



FATHERS DAY LUNCH MENU

Sunday 1st September

Boilerhouse Kitchen & Bar was built in 1913 and was one of the key operational buildings at the former north head quarantine station. Boilerhouse Kitchen & bar, originally the powerhouse, was the main supplier of power to the site between 1913 and 1930. The building is identifiable by the large brick chimney in its southwest corner which is highly visible from the water.

From November 2006 until opening in April 2008 a huge readaptation project was undertaken across the whole quarantine station site. The transformation included the old powerhouse building, turning it from a disused power station into the Q Station's restaurant.

APPETISERS

Bread fresh churned smoked butter

Fennel jam & bitter guard tartlet

Oyster orange and carrot granita

SHARED ENTREE

Kingfish ceviche [df,gf] pickled cucumbers, black sesame, shiso and ginger & yuzu dressing

Char grilled cos lettuce [df,gf] lemon dressing picked herbs, bacon & with macadamias

SHARED MAINS

Wagyu grade beef cube roll MBS 5+ 300 gms [gf,dfo] thyme & caper butter

Whole cooked 600gms snapper [gf,dfo] dressed in citrus segments, hollandaise, salmon roe & chives

SIDES

Butter sautéed green beans [gf,dfo]

Crispy fried chat potatoes [gf,df] rosemary & paprika salt

Mushroom & red wine jus [df, gf]

SHARED DESSERT

Chocolate marquise anglaise, mint & strawberry jam

Petit fours white chocolate brownie bites, choux filled with pastry cream, 3-layer petit fours