

STARTERS

OYSTERS

natural (GF + DF) ½ DOZ 29 / 1 DOZ 54
 kilpatrick (GF + DF) ½ DOZ 32 / 1 DOZ 58

MAC & CHEESE CROQUETTES (5) (V) 20
 truffle aioli

PANKO PRAWN TACOS (2) 22
 pineapple salsa + avocado + slaw + coconut &
 sriracha yoghurt

BUG & PRAWN SLIDERS (2) 22
 avocado + brioche

COCONUT CHILLI CALAMARI (DF + GF AVAILABLE) 23
 lime aioli + lemon

TENNESSEE FIRE BBQ CHICKEN WINGS ½KG 24 / 1KG 42

FOR SHARING

QD TASTER 99
 wagyu beef sliders + mac & cheese croquettes +
 panko prawn tacos + coconut chilli calamari +
 1/2 kg bbq fire wings + fries

HOT SEAFOOD PLATTER 115
 garlic butter bugs + kilpatrick oysters + chilli
 & lime baked mussels + cbco beer-battered
 barramundi + coconut chilli calamari +
 panko prawn tacos + fries

CLASSICS

PANKO & PARMESAN CRUMBED CHICKEN PARMI 36
 double-smoked casalingo ham + salad + fries

CBCO BATTERED BARRAMUNDI (GRILLED AVAILABLE) 40
 salad + fries + dill aioli

HUON SALMON & VODKA SPAGHETTI 42
 huon salmon + vine-ripened tomato + herb + cream

PIZZA

MARGHERITA (V + VEGAN AVAILABLE) 26
 vine-ripened tomato + bocconcini + napoli + basil

BBQ BEEF, MAPLE BACON & CHEESE 28
 beef mince + pickles + onion + tennessee fire bbq + molten
 cheese

SMOKY CHOOK 28
 portuguese spiced chicken + casalingo prosciutto +
 napoli + ranch

ALOHA 28
 shaved casalingo ham + nq pineapple sauce + vine-ripened
 tomato

CHICKEN CAESAR 28
 confit garlic + casalingo smoked bacon + anchovies +
 capers + dressed cos + cured yolk

GLUTEN FREE BASE ADD 3 VEGAN CHEESE ADD 3

BURGERS

QD VEGAN BURGER (GF AVAILABLE) 26
 tomato relish + lettuce + onion rings + fries

KOREAN CHICKEN BURGER 28
 pickled cucumber + ranch + lettuce + slaw + fries

WAGYU BEEF BURGER (GF AVAILABLE) 29
 red cheddar + tomato relish + QD sauce +
 lettuce + pickle + fries

ADD MAPLE BACON 4
 ADD EXTRA PATTY 6

SIDES

FRIES (V) 14
 lime aioli

WAFFLE FRIES (V) 17
 ranch

TRUFFLE FRIES (GF) (V) 17
 truffle salt + parmesan

BROCCOLINI (V) 17
 butter + lemon

(V) VEGETARIAN (GF) GLUTEN FREE (DF) DAIRY FREE

15% public holiday surcharge applies to all food and beverage

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.

OFF THE GRILL

our off the grill menu features steaks hand-selected by flinders + co. graded to the highest levels of quality.

all cuts are minimum 30 day-aged and are 100% msa graded.

(GF + DF AVAILABLE)
 salad + fries + choice of sauce

400GM BEEF RUMP	45
300GM BEEF SIRLOIN	46
300GM BEEF RIB FILLET	49

SAUCES

pepper (GF + DF) // mushroom (GF) // red wine jus (GF + DF) //
 garlic herb butter (GF) // dijon mustard //
 seeded mustard // hot english mustard

NEED MORE SAUCE? ADD 4

BOWLS

CAESAR (GF + V AVAILABLE)	27
cos lettuce + shaved parmesan + casalingo bacon + croutons + soft poached egg + anchovies	
POKE (V)	27
pickled cucumber + rice + broccolini + edamame + wakami + avocado + wasabi peas	

WANT SOMETHING MORE?

ADD AVOCADO (GF + VEGAN)	6	ADD GRILLED CHICKEN (GF + DF)	6
ADD HALOUMI (V)	6	ADD GRILLED PRAWNS (GF + DF)	8
ADD COCONUT CHILLI CALAMARI	8	ADD HUON SMOKED SALMON ..	8
(GF + DF AVAILABLE)		(GF + DF)	

LITTLE ONES

MINI CHEESE BURGER	18
cheddar cheese + fries	
MINI FISH & CHIPS	18
salad + lime aioli + fries	
CHICKEN TENDERS	18
salad + lime aioli + fries	

VANILLA ICE CREAM (V) 13
 chocolate or strawberry topping

Something Sweet

QD GELATO	17
DOUGHNUT FRIES (V)	20
chocolate sauce + white chocolate shavings	

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