

SMALL PLATES

Crispy prawn & pork wontons [6pc] 14
Pickle daikon, sweet chilli soy relish

Wild King fish sashimi 22
Lime caviar, aromatic coconut, Thai Nham Jim [GF,DF]

Tempura soft-shell crab 21 [GF,DF]
Crispy fried, grapefruit Slaw, chilli mayo

Grilled lamb skewers 20 [2pc,MR,GF,DF]
Roasted garlic aioli, truffle oil

VFC wings 16
Sticky garlic, peanut, tamarind hot sauce [GF,DF]

Roasted cauliflower 18
Coconut curry Aromatic, chilli, young herb, sesame seeds [V, GF,DF]

QT Handmade spring rolls
Crisp lettuce, pickles, herbs, Nuoc Cham
+ Mushroom & vegetables [6pc,V] 14
+ Local prawn [6pc] 16
+ Free-range pork [6pc] 15
+ QT Signature [6pc,GF] 21

LARGER PLATES

BBQ Great Southern beef rib 38
Apple salad, sticky garlic sauce, sesame seeds [GF,DF]

Chargrilled Local squid 29 [GF,DF]
Roasted cherry tomato, mild chilli salsa

Duck breast curry 30 [GF,DF]
Aromatic coconut broth, Eggplant, basil

Crispy soft-shell crab salad 27 [GF,DF]
Slaw mixed, herbs, peanuts, Nuoc Cham

King fish curry 30 [GF,DF]
Aromatic coconut broth, Eggplant, basil

Southern fried chicken 26
Granny Smith apple salad, sweet chilli soy relish [GF]

Whole baby snapper 38
Crispy fried, grapefruit, hot tamarind caramel [GF,DF]

SIDE

Steamed jasmine rice [V,GF,DF] 3
Sweet potato fries [V,DF] 8
Edamame, Murray river salt [V,DF,GF] 6

6 -COURSE CHEF DEGUSTATION

Created by our talented team to treat you to the best of QT experience [GF]
110pp

King fish sashimi
Lime caviar, aromatic coconut, Thai Nham Jim

QT's Spring Roll
Signature pork & prawn, fragrant herbs, Nuoc Cham

Grilled lamb skewer
Roasted garlic aioli, truffle oil

Crystal bay king prawn
Seafood dressing, fennel pickles

BBQ Great Southern beef rib
Apple salad, sticky garlic sauce, sesame seeds

OR

Master Kobe wagyu steak +15\$
Mbs9+, broccolini, garlic caramel sauce

Sweet
Coconut and passionfruit mousse,
almond dacquoise, strawberry

Unfortunately, we cannot guarantee that our products are strictly free from allergens. Cross contamination is a possibility. Please advise if you have allergy.

During busy peak times we ask for no changes on menu. We will endeavour to make changes for special dietary requirements.

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



MOTHER'S DAY SPECIAL

Join us on Mother's Day with a 5-course set menu created by our lovely teams, treat your mom a day to remember [GF] \$65pp

ENTREE

Wild King fish sashimi

Lime caviar, aromatic coconut, Thai Nham Jim

QT's Spring Roll

Signature handmade, pickles, fragrant herbs, Nuoc Cham

OR

Roasted cauliflower

Coconut curry Aromatic, chilli, young herb, sesame seeds

MAIN

BBQ Great Southern beef rib

Apple salad, sticky garlic sauce, sesame seeds

Crispy soft-shell crab salad

Slaw mixed, herbs, peanuts, Nuoc Cham

OR

Vegan roasted duck salad

Slaw mixed, herbs, peanuts, Nuoc Cham

SWEET

Coconut and passionfruit mousse, almond dacquoise, strawberry