

From Mam

SNACKS

QT Guacamole

House-Cut Corn Chips + Pico de Gallo + Lime (VE + LG)

16

Salt & Pepper Baby Squid (I)

Chilli + Garlic + Spring Onions + Sriracha Mayo + Lemon (LD)

24

Hot Wings (8)

Maple Chipotle Glaze + Ranch (LD)

26

Potato Wedges

Sweet Chilli Jam + Guacamole + Sour Cream (V)

18

Crinkle Cut Fries

Tomato Ketchup + Aioli (V + LG + LD)

12

IN A ROLL

Local Prawn Roll (2) (A)

Gem Lettuce + Marie Rose Sauce + Salmon Pearls (A) + Milk Bun

35

Spicy Chicken Wrap

Flour Tortilla + Southern Crumbed Chicken Breast + Bacon +
Avocado + Rocket + Chipotle Mayo + Fries (LD)

26

Not So Classic Club

Signature Triple Layer Sandwich with Grilled Chicken + Bacon +
Egg + Tomato + Cheese + Lettuce + Aioli + Fries (LGO + LDO)

28

Classic Burger

Milk Bun + Angus Beef + American Cheese + Tomato + Lettuce +
Pickles + Onion + Secret Sauce + Fries (LGO)

28

ADD Grilled Bacon 6

Vegan Burger

Beyond Meat Patty + Vegan Cheese + Beetroot Relish + Vegan
Aioli + Milk Bun (VE + LGO)

28

From 11am

BIG PLATES

QT Nachos

House-Cut Corn Chips + Black Beans + Liquid Cheese + 4 Cheese + Sour Cream + Pico de Gallo + Guacamole (V + LG) **28**

ADD Pulled Beef Brisket or Pulled Chicken 9

Baja Fish Tacos (I) (4)

Slaw + Red Onion Pickle + Lime Aioli (LD) **36**

Market Fish (I) & Chips

Beer Battered Fillets (I) + Crinkle Fries + Tomato Salad + Aioli (LD) **36**

Quesadilla

Flour Tortillas + Four Cheeses + Charred Corn & Roast Pepper Salsa + Chipotle Mayo + QT Guac (V) **26**

ADD Pulled Beef Brisket + Pulled Chicken 9

PIZZA

Margherita

San Marzano + Tomato + Mozzarella + Parmesan + Fresh Basil (V + LGO) **22**

Cali BBQ Chicken

House Smokey BBQ Sauce + Pulled Chicken + Mozzarella + Red Onion + Parmesan (LGO) **28**

Prosciutto

Confit Garlic Paste + Mozzarella + Local Pear + Aged Prosciutto + Wild Rocket (LGO) **28**

From 11am

BOWLS

Açaí Bowl

Super-Berry Sorbet + Seasonal Fruits + Seeds + Grains (VE + LG) 22

Nourish Bowl

Tempura Cauliflower + Roast Pumpkin + Hummus + Crispy Kale + Sauerkraut + Nuts + Seeds (VE + LG) 28

Green Goddess Bowl

Mixed Leaves + Cucumber + Radish + Heirloom Carrot + Roasted Almonds + Green Goddess Dressing (VE + LG) 24

Caesar Salad

Baby Cos + Crispy Bacon + Roast Garlic Croutons + Parmesan + Soft Poached Egg + Traditional Caesar Dressing (LGO) 24

ADD Grilled Halloumi + Buttermilk Chicken Breast 9

King Prawn Salad (M)

Grilled Prawns + Cucumber + Radish + Avocado + Baby Gem Leaves + Tequila Lime Dressing (LG + LD) 34

Watermelon Salad

Sweet Watermelon + Red Onion + Mint + Wild Rocket + Balsamic Brown Sugar Dressing + Lime (VE + LG) 20

ADD

Grilled Halloumi 8

Buttermilk Chicken Breast 9

Grilled Prawns (M) 12

INSPIRED BY YAMAGEN

Karaage Chicken

Kewpie Mayo + Lemon (LD) 30

Aburi Miso Salmon Poke Bowl (I)

Torched Salmon (I) + Miso Glaze + Sushi Rice + Edamame + Avocado + Cucumber + Radish + House Spicy Mayo (LG + LD) 42

Popcorn Prawns (I)

Garlic Chilli Mayo + Baby Gem Leaves + Lemon (LD) 26

SOMETHING SWEET

From Mam

Local Cheese Platter

Local and Imported Selection of Hard and Soft Cheeses + Quince Paste
+ Lavosh (LGO)

32

Churros (8)

Cinnamon Sugar + Dulce de Leche

18

Seasonal Fruit Platter

Selection of Sliced and Whole Seasonal Fruits (VE + LG)

26