

## ROOFTOP BITES

<b>Southern Fried Calamari</b> (N)	
<i>Spice Calamari, Romesco &amp; Nasturtium</i>	14
<b>Crispy Fried Chicken</b>	
<i>Butter Milk Chicken, Togarashi Mayo</i>	14
<b>Fried Kingfish Wings</b> (GF)	
<i>Wing &amp; Cheek finished with Nduja</i>	16
<b>Cypriot Salad</b> (V)	
<i>Ancient Grains, Herbs, Pomegranate, Yoghurt</i>	16
<b>Yarra Valley Trout Salad</b> (N)	
<i>Garden Herbs, Leaves, Fennel, Crème Fraîche &amp; Rye Crisps</i>	18
<b>Coconut Chicken Salad</b> (N, 110GF)	
<i>Aromatic Slaw, Cashews, Warrigal Greens</i>	17
<b>Braised Short Rib</b> (GF)	
<i>Sticky Rib cooked in Master Stock with Pickled Onions</i>	26
<b>Japanese Wagyu Sandwich</b>	
<i>Sher Wagyu, Tonkatsu Sauce, Cabbage</i>	21
<b>Pulled Pork Burger</b>	
<i>Spicy Braised Pork, Slaw, Brioche &amp; Sesame with Fries</i>	24
<b>QT Burger</b>	
<i>Wagyu Beef, Bacon, Tomato Truffle Mayo, Gruyere Cheese, Brioche with Fries</i>	24
<b>Veggie Burger</b> (V)	
<i>Mushroom &amp; Pea Patty, Tomato Chutney, Cheese, Brioche with Fries</i>	22
<b>Hand Cut Chips</b> (V)	
<i>Triple Cooked Chips, Spiced Tomato Sauce</i>	9
<b>Charcuterie</b>	
<i>Selection of Cured Meats, Pickled Veggies, Toasted Ciabatta</i>	16/32

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

(GF) – Gluten Free (N) – Contains Nuts (V) – Vegetarian