

GARDEN SESSIONS AT QT

Sonoma Focaccia, Alto Extra Virgin Olive Oil	6
Marinated Olives	8
Porcini + Truffle Arancini	10
Oysters	5 ea
South Coast Oysters, Mignonette, Lemon	
Prawn	16
Avocado, Cos, Cucumber, Bloody Mary Dressing	
Selection of Handmade Salumi, Guindilla Peppers, Pickles	
80g LP'S Saucission Sec	18
120g LP's Mortadella	20
120g San Danielle Prosciutto	24
Capitol Roast Beef Roll	18
Potato Bun, Rare Roasted Prime Rib, Anchoide, Rocket, Peppered Gravy	
Capitol Filet 'oh' Fish	18
Hoagie Roll, Handmade Tartare, Crisp Barramundi, American Cheese	
BBQ Pork Ribs + Rekorderlig	24
Louisiana Style Ribs, Apple Cider Caramel, Pickled Fennel Salad	
Shoestring Fries, Condiments	12
Baby Cos Salad, Caesar Style, Anchovies, Pecorino	14
Cheese, Quince, Chutney, Crackers, Lavosh	1 - 22
Bay of Fires Cloth Bound Cheddar, Tasmania	2 - 28
Taleggio DOP, Val Taleggio Region, Italy	



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Cocktails

Swedish Punch

17

Vodka, Elderflower, Fresh Lime Juice, Cucumber, Strawberries, Mint, Rekorderlig Strawberry-Lime Cider

Strawberry Lime Spritz

17

Aperol, Rekorderlig Strawberry-Lime Cider

Swedish Strawberry Spice (To Share)

50

Reposado Tequila, Fresh Lime Juice, Agave, Strawberries, Chilli, Rekorderlig Strawberry-Lime Cider

Bottles + Cans

Rekorderlig Blush Rose Bottle

10

Capital Brewing Coast Ale

11.5

Bentspoke 'Crankshaft'

12.5

Wine

Ask your waiter for our selections

9

