

ROOFTOP

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.

AT

QT

ANTIPASTI

FOCACCIA	8
Lemon + Rosemary Focaccia + Extra Virgin Olive Oil	
HOMMUS	10
Chic Peas + Tahini + Spices + Olive Oil	
OLIVES	10
Alto Olives + Orange + Chilli	
ABROLHOS ISLAND SCALLOPS	12ea
Orange + Fermented Chilli Butter	

CRUDO

MARKET FRESH OYSTERS	36/72
QT Fermented Hot Sauce	
RAW TUNA	25
Yellow Fin Tuna + Avocado + Harissa + Labneh + Seed Cracker	

SPUNTINI

SWEET + SOUR DONUTS	24
Fennel Sugar + Dill Mascarpone Crème + Salmon Caviar	
STRACCIATELLA	26
Roasted Grapes + Prosciutto + Pistachio + Thyme + Saba	
PICKLED OCTOPUS	25
Marinated Cukes + Green Olives + Shallots + Oregano + Lemon	
SUCKLING PIG CROQUETTE	24
Gribiche Sauce + Parsley-Shallot Salad	
BURRATA	24
Fennel Marmellata + Pollen + Cold Pressed Canola Oil	
FRIES	12
Rosemary Salt, Aioli	

GRANDE

CRABE ET ESPELETTE	38
Picked Spanner Crab + Sea Urchin Aioli + Pimento Espelette + Potato Crisps	
BUTTERMILK FRIED CHICKEN	28/52
Old Bay Seasoning + QT Fermented Hot Sauce Addition - Caviar 10g Tin - \$80	
SIRLOIN STEAK	48
O'Connor Pasture Fed MB3 250g + Red Pepper & Herb Butter + Lemon	
QT CHEESEBURGER	28
Prime Rib Burger + Provolone + Pickles + Mustard + Potato Bun + Fries	

DOLCE

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.

FEED ME MENU

MINIMUM 4 PEOPLE

\$59 per person / food only

PANE

FOCACCIA

Lemon + Rosemary Focaccia + Extra Virgin Olive Oil

SPUTINI

RAW TUNA

Yellow Fin Tuna + Avocado + Harissa + Labneh + Seed Cracker

BURRATA

Fennel Marmellata + Pollen + Cold Pressed Canola Oil

SUCKLING PIG CROQUETTE

Gribiche Sauce + Parsley-Shallot Salad

GRANDE

BUTTERMILK FRIED CHICKEN

Old Bay Seasoning + QT Fermented Hot Sauce

SIRLOIN STEAK

O'Connor Pasture Fed MB3 250g + Red Pepper & Herb Butter + Lemon

FRIES + ROSEMARY SALT

DOLCE

CANNOLI

Sweet Ricotta + Cinnamon Sugar

SIGNATURE COCKTAILS

SON OF MAN	26
Plantation '3 Stars' White Rum, Lillet Blanc, Clarified Apple & Lime, Basil Oil	
Q-TEA SOUR	26
Rhapsody Ruby Gin, Aperol, Unico Rosa Vermouth, Honey, Lemon, Earl Grey-Lavender Tea	
VINCENT MANGO	26
Skyy Vodka, Vanilla-Coconut Cream, Mango, Honey, Lime	
BLACKBIRD	26
Peloton Mezcal, Espolon Tequila Blanco, Turbo Blackberry, Lime, Vanilla Salt	
PEPPERED WITH ROYALTY	26
Ron Zacapa 'Centenario 23' Rum, Brillet Pear, Amaro Nonino, Cinzano 1757 Rosso Vermouth, Sesame, Lemon, Spiced Pomegranate	
RYE SMILE	26
Clarified Bulleit Rye Whisky, Mr Black Coffee Liqueur, Orange Miso Syrup	
BLOODY SHIRAZ SPRITZ	23
Four Pillars Bloody Shiraz Gin, Regal Rouge Wild Rose Vermouth, Sour Plum	

SHARED

Available for booth service only. Minimum 4 guests per shared cocktail.

SON OF MAN (SERVES 4-5)	105
Plantation '3 Stars' White Rum, Lillet Blanc, Clarified Apple & Lime, Basil Oil	
RYE SMILE (SERVES 5-6)	130
Clarified Bulleit Rye Whisky, Mr Black Coffee Liqueur, Orange Miso Syrup	

CLASSIC COCKTAILS

ESPRESSO MARTINI

TAP – Broken Bean Coffee Liqueur, Australian Wheat Vodka, Cold Brew Coffee	23
LUXE – Belvedere Vodka, Mr Black Coffee Liqueur, Cold Drip Coffee, Vanilla	35

MARTINI

CLASSIC – Bulldog Gin or Skyy Vodka, Cinzano Dry Vermouth	25
LUXE – Tanqueray 10 Gin or Grey Goose Vodka, Oscar.697 Vermouth	35

MARGARITA

CLASSIC – Espolon Blanco Tequila, Cointreau, Lime	25
LUXE – Montelobos Espadin Mezcal, De Kuyper Triple Sec, Lime	35

NEGRONI

CLASSIC – Bulldog Gin, Cinzano 1757 Rosso Vermouth, Campari	25
LUXE – O’ndina Gin, Antica Formula, Campari	35

OLD FASHIONED

CLASSIC – Russell’s Reserve 10yo Bourbon, Angostura Bitters	25
LUXE – Angel’s Envy Port Barrel Bourbon, Aromatic Bitters	38

WHISKEY SOUR

CLASSIC – Maker’s Mark Bourbon, Lemon, Angostura Bitters	25
LUXE – Lark Symphony No.1 Whisky, Vanilla, Lemon	38

FRENCH 75

CLASSIC – Bulldog Gin, Dal Zotto Pucino Prosecco, Lemon	25
LUXE – ADCo Melbourne Gin, Delord VSOP, G.H. Mumm Cordon Rouge, Grapefruit, Lemon	35

LYRE'S NON-ALCOHOLIC

0% NO-FASHION

Lyre's American Malt, Aromatic Chocolate Bitters, Maple Syrup 20

0% NO-SPRESSO MARTINI

Lyre's Coffee Originale, Lyre's Dark Cane, Cold Drip Coffee 20

0% LYRE'S SPRITZ

Lyre's Italian Spritz, Lyres Classico Prosecco, Grapefruit 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.

DRAUGHT

Furphy	11
Balter XPA	11
Stone & Wood Pacific Ale	12
Pirate Life South Coast Pale Ale	12
Peroni	12
Asahi Super Dry	13

BOTTLE/CAN

James Boag's 'Premium Light'	8.5
Pipsqueak 'Apple Cider'	12
Little Creatures 'Pale Ale'	12
Balter Cerveza	11
Corona	11
Asahi	11
Peroni	11
Peroni Zero	8
Heaps Normal XPA	10

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CHAMPAGNE & SPARKLING

		GLS	BTL
King Valley, VIC	Dal Zotto Pucino Prosecco	15	70
Marlborough, NZ	Mumm Marlborough Brut Prestige	18	85
Reims, FR	G.H. Mumm Cordon Rouge	28	170
Veneto, IT	Casa Gheller Millesimato Prosecco 2022		75
Epernay, FR	Perrier Jouet Grand Brut		190
Epernay, FR	Perrier Jouet Blanc de Blanc		300
Epernay, FR	Perrier Jouet Belle Epoque 2013		500
Reims, FR	G.H. Mumm Grand Cordon (1.5ltr)		360
Pipers River, TAS	Jansz Tasmania Brut Rosé 2015		130
Reims, FRA	G.H. Mumm Grand Cordon Rosé		180

WHITE

Hilltops, NSW	Nick Spencer Pinot Gris	15	75
Veneto, IT	Terre Dei Buth Pinot Grigio	16	75
Margaret River, WA	Voyager Estate Coastal Chardonnay	17	80
Marlborough, NZ	Yealands Single Block S1 Sauv Blanc	18	85
Clare Valley, SA	QT x Seppeltsfield Riesling	18	85

ROSÉ

Languedoc, FR	Domaine Royal de Jarras Pink Flamingo	15	70
Hunter Valley, NSW	Brokenwood Rosato	16	75

RED

Marche, IT	Perlage Sangiovese	14	65
Cotes Du Rhone, FR	Delas Saint Esprit Grenache Syrah	15	70
Yarra Valley, VIC	Dominique Portet Cabernet Sauvignon	14	75
La Rioja, SPN	Beronia Rioja Tempranillo	16	75
McLaren Vale, SA	Ox Hardy Shiraz	16	75
Yarra Valley, VIC	Oakridge Yarra Valley Pinot Noir	17	80

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AMARO, WHISKEY & DIGESTIVES

VODKA

Absolut Vodka, <i>SWEDEN</i>	14
Suntory Haku Vodka, <i>JAPAN</i>	15
Żubrówka Bison Grass Vodka, <i>POLAND</i>	15

GIN

Star of Bombay, <i>UK</i>	19
Elephant Gin, <i>GERMANY</i>	19
Mt Uncle Botanic Australis Navy Strength, <i>AUSTRALIA</i>	18

TEQUILA

Don Julio Blanco, <i>MEXICO</i>	16
Herradura Anejo, <i>MEXICO</i>	25

WHISKEY

Glen Grant 10yo Single Malt, <i>SCOTLAND</i>	15
Nikka Taketsuru Blended Pure Malt, <i>JAPAN</i>	25
Caol Ila Distillers Edition Islay Single Malt, <i>SCOTLAND</i>	26

BOURBON

Whistle Pig 'Piggyback' 6yo Rye Bourbon, <i>USA</i>	17
Knob Creek Kentucky Straight Rye Whiskey, <i>USA</i>	18

RUM

Bacardi Reserva Ocho 8yo, <i>PUERTO RICO</i>	16
Appleton Estate 12yo Rare Blend, <i>JAMAICA</i>	18
Ron Zacapa Centenario XO, <i>GUATEMALA</i>	40

COGNAC

Delord VSOP Armagnac, <i>FRANCE</i>	18
Courvoisier VSOP Cognac, <i>FRANCE</i>	19
Martell Cordon Bleu Cognac, <i>FRANCE</i>	36

AMARO/DIGESTIF

Averna Amaro Siciliano Digestif, <i>ITALY</i>	14
Picon Amer Aperitif, <i>BELGIUM</i>	14

Dwayne Hutton finds his muse in the captivating vibes of Rooftop at QT.

Hand painted across the interior walls, Dwayne's expressions 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.painting](#)