

ROOM SERVICE BY OT

Made with free range and seasonal produce, always fresh, sprinkled and seasoned in signature quirk - savour in your sanctuary, designer of course.

Our award-winning Gowings Bar & Grill is available to be enjoyed with a side of pillow talk, while you revere the robe. Our talented chefs have curated a menu worthy of breakfast, lunch and dinner in bed.

Bedside manner, optional.

Seafood Origins:

Australian (A), Imported (I), Mixed Origins (I)



A DASH OF DECADENCE. A PINCH OF PASSION.

FOOD

GRANOLA Gluten-free granola, banana, caramelised pecan, blueberries, coconut yoghurt, cinnamon, butterscotch	22
BREAKFAST MUFFIN Byron Bay pork sausage, hash brown, fried egg, cheese, brown sauce	21
EGGS YOUR WAY Free range eggs your way, poached, fried or scrambled, with Sonoma sourdough	22
AVOCADO & STRACCIATELLA ON TOAST Sonoma sourdough, sliced avocado, fresh stracciatella, chilli flakes, nasturtium ADD Poached egg +4	26
SMOKED SALMON CROISSANT Warm croissant roll, smoked salmon (l), dill, cream cheese, soft boiled egg, espelette pepper, rocket, lemon dressing	29
MERNA’S CRUMPET Maple glazed ham, poached eggs, mustard hollandaise	26
COCONUT & BANANA BREAD Almond nut butter	15
SEASONAL FRUIT BOWL Selection of fruit, vanilla ricotta	22
ADD AN EXTRA Potato hash brown mushrooms avocado herb tomatoes bacon LP’s pork sausage smoked salmon (l)	8ea

DRINK

A WELCOME TO THE DAY,
AS WARM AS YOUR ESPRESSO

COFFEE

Espresso Your Way	5
Hot Chocolate	5
Chai Latte	5

MILK

Soy	1
Almond	1
Oat	1
Lactose free	1
Full cream	
Skim	

TEA

English Breakfast	4.5
Earl Grey	
Australian Sencha Green	
After Dinner Mint	
Egyptian Chamomile	
Lemongrass and Ginger	

JUICE BY ALLIE’S

DAILY GREENS Green apple, celery, pear, sliver beet, lemon and ginger	10.5
VALENCIA ORANGE Straight up OJ	10.5
GINGERED APPLE Green apple, lemon and ginger	10.5
LOVE BEETS Beetroot, green apple, carrot, ginger, lime	10.5

CELEBRATE THE SUNRISE

SOMETHING STRONGER

Mimosa	21
Screwdriver	19
Bloody Mary	25
NV Mumm, Marlborough NZ	115

SNACKS

SHOESTRING FRIES Ketchup	11
SOUTHERN FRIED CHICKEN TENDERS Fries, pickles, hot sauce	24
SALT & PEPPER SQUID (A) Garlic aioli, lemon	30
‘SIGNORE CARDINI’ CAESAR SALAD ADD Grilled chicken +10	22
SMOKED EGGPLANT WITH PEPPERS & PITAS Chunky grilled eggplant & peppers dip, gluten free pitas, lemon	15
BURRATA Heirloom tomato, cucumber, basil, extra virgin olive oil	28
CHARCUTERIE Saucisson sec, pork terrine, cornichon, quince, baguette	35

SOMETHING MORE

QT CHEESEBURGER 150g beef patty, crisp Iceberg lettuce, American cheddar cheese, pickles, toasted bun, shoestring fries	33
CHICKEN BURGER Southern fried chicken, miso mayonnaise, Asian slaw, pickles, Sanoma sesame seed burger roll, fries	33
OUR QTie CLUB Grilled free-range chicken, fried egg, streaky bacon, crisp Iceberg, tomato, aioli, fries	34
CROISSANT STEAK SANDWICH Croissant roll steak sandwich, caramelised onions, rocket, fried egg	34
<i>All the above menu items have the option of being lettuce wrapped, salad instead of chips, gluten free bun +2, and double protein +10</i>	
AVOCADO & STRACCIATELLA ON TOAST Sonoma sourdough, sliced avocado, fresh stracciatella, chilli flakes, nasturtium ADD Poached egg +4	26
QT OMEGA BOWL Brown rice, avocado, edamame, pickled ginger, radish sliced, seaweed salad, coriander leaves, cucumber, wasabi ponzu dressing ADD Miso Salmon +10, Grilled Chicken +10	38
300G SCOTCH FILLET Served medium rare to how the guest would like, Café de Paris butter, watercress salad, lemon, fries	79
GRILLED SALMON (A) Grand Marnier beurre blanc, orange, bay leaf, kipfler potato	45

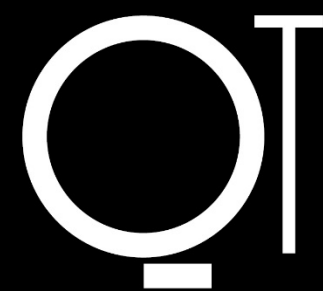
PARLOUR
LANE
CANDY BAR

RAISE THE CURTAIN ON
YOUR FAVOURITE SNACKS

BOX OF MALTESERS	12
FULL PACKET OF TIM TAMS Double coated chocolate	12

HITS THE SPOT,

ANY & EVERY TIME



12 PM TILL 10 PM

ALL DAY

KID’S MENU



- KIDS CHICKEN BURGER**
Swiss cheese, bbq sauce

19
- KIDS BEEF BURGER**
American cheddar, tomato sauce

19
- KIDS FISH**
Battered fish fingers, fries, salad, tomato sauce

19
- KIDS BUTTER PASTA**
Rigatoni, butter, parmesan cheese

15
- KIDS TOMATO PASTA**
Rigatoni, Napoli, parmesan cheese

15

PUP YEAH!



- DOGGY STEAK TARTARE**
Raw beef, green beans, hard boiled eggs, brown rice

19
- STEAMED CHICKEN BREAST**
Green beans, scrambled eggs, brown rice

19

HITS THE SPOT, ANY & EVERY TIME

PM

5 PM TILL 10 PM

DINNER

300GRAM SCOTCH FILLET

Served medium rare to how the guest would like, Café de Paris butter, watercress salad, lemon, fries

79

RIGATONI CARBONARA

Rigatoni pasta carbonara, pancetta, onion, egg yolk, parmesan

35

BUTTER CHICKEN

Spatchcock butter chicken, cucumber raita, naan bread, tomato, coconut

36

LOVED BY LOCALS

OUR EXECUTIVE CHEF’S SPECIALITY DISHES, MADE WITH THE BEST INGREDIENTS, HIGHLIGHTING THE REGION’S BEST PRODUCERS.

1KG RIBEYE

1 kilogram ribeye, crispy duck fat chat potatoes, broccolini, anchovies, chilli, garlic

195

SIDES

BROCCOLINI

Grilled broccolini tossed with anchovies (l), fresh chili

20

FRIED BABY CHAT POTATO

Rosemary, duck fat

13

COS & PETIT SALAD

Olive oil, red wine vinegar

14

DESSERT

TIRAMISU

24

BANANA SPLIT

24

Caramelised banana, chocolate whipped cream and peanut brittle

GELATO SCOOP

9

Vanilla, pistachio, cherry sorbet

PISTACHIO FINANCIER

24

Coconut & lime cream, pistachio mousse, blackcurrant sorbet

CHEESE PLATE

37

Cheese served with muscatels, grapes, quince paste, lavish, ficelle crackers



WE SUPPORT LOCAL, ORGANIC & SUSTAINABLY SOURCED PRODUCTS BY AUSTRALIA’S BEST PRODUCERS & PROVIDORES.

A SALT ON THE SENSES



10 PM TILL 7 AM

LATE NIGHT

LATE NIGHT
MENU



- SHOESTRING FRIES**
Ketchup, aioli

11
- MUSHROOM JAFFLE**
Vegan cheese, gluten free bread

22
- SMOKED HAM & CHEESE JAFFLE**
Smoked ham, bechamel, Dijon mustard, mozzarella

22
- CHICKEN JAFFLE**
Chicken, tomato

22
- SOUTHERN FRIED CHICKEN TENDERS**
Fries, pickles, hot sauce

24
- SALT & PEPPER SQUID (A)**
Garlic aioli, lemon

30

- CHEESE PLATE**
Cheese served with muscatels, grapes, quince
paste, lavosh, ficelle crackers

37
- TIRAMISU**

24
- MALTESERS**

12
- FULL PACKET OF TIM TAMS**
Double coated chocolate

12

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FOR LATE NIGHTERS
TO EARLY RISERS

BEER

Peroni Nastro Azzurro (3.5%)	Italy	12
Corona	Mexico	12
Lord Nelson ‘Three Sheets’	Sydney	13
Asahi Super Dry	Japan	13
Heaps Normal ‘Alcohol Free’ XPA	Sydney	13
Heineken Original	Netherlands	12

COCKTAILS

Classic Bloody Mary	26
Plantation Fancy Pineapple Rum Daiquiri	26
Archie Rose Espresso Martini	26
Bar Bambi Amaretto Sour	26
Tequila Tromba Tommy’s Margarita	26
Never Negroni	26
Rum Old Fashioned	26

WINE

WHITE

	GLASS	BOTTLE
2020 Terre Dei Buth Pinot Grigio, Delle Venezie ITA	18	94
2023 Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA	21	99
2022 Vasse Felix 'Filius' Chardonnay, Margaret River, WA	21	99

ROSÉ

2022 Château La Gordonne, Provenve, FR	21	102
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RED

2020 Voyager Estate 'The Modern' Cabernet Sauvignon Margaret River, WA	23	112
2021 Quealy ‘Cambell & Christine’ Pinot Noir, Mornington Peninsula, Vic	22	86
2020 Bozeto De Exopto Garnatxa + Tempranillo Rioja SPN	22	98

SPARKLING

NV G.H. Mumm Grand Cordon Champagne FRA		133
NV Perrier Jouet Grand Brut Champagne FRA		175

THE BAR IS SET, BOTTOMS UP