

Rooftop at QT



# ROOFTOP BITES

## **Beer Battered Chips**

*Beer Battered Chips, Chicken Salt*

9

## **Pumpkin Tacos** (V, GF)

*Smoked Pumpkin, Cosberg Lettuce, Pipian, Sour Cream, Soft Corn Tortilla - x2 per serve*

11

## **Fish Tacos**

*Beer Battered Blue Grenadier, Pickled Cabbage, Chipotle Mayo, Soft Corn Tortilla - x2 per serve*

12

## **Mozzarella & Herb Arancini** (V)

*Smoked Buffalo Mozzarella & Fresh Herbs, Accompanied with a Spicy Tomato Dip - x3 per serve*

14

## **Empanadas**

*Wagyu Bolognese & Provolone Cheese - x3 per serve*

14

## **Korean Sticky Wings & Drums** (GF)

*Toasted Sesame & Kaffir Lime Leaf*

14

## **Dips n' Flatbread** (V)

*French Onion, Stracciatella, & Beetroot Hummus, Fresh Flatbread*

16

## **The Meat Tray**

*Selection of Cured Meats, Pickled Veggies, Toasted Ciabatta & Cheese*

26

## **Rolled Pork Roll**

*Roast Pork Belly, Apple Sauce, Gravy*

16

## **The QT Burger**

*Wagyu Beef, Pickles, American Cheddar, Iceberg Lettuce, Toasted Milk Bun with Fries*

21

**Double or Nothing** 2 Wagyu Beef Patties

26

**Choc-Tops** - Assorted Flavours

5 each

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. All Credit

Cards Incur a 1.08% Surcharge.

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



# ROOFTOP WINES

## SPARKLING

	GLS / BTL
NV <b>Dal Zotto</b> 'Pucino' Prosecco <i>King Valley, Victoria</i>	12 / 68
NV <b>Maison Mumm</b> 'Petit Cordon' <i>Marlborough, NZ</i>	16 / 75
NV <b>Perrier-Joüet</b> 'Grand Brut' <i>Champagne, France</i>	26 / 160

## WHITE

	GLS / BTL
2018 <b>La Linda</b> Riesling <i>Clare Valley, SA</i>	13 / 58
2017 <b>Mount Langi</b> 'Vine Vale' Pinot Gris <i>Grampians, Victoria</i>	14 / 69
2018 <b>Seresin</b> Sauvignon Blanc <i>Marlborough, NZ</i>	14 / 65
2017 <b>Brian Croser</b> 'BC' Chardonnay <i>Piccadilly Valley, SA</i>	14 / 65

## ROSÉ

	GLS / BTL
2018 <b>La Vieille Ferme</b> Rose <i>Côtes du Ventoux, France</i>	12 / 55

## RED

	GLS / BTL
2017 <b>TarraWarra</b> Pinot Noir <i>Yarra Valley, Victoria</i>	16 / 75
2017 <b>Azul y Garanja</b> Tempranillo <i>Navarra, Spain</i>	15 / 881L
2014 <b>Terre à Terre</b> 'Crayères' Shiraz <i>Wrattonbully, SA</i>	14 / 65
2016 <b>Crawford River</b> Cabernet/Merlot <i>Henty, Victoria</i>	17 / 84

## WATER

	BTL
<b>Capi</b> Sparkling/Still	8

# QT SIGNATURE COCKTAILS

Hotel bars are making a long awaited comeback. Rooftop at QT's list is a tribute to *old school* hospitality, doing everything we can to make our guests feel special.

## **Cucumber Collins** 22

*Espolon Tequila, Pelotón Mezcal, Fresh Cucumber, Ginger, Agave*

## **Convertible** 22

*Martell VS Cognac, Apricot Brandy, Lemon, Orange Shrub, Fresh Lemon Myrtle, Soda*

## **Easy Visa** 22

*Skyy Vodka, Brillet de Poire Brandy, Kiwi-Fruit, Lemon, Agave*

## **Cosmopolitan #2** 21

*Ketel One Citroen Vodka, Cointreau, Fresh Grape Juice, Lime, Vanilla*

## **Rosé Martini** 23

*West Winds 'The Sabre' Gin, Regal Rogue Vermouth, Campari, Solerno Liqueur, Fresh Strawberry Mist*

## **Hotel El Convento** 22

*Banana Washed Bulleit Bourbon, Maple Syrup, Soda, Lemon*

## **Rooftop Sangria** 19

*A Complimenting And Contrasting Combination Of Fresh, Fermented And Distilled Ingredients With Fresh Seasonal Fruit*

# QT CLASSIC COCKTAILS

Drinks from iconic and historic hotel bars have formed the foundation for this list, with added twists and flourishes from typical Australian new season fruit.

<b>Dottie Parker</b>	22
<i>Tanqueray Gin, Elderflower, Lemon, Honey, Basil, Jalapeño</i>	
<b>Blue Hawaii</b>	21
<i>Bacardi Carta Rum, Blue Curacao, Lemon, Lime, Pineapple</i>	
<b>Roy Rob</b>	21
<i>Antica Formula Vermouth, Johnnie Walker Red, Angostura &amp; Chocolate Bitters</i>	
<b>Hotel Georgia</b>	21
<i>Tanqueray Gin, Fresh Cherries, Orgeat, Lime</i>	
<b>Moonwalk</b>	22
<i>Grand Marnier, Grapefruit, Lemon, Peach Bitters, Prosecco</i>	
<b>Singapore Sling</b>	22
<i>Tanqueray Gin, Cointreau, Cherry Herring, Dom Benedictine, Grenadine, Pineapple Juice, Lime</i>	
<b>QT Arnold Palmer</b>	21
<i>House Amaro Liqueur, Earl Grey Tea, Lemon, Sugar</i>	
<b>Virgin</b>	10

# BEER & CIDER

## DRAUGHT

<b>James Squire '150 Lashes' Pale Ale</b>	10
<b>Stone &amp; Wood 'Pacific Ale'</b>	10
<b>Furphy</b>	10
<b>Heineken</b>	10
<b>Peroni</b>	10
<b>Kirin</b>	11

## BOTTLE

<b>Pipsqueak Apple Cider</b>	10
<b>James Boag's 'Light'</b>	8.5
<b>James Boag's 'Premium'</b>	10
<b>Little Creatures 'Pale Ale'</b>	11
<b>Asahi</b>	10
<b>Peroni</b>	10
<b>Birra Moretti</b>	10
<b>Heineken</b>	10
<b>Corona</b>	10



# ROOFTOP AT QT'S CHAMPAGNE

## NON VINTAGE CHAMPAGNE

	DISGORGE	CÉPAGE	BTL
NV G.H. Mumm (NM) 'Cordon Rouge' <i>Reims</i>		PN/PM/CH	135
NV Perrier-Jouët (NM) 'Grand Brut' <i>Épernay</i>		PN/PM/CH	160
NV Perrier-Jouët (NM) 'Blanc de Blanc' <i>Épernay</i>		CH	265
NV Ruinart (NM) 'Brut' <i>Reims</i>		CH/PN	192
NV Vilmart (RM) 'Grand Cellier' <i>Rilly-La-Montagne</i>	01/2017	CH/PN	288
NV Agrapart (RM) '7 Crus' <i>Avize</i>	03/2018	CH	245
NV J M Sélèque (RM) 'Solessence Nature' <i>Pierry</i>	02/2014	CH/PM/PN	180
NV Diebolt-Vallois (NM) 'Prestige' <i>Cramant</i>		CH	225
NV Jacques Selosse (RM) 'Initial' <i>Avize</i>	03/2016	CH	695
NV Vouette et Sorbée (RM) 'Fidèle' <i>Buxières-sur-Arce</i>	10/2017	PN	250

## VINTAGE CHAMPAGNE

2008 G.H. Mumm (NM) <i>Reims</i>		PN/CH	189
2012 G.H. Mumm (NM) <i>Reims</i>		PN/CH	195
2008 Maison Mumm 'RSRV Grand Cru' BDN <i>Verzenay Reims</i>		PN	455
2012 Maison Mumm 'RSRV Grand Cru' BDB <i>Cramant Reims</i>		CH	440
2012 Perrier-Jouët (NM) 'Belle Époque' <i>Épernay</i>		CH/PN/PM	380
2002 Perrier-Jouët (NM) 'Belle Époque' <i>Épernay</i>		CH/PN/PM	695
2004 Pommery 'Cuvée Louise' <i>Reims</i>		CH/PN	598
2004 Pommery 'Cuvée Louise Brut Nature' <i>Reims</i>		CH/PN	645
2006 Veuve Clicquot (NM) 'La Grande Dame' <i>Reims</i>	10/2016	PN/CH	660
2010 Vilmart (RM) 'Cœur de Cuvée' <i>Rilly-la-Montagne</i>	01/2017	CH/PN	440

**DISGORGED:** *Clearing sediment from wine after fermentation, the final process of champagne production.*

**CÉPAGE:** *Grape Variety*

**PN:** *Pinot Noir*

**PM:** *Pinot Meunier*

**CH:** *Chardonnay*

All Credit Cards Incur a 1.08% Surcharge

## VINTAGE CHAMPAGNE *CONT*

	DISGORGE	CÉPAGE	BTL
2007 Egly-Ouriet <i>Ambonnay</i>	01/2017	CH/PN	550
2006 Andre Clouet (RM) 'Dream Vintage' <i>Bouzy</i>		CH	335
2008 Paul Bara (RM) 'Grand Millésimé' <i>Bouzy</i>		PN/CH	320
1995 Bollinger (NM) 'La Grande Année' <i>Aÿ</i>		PN/CH	820
2012 Pierre Gimonnet (RM) 'Cuvee Oger' <i>Cuis</i>		CH	390
2006 Diebolt-Vallois (NM) 'Fleur de Passion' <i>Cramant</i>		CH	375
2013 Roses de Jeanne (RM) 'La Haut-Lemblée' <i>Celles-sur-Ource</i>		CH	490
2008 Louis Roederer (NM) 'Cristal' <i>Reims</i>		CH/PN	850
2007 Louis Roederer (NM) 'Cristal' <i>Reims</i>		CH/PN	705
2002 Louis Roederer (NM) 'Cristal' <i>Reims</i>		CH/PN	1150
2000 Krug (NM) <i>Reims</i>	12/2014	PN/CH/PM	1005
1996 Krug (NM) <i>Reims</i>		PN/CH/PM	1950
1999 Salon (NM) 'Cuvée S' <i>Le-Mesnil-sur-Oger</i>		CH	1880
1990 Salon (NM) 'Cuvée S' <i>Le-Mesnil-sur-Oger</i>		CH	2850
2006 Ruinart (NM) 'Dom Ruinart' <i>Reims</i>	07/2015	CH	876
2004 Ruinart (NM) 'Dom Ruinart' <i>Reims</i>	08/2014	CH	950
2012 Frederic Savart (RM) 'La Dame de Cœur' <i>Ecueil</i>	01/2016	CH	410
2013 Frederic Savart (RM) 'L'Année' <i>Ecueil</i>	08/2017	PN/CH	320
2006 Pol Roger (NM) <i>Épernay</i>		PN/CH	295
2006 Pol Roger (NM) 'Cuvée Sir Winston Churchill' <i>Épernay</i>			480
2004 Pol Roger (NM) 'Cuvée Sir Winston Churchill' <i>Épernay</i>			520
2002 Pol Roger (NM) 'Cuvée Sir Winston Churchill' <i>Épernay</i>			680
1999 Pol Roger (NM) 'Cuvée Sir Winston Churchill' <i>Épernay</i>			710
1996 Pol Roger (NM) 'Cuvée Sir Winston Churchill' <i>Épernay</i>			990

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## VINTAGE CHAMPAGNE *CONT*

	DISGORGE	CÉPAGE	BTL
2011 Agrapart (RM) 'Mineral' <i>Avize</i>	03/2018	CH	426
2014 David Lèclapart (RM) 'L'Artiste' <i>Trepail</i>	01/2016	CH	420
2014 David Lèclapart (RM) 'L'Amateur' <i>Trepail</i>	01/2016	CH	400
2014 David Lèclapart (RM) 'L'Astre' <i>Trepail</i>	01/2016	CH	550
2009 Moët & Chandon (NM) 'Cuvée Dom Pérignon' <i>Épernay</i>		PN/CH	525
2000 Moët & Chandon (NM) 'Cuvée Dom Pérignon P2' <i>Épernay</i>		CH/PN	1100
1995 Jacquesson (NM) 'Degorgement Tardif' <i>Dizy</i>	11/2016	CH	890

## CHAMPAGNE ROSÉ

	DISGORGE	CÉPAGE	BTL
NV G.H. Mumm (NM) 'Grand Cordon Rosé' <i>Reims</i>		PN/PM/CH	145
NV Thienot (NM) 'Brut' <i>Reims</i>		PN/CH/PM	194
NV Paul Bara (RM) <i>Bouzy</i>		PN/CH	189
NV Laherte Frères (RM) 'Rosé de Meunier' <i>Chavost</i>	04/2017	PM	188
NV Perrier-Jouët (NM) 'Blason Rosé' <i>Épernay</i>		CH/PM/PN	192
2006 Perrier-Jouët (NM) 'Belle Époque' <i>Épernay</i>		CH/PN/PM	580
NV J M Sélèque (RM) 'Solessence' <i>Pierry</i>	01/2018	CH/PM/PN	180
2008 Louis Roederer (NM) 'Cristal' Rosé <i>Reims</i>		PN/CH	1600
2007 Louis Roederer (NM) 'Cristal' Rosé <i>Reims</i>		PN/CH	1395
1996 Louis Roederer (NM) 'Cristal' Rosé <i>Reims</i>		PN/CH	3250
1990 Louis Roederer (NM) 'Cristal' Rosé <i>Reims</i>		PN/CH	3950
NV Frederic Savart (RM) 'Bulle de Rosé' <i>Ecuil</i>	03/2017	PN/CH/PM	290

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CÉPAGE: *Grape Variety*

PN: *Pinot Noir*

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CH: *Chardonnay*

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## SPARKLING WINE

	VARIETY	BTL
NV Dal Zotto 'Pucino' Prosecco <i>King Valley, Victoria</i>	GL	68
NV Maison Mumm 'Petit Cordon' <i>Marlborough, NZ</i>	CH/PN	75
NV Stefano Lubiana 'Brut' <i>Derwent Valley, Tasmania</i>	PN/CH	82
2015 Oakdene 'Yvette' <i>Geelong, VIC</i>	CH/PN	89
2008 Arras 'Grand Vintage' <i>Regional, Tasmania</i>	CH/PN	145

## SPARKLING ROSÉ

	VARIETY	BTL
NV Deviation Road 'Altair' <i>Adelaide Hills, SA</i>	PN/CH	70
2015 Jansz Rose <i>Pipers River, Tasmania</i>	PN/CH	110

PN: Pinot Noir PM: Pinot Meunier CH: Chardonnay  
CHBL: Chenin Blanc XAR: Xarello GL: Glera

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## SPIRITS

### APERITIFS

<b>Aperol</b> , <i>Italy</i>	11
<b>Campari</b> , <i>Italy</i>	12
<b>Pimms</b> , <i>London</i>	11
<b>Noilly Prat</b> , <i>France</i>	10
<b>Lillet Blanc</b> , <i>France</i>	11
<b>Pernod</b> , <i>France</i>	11
<b>Picon</b> , <i>France</i>	12
<b>Carpano Antica Formula</b> , <i>Italy</i>	11
<b>St. Germain</b> , <i>France</i>	11
<b>Akropolis Ouzo</b> , <i>Greece</i>	11

### GIN

<b>Archie Rose</b> <i>Rosebury, NSW</i>	14
<b>Patient Wolf</b> <i>Brunswick, Victoria</i>	13
<b>Melbourne Gin Company</b> <i>Yarra Valley, Victoria</i>	14
<b>Four Pillars Rare Dry Gin</b> <i>Yarra Valley, Victoria</i>	14
<b>Four Pillars 'Navy Strength'</b> <i>Yarra Valley, Victoria</i>	20
<b>Four Pillars 'Spiced Negroni'</b> <i>Yarra Valley, Victoria</i>	18
<b>Mount Uncle 'Botanic Austalis'</b> <i>North Queensland</i>	11
<b>West Winds 'Sabre'</b> <i>Margaret River, Western Australia</i>	14
<b>West Winds 'Cutlass'</b> <i>Margaret River, Western Australia</i>	16
<b>West Winds 'Broadside'</b> <i>Margaret River, Western Australia</i>	18
<b>Nikka 'Coffey Gin'</b> <i>Hokkaido, Japan</i>	16
<b>Bombay Sapphire</b> <i>London, England</i>	11
<b>Bombay Sapphire 'Star of Bombay'</b> <i>London, England</i>	16
<b>Bulldog</b> <i>London, England</i>	11
<b>Tanqueray</b> <i>London, England</i>	11
<b>Tanqueray 'No.10'</b> <i>London, England</i>	16
<b>Hayman's 'Old Tom'</b> <i>London, England</i>	12
<b>Hendricks</b> <i>London, England</i>	14
<b>Monkey 47</b> <i>Germany</i>	19
<b>Elephant Gin</b> <i>Germany</i>	16

## VODKA

<b>Archie Rose</b> <i>Rosebury, NSW</i>	13
<b>Skyy</b> , USA	11
<b>Tito's 'Handmade'</b> <i>Texas, USA</i>	13
<b>Zubrowka Bison Grass</b> <i>Poland</i>	13
<b>Ketel One</b> <i>Netherlands</i>	13
<b>Ketel One 'Citroen'</b> <i>Netherlands</i>	13
<b>Belvedere</b> <i>Poland</i>	14
<b>Absolut 'Elyx'</b> <i>Poland</i>	14
<b>Grey Goose</b> <i>France</i>	15

## WHISKY & WHISKEY

<b>Starward 'Nova Wine Cask'</b> <i>Port Melbourne, Victoria</i>	15
<b>Starward 'Two Fold'</b> <i>Port Melbourne, Victoria</i>	15
<b>Starward 'Malt'</b> <i>Port Melbourne, Victoria</i>	16
<b>Hellyers Road 'Peated'</b> <i>North West Tasmania</i>	18
<b>Nikka 'From the Barrel'</b> <i>Hokkaido, Japan</i>	18
<b>Nikka 'Taketsuru Pure Malt'</b> <i>Hokkaido, Japan</i>	21
<b>Jameson</b> <i>Dublin, Ireland</i>	11
<b>Johnnie Walker 'Red Label'</b> <i>Kilmarnock, Scotland</i>	11
<b>Johnnie Walker 'Black Label'</b> <i>Kilmarnock, Scotland</i>	12
<b>Johnnie Walker 'Blue Label'</b> <i>Kilmarnock, Scotland</i>	40
<b>Chivas Regal 12yr</b> <i>Highland, Scotland</i>	13
<b>Glenmorangie 10yr</b> <i>Highland, Scotland</i>	15
<b>Glenmorangie 'Signet'</b> <i>Highland, Scotland</i>	34
<b>Dalwhinnie 15yr</b> <i>Highland, Scotland</i>	18
<b>Highland Park 12yr</b> <i>Orkney, Scotland</i>	16
<b>Bowmore</b> <i>Islay, Scotland</i>	15
<b>Laphroaig 10yr</b> <i>Islay, Scotland</i>	20
<b>Laphroaig 'Quarter Cask'</b> <i>Islay, Scotland</i>	24
<b>Lagavulin 16yr</b> <i>Islay, Scotland</i>	24
<b>Coal Ila 'Distillers Edition'</b> <i>Islay, Scotland</i>	26
<b>Oban 14yr</b> <i>Highland, Scotland</i>	24

## BOURBON & RYE

<b>Southern Comfort</b> <i>Tennessee</i>	11
<b>Jack Daniels</b> <i>Tennessee</i>	11
<b>Bulleit</b> <i>Kentucky</i>	11
<b>Buffalo Trace</b> <i>Kentucky</i>	12
<b>Wild Turkey</b> <i>Kentucky</i>	11
<b>Woodford Reserve</b> <i>Kentucky</i>	14
<b>Basil Hayden's</b> <i>Kentucky</i>	14
<b>Makers Mark</b> <i>Kentucky</i>	13
<b>Makers Mark '46'</b> <i>Kentucky</i>	15
<b>Knob Creek</b> <i>Kentucky</i>	15
<b>Archie Rose 'White Rye'</b> <i>Rosebury, NSW</i>	16
<b>Rittenhouse '100 Proof'</b> <i>Kentucky, USA</i>	16
<b>Michter's 'US Rye'</b> <i>Kentucky, USA</i>	15
<b>Bulleit Rye</b> <i>Kentucky, USA</i>	16
<b>Knob Creek Rye</b> <i>Kentucky, USA</i>	17

## RUM

<b>Baron Samedi</b> <i>Kentucky, USA</i>	11
<b>Bacardi 'Carta Blanca'</b> <i>Santiago, Cuba</i>	11
<b>Bacardi '8'</b> <i>Santiago, Cuba</i>	13
<b>Cruzan</b> <i>Virgin Islands, USA</i>	11
<b>Appleton Estate 'Reserve'</b> <i>Nassau Valley, Jamaica</i>	13
<b>Appleton Estate 'Signature'</b> <i>Nassau Valley, Jamaica</i>	14
<b>Goslings 'Black Seal'</b> <i>Bermuda</i>	13
<b>Bundaberg</b> <i>East Queensland</i>	10
<b>Sagatiba 'Pura'</b> <i>Sao Paolo, Brazil</i>	12
<b>Sagatiba 'Velha'</b> <i>Sao Paolo, Brazil</i>	13
<b>BarSol Pisco</b> <i>Ica Valley, Peru</i>	12
<b>Diplomatico 'Reserva'</b> <i>Planus Valley, Venezuela</i>	16
<b>Ron Zacapa '23yr'</b> <i>Guatemala</i>	17
<b>Ron Zacapa 'XO'</b> <i>Guatemala</i>	40

## COGNAC & BRANDY

<b>Victor Gontier 'Domfrontais' Calvados</b>	
<i>Normandy, France</i>	14
<b>Martell V.S</b> <i>Cognac, France</i>	11
<b>Hennessey V.S</b> <i>Cognac, France</i>	13
<b>Martell V.S.O.P</b> <i>Cognac, France</i>	15
<b>Courvoisier V.S.O.P</b> <i>Cognac, France</i>	16
<b>Martell 'Cordon Bleu'</b> <i>Cognac, France</i>	32
<b>Hennessey X.O</b> <i>Cognac, France</i>	36
<b>Belle de Brillet Pear</b> <i>Cognac, France</i>	14
<b>Lairds 'Applejack'</b> <i>New Jersey, USA</i>	12

## TEQUILA

<b>Espolon 'Blanco'</b> <i>Jalisco, Mexico</i>	11
<b>Don Julio 'Blanco'</b> <i>Jalisco, Mexico</i>	15
<b>Don Julio 'Reposado'</b> <i>Jalisco, Mexico</i>	16
<b>Don Julio '1942'</b> <i>Jalisco, Mexico</i>	31
<b>Herradura 'Plata'</b> <i>Jalisco, Mexico</i>	14
<b>Herradura 'Reposado'</b> <i>Jalisco, Mexico</i>	15
<b>Herradura 'Anejo'</b> <i>Jalisco, Mexico</i>	18
<b>Herradura 'Ultra'</b> <i>Jalisco, Mexico</i>	33
<b>Patron 'XO'</b> <i>Jalisco, Mexico</i>	16

## DIGESTIVES

<b>Amaro Montenegro</b> <i>Italy</i>	12
<b>Averna</b> <i>Italy</i>	11
<b>Cynar</b> <i>Italy</i>	11
<b>Punt e Mes</b> <i>Italy</i>	12
<b>Cinzano '1757'</b> <i>Italy</i>	11
<b>Fernet Branca</b> <i>Italy</i>	13
<b>Fernet Menta</b> <i>Italy</i>	13
<b>Limoncello</b> <i>Italy</i>	12



