Going up? Transcend the ordinary, let’s head for the clouds. All the way to level 11, where the bar is raised to truly extraordinary. Now arriving at peak experience... welcome to Rooftop at QT.
ANTIPASTI

OLIVES 10
Alto Olives, Orange, Chilli

ANCHOVY 22
Yurrita Anchovy Tin, Ciabatta Baguette, Cultured Butter

CRUDO

MARKET FRESH OYSTERS 36/72
Champagne Jelly

ABROLHOS ISLAND SCALLOP 12ea
Sea Urchin Butter

SNAPPER CANNOLI 24
Raw Snapper, BBQ Jalapeno, Preserved Lemon, Crème Fraîche

RAW TUNA 25
Yellow Fin Tuna, Avocado, Harissa, Labneh, Seed Cracker

CRUDITÉ 24
Market Heirloom Vegetables, Saffron Egg, Pumpkin Hummus

SPUNTINI

FLATBREAD 16
Potato Flatbread, Roasted Pumpkin Hummus

SUCKLING PIG CROQUETTE 24
Mustard, Roasted Apple

‘SQUASH BLOSSOMS’ 24
Citrus Ricotta, Parmesan, Chilli Honey

FRIED MORTADELLA SANDO 12ea
Provolone, BBQ Sauce, Pepperoncini

FRIES 12
Rosemary Salt, Aioli
GRANDE

QT CHEESEBURGER 28
Prime Rib Burger, Provolone, Pickles, Mustard, Potato Bun, Fries

GREEK LAMB PITA 32
Lamb Koftas, Tzatziki, Cucumbers, Mint, Lemon, Open Pita

FRITTO MISTO 38
Prawns, Scallop, Squid, Whiting, Lemon, Basil

LOBSTER COCKTAIL 135
Southern Rock Lobster, Cognac-Horseradish Marie Rose, Endive, Salmon Pearls

DOLCE

ICE-CREAM SANDWICH 16
Shortbread, Lemon-Mascarpone Ice-Cream

MARSALA CANNOLI 18
Sweet Ricotta, Cinnamon Sugar

While best efforts will be made to accommodate all dietary requests, unfortunately guarantees of allergen free foods cannot be made due to cross contact risks within the kitchen. If you have any allergies, please inform one of our team about your requirements before ordering. All credit card transactions incur a 1.5% surcharge, and a 15% surcharge applies on all public holidays.
CLASSIC COCKTAILS

ESPRESSO MARTINI
CLASSIC - Skyy Vodka, Kahlua Coffee Liqueur, Cold Drip Coffee 24
LUXE - Belvedere Vodka, Mr Black Coffee Liqueur, Cold Drip Coffee, Vanilla 35

MARTINI
CLASSIC - Bulldog Gin or Skyy Vodka, Dry Vermouth 24
LUXE - Tanqueray 10 Gin or Grey Goose Vodka, Dry Vermouth 35
GILDED - Four Pillars Gilded Chaos Gin, Oscar.697 Dry Vermouth, Muyu Vetiver Liqueur 34

MARGARITA
CLASSIC - Espolon Blanco Tequila, Cointreau, Lime 24
LUXE - Montelobos Espadin Mezcal, De Kuyper Triple Sec, Lime 35

OLD FASHIONED
Russell’s Reserve 10yr Bourbon, Angostura Bitters 24
Angels Envy Port Barrel Bourbon, Aromatic Bitters 35

GILDED GIBSON
Four Pillars Gilded Chaos, Cocchi Extra Dry Vermouth, Kaffir infused Cocktail Onions 32

LYRE’S NON-ALCOHOLIC

0% TOMMY’S
Lyre’s Agave Reserva, Lime 20

0% NO-ESPRESSO MARTINI
Lyre’s Coffee Originale, Lyre’s Dark Cane, Cold Drip Coffee 20

0% BIANCO SPRITZ
Lyre’s Orange Sec, Lyre’s Aperitif Dry, Lyres Classico 20

0% NO-GRONI
Lyre’s Italian Orange, Lyre’s Aperitif Rosso, Lyre’s Dry London Spirit 20

We use a variety of ingredients to create the complexity of our serves which may mean certain ingredients are not listed. A full list of all allergens contained in each drink is available upon request. All credit card transactions incur a 1.5% surcharge, and a 15% surcharge applies on all public holidays.
SIGNATURE COCKTAILS

SON OF MAN
Plantation ‘3 Stars’ White Rum, Lillet Blanc, Clarified Apple & Lime, Basil Oil

Q-TEA SOUR
Rhapsody Ruby Gin, Aperol, Belsazar Rose Vermouth, Honey, Lemon, Earl Grey-Lavender Tea

GREEN WITH ENVY
Hendrick’s Gin, Pavan Grape Liqueur, Peach Liqueur, Honeydew, Cucumber, Lemon

VINCENT MANGO
Skyy Vodka, Vanilla-Coconut Cream, Mango, Honey, Lime

BLACKBIRD
Peloton Mezcal, Espolon Tequila Blanco, Turbo Blackberry, Lime, Vanilla Salt

PEPPERED WITH ROYALTY
Dark Matter Spiced Rum, Brillet Pear, Cinzano 1757 Rosso Vermouth, Sesame, Lemon, Mission Spiced Pomegranate

BULLEIT PUNCH
Bulleit Rye Whisky, Mr Black Coffee Liqueur, Orange & Miso Syrup, Clarified Cream

SHARED

SON OF MAN (SERVES 4-5)
Plantation ‘3 Stars’ White Rum, Lillet Blanc, Clarified Apple & Lime, Basil Oil

BULLEIT PUNCH (SERVES 5-6)
Bulleit Rye Whisky, Mr Black Coffee Liqueur, Orange & Miso Syrup, Clarified Cream
<table>
<thead>
<tr>
<th>SPARKLING</th>
<th>GLS</th>
<th>BTL</th>
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<tbody>
<tr>
<td>King Valley, VIC</td>
<td>NV Dal Zotto ‘Pucino’ Prosecco</td>
<td>14</td>
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<tr>
<td>Marlborough, NZ</td>
<td>Mumm Marlborough Brut ‘Prestige’</td>
<td>17</td>
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<tr>
<td>Champagne, FRA</td>
<td>Perrier Jouet ‘Grand Brut’</td>
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<thead>
<tr>
<th>WHITE</th>
<th>GLS</th>
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<tr>
<td>King Valley, VIC</td>
<td>Wood Park ‘Whitlands’ Pinot Gris</td>
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<tr>
<td>Clare Valley, SA</td>
<td>QT x Seppeltsfield Riesling</td>
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<tr>
<td>Marlborough, NZ</td>
<td>Mahi Sauvignon Blanc</td>
<td>15</td>
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<tr>
<td>Margaret River, WA</td>
<td>Vasse Felix ‘Filius’ Chardonnay</td>
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<tr>
<th>ROSE</th>
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<tbody>
<tr>
<td>Barossa Valley, SA</td>
<td>Head Wines Grenache Mataro</td>
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<th>RED</th>
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<tr>
<td>Mornington, VIC</td>
<td>Kooyong ‘Massale’ Pinot Noir</td>
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<tr>
<td>Valdapeñas, SPN</td>
<td>Navarro Lopez ‘Tierrecalar’ Tempranillo</td>
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<tr>
<td>Cotes Du Rhone, FRA</td>
<td>Delas ‘Saint Espirit’ Grenache Syrah</td>
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<tr>
<td>Yarra Valley, VIC</td>
<td>Dominique Portet Cabernet Sauvignon</td>
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<tr>
<td>Barossa Valley, SA</td>
<td>Epsilon Shiraz</td>
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<th>DRAUGHT</th>
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<tr>
<td>Furphy Refreshing Ale</td>
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<tr>
<td>Asahi Super Dry</td>
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<tr>
<td>Stone &amp; Wood Pacific Ale</td>
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<tr>
<td>Pirate Life South Coast Pale Ale</td>
<td>11</td>
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<tr>
<td>White Rabbit Dark Ale</td>
<td>12</td>
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<tr>
<td>Pipsqueak Apple Cider</td>
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Dwayne Hutton finds his muse in the captivating vibes of Rooftop at QT.

Hand painted across the interior walls, Dwayne’s creations are a journey into the realms of mood, texture, and dynamism.

With an unscripted approach, and set to the musical rhythms at Rooftop at QT, Dwayne’s pieces let the paintbrush dance freely, igniting his artwork with a rhythmic inspiration like no other. Step closer to admire intricate details, get lost in dynamic movements, and plunge into the profound depths of his creations.

See more of Dwayne’s pieces on socials at @hutton.paintings