Celebrate your passion for cool bars and Instagram-worthy cocktails at the place to see and be seen in Melbourne - QT Rooftop Bar.

The experience is one of designer style and is heightened by the incredible view across Melbourne’s inner city skyline, delicious menus and smooth tunes.

Under cosy winter awnings or hot summer starry nights, QT Rooftop is available for group bookings of 20-60 all week long, or for exclusive hire for up to 185.

Minimum spends apply for group bookings. Exclusive Hire not available on Friday & Saturday evenings.
**CANAPÉ MENU**

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**30 MINUTE CANAPÉ PACKAGE**
Your Selection of 2 Small Canapés Per Person

**2 HOUR CANAPÉ PACKAGE**
Your Selection of 5 Small Canapés + 1 Large Canapé Per Person

**3 HOUR CANAPÉ PACKAGE**
Your Selection of 6 Small Canapés + 2 Large Canapés Per Person

**4 HOUR CANAPÉ PACKAGE**
Your Selection of 8 Small Canapés + 2 Large Canapés Per Person

**5 HOUR CANAPÉ PACKAGE**
Your Selection of 10 Small Canapés + 3 Large Canapés Per Person

**ADDITIONAL ITEMS**
Add Extra Small Canapé
Add Extra Large Canapé
Add Extra Sweet Canapé

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**SMALL**
- Natural Live Oysters + Champagne Shallot Dressing (GF, DF)
- Pumpkin + Mozzarella Arancini + Herb Aioli (V)
- Spiced Sweet Potato + Cashew Pastry + Cucumber Ruta (V)
- Smoked Cod + Herb Croquette + Preserved Lemon Aioli
- Squid Ink Donut + Fennel + Dill Mascarpone + Lemon (V)
- Vegetable Pakora + Spiced Eggplant + Coriander Yoghurt (V)
- Crispy Potato + King Prawn + Chilli + Garlic Glaze
- Spanner Crab + Crispy Rice + Spicy Aioli + Coriander (GF)
- Caramelised Onion + Potato Tartlet + Herb Aioli (V)
- Crispy Potato Rosti + Shaved Pastrami + Pickle + Mustard Aioli

**LARGE**
- Roasted Pork Belly + Bao + Pineapple + Chilli + Coriander
- Pork + Fennel + Truffle Sausage Rolls + Tomato Kasundi
- Fried Truffle Mac + Cheese + Parmesan Aioli (V)
- Prawn + Nduja Toast + Sesame + Black Garlic + Caviar (DF)
- Fried Mortadella Sando + Provolone Cheese + Bulldog Sauce
- QT Cheeseburger + Beef Pattie + Cheese + Caramelised Onion + Pickle + Mustard
- Fried Buttermilk Chicken + Waffle + Pickled Jalapeno + Maple
- Lamb Merguez ‘Mini Hot Dog’ + Caramelised Onion + Tomato Relish

**BOUJEE EXTRAS**
- Wood Grilled Lamb ‘Tomahawk’ + Romesco + Lemon (GF, DF) (Additional $3 each)
- QT Lobster Roll + Cognac + Horseradish Sauce + Iceberg + Brioche Roll (Additional $8 each)

**SWEET**
- Sweet Vanilla Ricotta + Marsala Cannoli + Cinnamon Sugar (V)
- Portuguese Custard Tart + Stewed Vanilla Rhubarb (V)
- Vegan Chocolate + Raspberry Brownie (VE)
- Assorted Chocolate Truffles (V, GF)

Please note a surcharge fee of 15% applies on all public holidays.
PARTY STARTING PACKAGES
BEVERAGE PACKAGES

THE QTIE SIP
SPARKLING
ATÉ Sparkling

WHITE
ATÉ Chardonnay
ATÉ Sauvignon Blanc

RED
ATÉ Cabernet Sauvignon
ATÉ Shiraz

ATÉ Wines from South Eastern Australia

BOTTLED BEER
James Boag's 'Premium Light'
Asahi 'Super Dry'
Peroni 'Nastro Azzuro'

NON-ALCOHOLIC
Assorted Soft Drink and Juice
(Exc. Bottled Water)

THE EXTRA QTIE SIP
SPARKLING
NV Dal Zotto 'Pucino' Prosecco,
King Valley, VIC

WHITE
Hesketh 'Rules of Engagement'
Pinot Grigio
Hesketh 'Lost Weekend'
Chardonnay

ROSÉ
Hesketh 'Wild at Heart' Rosé

RED
Hesketh 'Midday Somewhere'
Shiraz
Hesketh 'Twist of Fate' Cabernet
Sauvignon

Hesketh Wines from Limestone Coast, South Australia

BOTTLED BEER
James Boag’s ‘Premium Light’
Peroni ‘Nastro Azzuro’
Little Creatures Pale Ale

NON-ALCOHOLIC
Assorted Soft Drink and Juice
CAPI Still & Sparkling Mineral Water

THE MOST EXTRA QTIE SIP
CHAMPAGNE
NV G.H Mumm 'Cordon Rouge',
Reims, FR

WHITE
Totara Sauvignon Blanc,
Marlborough, NZ
Amelia Park 'Trelli' Chardonnay,
Margaret River, WA

ROSÉ
Réverie Rosé, Pays d’Oc IGP, FR

RED
The Pawn 'El Desperado' Pinot Noir,
Adelaide Hills, SA

Peroni Sangiovese, Tuscany, ITA
Cool Woods Shiraz, Barossa Valley,
SA

BOTTLED BEER
James Boag’s ‘Premium Light’
Peroni ‘Nastro Azzuro’
Little Creatures Pale Ale

NON-ALCOHOLIC
Assorted Soft Drink and Juice
CAPI Still & Sparkling Mineral Water

Products subject to change due to availability.
Please note a surcharge fee of 15% applies on all public holidays.
The following spirits are available in conjunction with any beverage package

**BASIC SPIRITS UPGRADE**
- Aperol, Italy
- Skyy Vodka, USA
- Bulldog London Dry Gin, England
- Bacardi 'Carta Blanca' Rum, Puerto Rico
- Espolon ‘Blanco’ Tequila, Jalisco, Mexico
- Wild Turkey, Kentucky, USA
- Canadian Club, Canada
- Johnnie Walker ‘Red Label’ Scotch, Kilmarnock, Scotland

**PREMIUM SPIRITS UPGRADE**
- Pimm’s, London, England
- Belvedere, Poland
- Four Pillars ‘Rare Dry’ Gin, Yarra Valley, Victoria
- Ron Zacapa ‘23yr’ Guatemala
- Herradura ‘Resposado’ Tequila, Jalisco, Mexico
- Maker’s Mark, Kentucky, USA
- Glenmorangie ‘The Original’ Scotch Whiskey, Highland, Scotland

**LOW & NO QTIE SIP**

**NON 0% WINE ALTERNATIVE**
- NON 1 – Salted Raspberry & Chamomile
- NON 3 – Toasted Cinnamon & Yuzu
- NON 7 – Stewed Apple & Coffee

**LYRE’S COCKTAILS**
- Lyre’s Tommy’s Margarita
- Lyre’s Negroni
- Lyre’s Espresso Martini

**HEAPS NORMAL BREWERY***
- Quiet XPA

**ZERO ALCOHOL BEER**
- Heineken ‘Zero’

**SOFT DRINKS**
- Emma & Tom’s Juice
- Capi Still & Sparkling Mineral Water.
- The Classics - Coca Cola, Sprite
- StrangeLove Premium Mixers & Lo-Cal Soda’s

*Less than 1% ABV

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BEVERAGES ON CONSUMPTION

Wine by the bottle $80 and under

SPARKLING
NV Dal Zotto ‘Pucino’ Prosecco, King Valley, VIC

WHITE
Mahi Sauvignon Blanc, Marlborough, NZ
Wood Park ‘Whitlinds’ Pinot Gris, VIC
Frogmore Creek Riesling, Coal Valley, TAS
Amelia Park Chardonnay, Margaret River, WA

ROSE
Oliver’s Taranga Vineyards Mencia, McLaren Vale, SA

RED
O’Leary Walker Pinot Noir, Adelaide Hill, SA
Epsilon Shiraz, Barossa Valley, SA
Yangarra Grenache Shiraz Mouvedre, McLaren Vale, SA
Dominique Portet ‘Fontaine’ Cabernet Sauvignon, Yarra Valley, VIC

Wine by the bottle $80 to $100

SPARKLING
NV Mumm ‘Prestige Sparkling’, Marlborough, NZ
NV Oakdene ‘Yvette’, Bellarine Peninsula, VIC

WHITE
Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA
Yabby Lake ‘Single Vineyard’ Pinot Gris, Mornington Peninsula, VIC
Pewsey Vale ‘Contours’ Riesling, Eden Valley, SA
Domaine William Fevre Petit Chablis, Chablis FRA

ROSE
Château l’Aumerade Marie Christine, France

RED
Ox Hardy Grenache, Blewitt Springs SA
Max Forbes ‘Yarra Valley’, Pinot Noir, Yarra Valley, VIC
Poliziano Sangiovese, Rosso di Montepulciano, ITA
Oliver’s Taranga Vineyards Shiraz, McLaren Vale SA

Wine by the bottle $100 and over

CHAMPAGNE
NV Perrier Jouet, Champagne, FRA
NV G.H. Mumm Grand Cordon Rose Champagne, Reims, FRA
Moët & Chandon Cuvée Dom Pérignon, Champagne, FRA

WHITE
Domaine Vacheron, Sancerre, Loire Valley, FRA
Crawford River Riesling, Henty, VIC
Vasse Felix ‘Filius’ Chardonnay, Margaret River, WA

RED
Ashton Hills Foglobally Valley Pinot Noir, Adelaide Hills, SA
Clarendon Hills ‘Sandown’ Cabernet Sauvignon, McLaren Vale, SA
Torbreck ‘Struie’ Shiraz, Barossa Valley, SA

BOTTLED BEER
James Boag’s ‘Premium Light’
James Boag’s ‘Premium’
Little Creatures ‘Pale Ale’
Peroni ‘Nastro Azzuro’
Heineken
Corona
Asahi
Pipsqueak ‘Apple Cider’

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BEVERAGES ON CONSUMPTION

COCKTAILS
Curated Cocktails Available Pre, Post or During

QT G&T
QT’s Signature Seasonal Gin & Tonic

NEGRONI
Gin, Campari, Sweet Vermouth

ESPRESSO MARTINI
Vodka, Kahlua, Cold Drip Coffee

MOJITO
White Rum, Mint, Lime, Sugar, Soda

SPRITZ
Aperol, Prosecco, Soda, Orange

SPARKLING
NV Dal Zotto ‘Pucino’ Prosecco, King Valley, VIC
NV Mumm ‘Prestige Sparkling’, Marlborough, NZ
NV Perrier Jouët, Champagne, France

WHITE
Wood Park ‘Whitlands’ Pinot Gris, VIC
QT X Seppeltsfield Riesling, Clare Valley, SA
Mahi Sauvignon Blanc, Marlborough, NZ
Vasse Felix ‘Filius’ Chardonnay, Margaret River, WA

ROSÉ
Head Wines Grenache Mataro, Barossa Valley, SA

RED
O’Leary Walker Pinot Noir, Adelaide Hill, SA
Navarro Lopez ‘Tierrecalar’ Tempranillo, Valdadepenas, SPA
Delas ‘Saint Esprit’ Grenache Syrah, Cotes Du Rhone, FRA
Dominique Portet Cabernet Sauvignon Yarra Valley, VIC
Epsilon Shiraz, Barossa Valley, SA

BOTTLES/CANS
James Boag’s ‘Premium Light’
James Boags ‘Premium’ Lager
Pipsqueak ‘Apple Cider’
Little Creatures ‘Pale Ale’
Peroni ‘Nastro Azzuro’
Corona
Asahi
Heineken
Heineken Zero

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SPIRITS

VODKA
Sky, USA
Ketel One, Netherlands
Grey Goose, France
Belvedere, Poland

GIN
Four Pillars ‘Rare Dry’, Yarra Valley, VIC
Tanqueray ‘No. 10’, London, UK
Hendrick’s, Scotland, UK
The Botanist, Scotland, UK

TEQUILA
Don Julio ‘Reposado’, Jalisco, Mexico
Herradura ‘Reposado’, Jalisco, Mexico
Herradura ‘Añejo’, Jalisco, Mexico
Herradura ‘Ultra’, Jalisco, Mexico

WHISKY
Starward ‘Two Fold’, Port Melbourne, VIC
Nikka ‘From the Barrel’, Hokkaido, Japan
Johnnie Walker ‘Black Label’, Kilmarnock, Scotland
Johnnie Walker ‘Blue Label’, Kilmarnock, Scotland
Chivas Regal ‘12 Year’, Highland, Scotland
Glenmorangie ‘Signet’, Highland, Scotland
Macallan ‘12 Year’, Speyside, Scotland
Talisker ‘Distiller’s Edition’, Skye, Scotland
Laphroaig ‘Quarter Cask’, Islay, Scotland
Lagavulin ‘16 Year’, Islay, Scotland

RUM
Bacardi Ocho, Puerto Rico
Appleton Estate ‘Reserve’, Jamaica
Goslings ‘Black Seal’, Bermuda
Diplomatico ‘Reserva’, Venezuela
Ron Zacapa ‘23YO’, Guatemala
Ron Zacapa ‘XO’, Guatemala

BOURBON AND RYE
Basil Hayden’s, Kentucky, USA
Gospel Solera Rye, Brunswick VIC
Woodford Reserve, Kentucky, USA
Maker’s Mark ‘46’, Kentucky, USA
Wild Turkey, Kentucky, USA

COGNAC, ARMAGNAC AND CALVADOS
Hennessy V.S., Cognac, France
Martell ‘Cordon Bleu’, Cognac, France
Martell X.O., Cognac, France
Hennessy X.O., Cognac, France
Paul Giraud ‘Napoleon’ Cognac Grande Champagne, France
DeLord V.S.O.P, Armagnac, France
Delord ‘Récolte 1979’, Armagnac, France

DIGESTIF
Amaro Montenegro
Amaro Averna
Campari
Cynar
Frangelico
Baileys

For a wider selection of cocktails or spirits, please ask your Event Coordinator.
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