



Q STATION
A NEW PLACE TO DISCOVER

Sample Menu



Sample Menu

Canape

Mini beef wellington, horseradish cream

Crab and preserved lemon arancini, basil aioli prawn and avocado tostada

Lobster spring roll, chipotle mayo

Rice paper vegetable rolls, chili lime sauce seared tuna, lotus chip, shiso miso

Manchego fontina and pumpkin croquette Lamb oregano meatball, tahini yogurt

Entree

Hiramasa Kingfish crudo, finger lime, micro coriander, alto olive oil, crispy quinoa

Heirloom tomato salad, burrata, EVVO, aged balsamic vinegar

Grilled Skull Island prawns, sweet corn puree, sea beans, chimichurri

Wagyu beef, bresaola, radicchio, rocket, shaved parmesan, balsamic vinaigrette

Crispy pork belly, apple grain mustard, remoulade, red-veined sorrel



Sample Menu Cont.

Main

Braised lamb shank, grilled broccolini gremolata

Braised wagyu beef short rib, mascarpone whipped potatoes, crispy shallots

Snapper fillet, pureed pumpkin, shaved fennel, fine beans, saffron vinaigrette

Herb roasted free range chicken supreme, double smokedbacon ragout

Fillet of beef, olive oil crushed fingerling potatoes, steamed asparagus red wine reduction

Dessert

Triple chocolate, tart, caramel sauce, caramel pearls

Tiramisu, crème anglaise, shaved Valrhona chocolate

Warm chocolate cake, vanilla bean ice cream, fresh berries, mint

Ricotta cheesecake, passion fruit, vanilla crumble

*Sample menu only and item subject to change.



Sample Modern Indian Menu

Entree

Kalonji Jhinga: tempered pumpkin, prawns marinated in black cumin, spiced velvety pumpkin puree

Marinated heirloom tomatoes, stracciatella, aromatized cashew pesto

Pomegranate glazed eggplants, toasted pine nuts, pomegranate, tahini sauce

Main

Pan seared barramundi, fennel puree, potato, almond croquette, saffron vinaigrette sauce

Aloo bhindi, okra, potatoes in dried curry

Kale, daal tempered, carom seeds, chilli

Sides

Basmati rice

Beans thoran with lemon wedge

Roti

Mint & yoghurt sauce

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