lem-  
ongrass, shallots, spicy garlic  
sauce (DF,GF) 26

Whole baby snapper, crispy fried,  
cherry tomato salsa, hot tamarins  
caramel (DF,GF) 33

250g MSB 9+ master kobe wagyu rump  
steak, grilled asparagus, caramel  
sauce (GF) 38

## SIDES

Extra egg 2.5  
Bacon/ Fetta cheese, sautéed kale/  
Avocado/ cured salmon 3  
Edamame - Murray river salt [V,GF] 7  
Sweet potato fries w Sriracha mayo 8



**EARLY BIRD**

[GF] Gluten Free [GF0] Gluten Free Option [V] Vegetarian [DF] Dairy Free

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.

## COFFEE by AXIL

Axil Vader Blend Black Cherry, Dark Chocolate, Malt Biscuit

Espresso / Short Macchiato 4  
Long black / Long Macchiato 4.2  
White 4.2

Affogato 5

24 hours cold brew 4.5

Hot chocolate 4.2

Prana wet chai latte 4.5

Extra shot +0.5

Bon soy / Almond milk / Oat milk  
+0.5

Vietnamese coffee 7

## TEA by LARSEN & THOMPSON

English breakfast- A traditional blend 4

Earl Grey - 4.2

Peppermint 4.5

Jasmine 4.5

White Peony 4.5

Green 4.5

Lemongrass & ginger 4.5

## ICY

Ice coffee 6

Ice latte /Ice long black 5

Iced matcha latte 6

Iced chai latte 6

Rose, raspberry icy soda 7

Lemon-lime bitter 7

## JUICES

Fresh Orange/ Apple juice 7

## SOFT DRINK

Coke / Diet coke / Lemonade /Fanta 4

Kombucha 5.5

## SMOOTHIES

Coconut, lychee, fresh mint 10

Tropical paradise: Passionfruit, mango, apple and berry over ice garnish with fairy floss 10

Seasonal berries smoothie  
strawberry, banana, mango,  
blueberry, orange juice top up with  
crunchy nuts 10

Call me GREEN: Spinach, chia seed,  
banana , mango and apple juice 10

Blue heaven smoothies : blueberry ,  
banana , mango , almond milk, but-  
terfly pea flower powder 10

## SHAKES-6

Vanilla - Strawberry - Chocolate

Cookie and cream - Nutella

## COCKTAILS

Gunpower Iris Gin and tonic 16

Aperol Spritz 16

Bad hair day 19

Volka, orange ,passionfruit and  
fairy floss Lychee watermelon marti-  
ni 19

Lychee liqour ,volka ,watermelon,  
lemon juice Strawberry margarita 19

Tequila ,Cointreau, fresh strawberry  
19

## SPARKLING & ROSE

Villa Jolanda Prosecco 10/42  
Veneto

Foxeys Hangout Sparkling  
White 65  
Mornington Peninsula

Les Peyrautin Rosé 10/40  
McLaren Vale

Foxeys Hangout Rosé 44  
Mornington Peninsula

Long Row Pink Moscato 10  
South Australia

## WHITE WINE

Mondiale Sauvignon Blanc 9/38  
Marlborough

Koonowla Riesling 10/40  
Clare Valley

Foxeys Hangout Riesling 70  
Mornington Peninsula

Paladino Pinot Grigio 10/44  
Veneto

Foxeys Hangout Pinot Gris  
13/55  
Mornington Peninsula

Foxeys Hangout Chardonnay 65  
Mornington Peninsula

Wicks Estate Chardonnay 10/45  
Adelaide Hills



## RED WINE

Mondiale Shiraz 38  
McLaren Vale

Angove Shiraz 12/50  
McLaren Vale

Foxeys Hangout Shiraz 60  
Mornington Peninsula

Duck Shoot Pinot Noir 11/45  
Adelaide Hills

Foxeys Hangout Pinot Noir 60  
Mornington Peninsula

Mount Riley Pinot Noir 55  
Marlborough

Green Bay Cabernet Merlot 42  
Magaret River

Hollick "The Bard" Cabernet Sauvi-  
gnon 10/40  
Coonawarra

## BEER & CIDER

Cascade Premium Light 8  
Saigon / Hanoi / 333 / Asahi 9  
Apple Cider / Lychee Cider 9