



## **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

**Vanella 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  
sunday surcharge of 10% and a public holiday surcharge of 12.5% | 10% service charge applies for groups of 10 or more.  
Your safety is our priority. While we make every effort to accommodate all allergy requests, we cannot guarantee a completely allergen-free environment. Please inform your server of any allergies, and we will take every precaution to meet your needs.