



BOTTOMLESS SUNDAYS MENU

Reservations from 12:00pm for a 2-hour service

SHARED FOOD

Hummus tahini [vg, gfo, df] confit tomatoes, olive crumbs, Aleppo peppers, pita bread

Summer melon salad [gf, df] prosciutto San Daniele, feta, mint and chardonnay dressing

Vanilla burrata [gf] onion jam, pickled beets, cherry tomato, hazelnuts, pomegranate molasses

Iceberg crunch salad [vg, gf, df] lettuce, cherry tomatoes, pickled onion, sliced radish, avocado, fried tofu, green goddess dressing

Fried Tasmanian whitebait [gf, df] with rosemary-lemon salt, parsley mayo

Chips [vg] with aioli

BOTTOMLESS DRINKS

SPRITZ

Luscious Lychee lychee liqueur, prosecco, soda

Rhubi Glamour rhubarb liqueur, prosecco, soda

Zesty Lemon manly spirits limoncello, prosecco, soda

Aperol Twist aperol, peach schnapps, prosecco, soda

Bourbon Breeze jim beam, maple syrup, prosecco, ginger beer

SPARKLING WINE

Bimbadgen Sparkling Semillon NV Hunter Valley NSW

WHITE WINE

Wild Oats Sauvignon Blanc, Western Australia

De Bortoli Regional Classic Chardonnay, Tumbarumba NSW

ROSE WINE

Calabria Bros. 'Sophie' Grenache Rose, Barossa Valley SA

RED WINE

Wild Oats Merlot, Mudgee NSW

Head, Heart & Home Shiraz, Barossa Valley SA

Q Station practices Responsible Service of Alcohol

v – vegetarian | vg – vegan | df – dairy free | gf – gluten free | o – optional
please inform us of any allergies when placing orders

sunday surcharge of 10% and a public holiday surcharge of 12.5% | 10% service charge applies for groups of 10 or more