

STARTERS

MARINATED OLIVES (GF + DF + V + VG)	12
guindillas + lemon	
HOUSE-BAKED GARLIC + HERB FOCACCIA (V)	15
rosemary + paprika butter	
TOMATO & MOZZARELLA ARANCINI (3) (V)	16
grana padano + pesto aioli	
FRIED CHICKEN ALLA DIAVOLA	20
giardiniera	
BUG & PRAWN SLIDERS (2)	22
avocado + brioche bun	
POLPETTINE AL SUGO	22
wagyu beef & pork meatballs + tomato sugo + stracciatella	
CALAMARI FRITTI	23
herb aioli + lemon	
TUNA CRUDO (GF + DF)	23
citrus dressing + pickled cucumber + radish	

CLASSICS

PLANT BASED BURGER (VEGAN + GF AVAILABLE)	26
plant based patty + brioche + lettuce + tomato + avocado + fries	
WAGYU BEEF BURGER (GF AVAILABLE)	28
grass fed beef patty + cheese + tomato relish + QD sauce + lettuce + pickle + fries	
QD CHICKEN BURGER	28
buttermilk fried chicken + diavola sauce + aioli + lettuce + pickle + fries	
CHICKEN PARMIGIANA	36
prosciutto + napoli + stracciatella + salad + fries	
FISH + CHIPS (GRILLED AVAILABLE)	36
cbco beer battered fish + herb aioli + salad + lemon	

FOR SHARING

FRESHLY SHUCKED OYSTER (6) (GF + DF)	30
lemon	
KILPATRICK OYSTER (6)	34
lemon	
ANITPASTO PLATTER	70
capocollo + mortadella + sopressa + prosciutto + olives + guindillas + grissini	
ANTIPASTO DI MARE	130
king prawns + moreton bay bugs + mussels + oyster + marie rose sauce + lemon	

PASTA

CASSARECCE NAPOLI (V)	32
cherry tomato + basil + garlic + stracciatella	
CHICKEN PENNE ALFREDO	34
mushrooms + white wine + garlic + cream + parmesan	
BEEF CHEEK PAPPARDELLE	38
beef cheek ragu + parmesan cheese + basil	
SPAGHETTI MARINARA	42
prawns + fresh mussels + moreton bay bug + cherry tomato + garlic + white wine + parsley + chilli	

PIZZA

MARGHERITA (V + VEGAN AVAILABLE)	26
vine ripened tomato + napoli + fior di latte + basil	
ORTOLANA (V)	26
roasted capsicum + mushrooms + zucchini + eggplant + goats cheese	
DIAVOLA	28
salami + olives + napoli + fior di latte	
GAMBERO	28
king prawn + zucchini + chilli + cherry tomato + lemon + fior di latte + confit garlic	
CARNE	29
pork sausage + sopressa mild + smoked ham + napoli + fior di latte	

GLUTEN FREE BASE ADD 6 VEGAN CHEESE ADD 5

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

15% surcharge applies on public holidays.

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 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

SALADS

TUSCAN PANZANELLA SALAD (V + GF AVAILABLE)..... 26

heirloom tomato + marinated red capsicum + olives +
cucumber + spanish onion + croutons + capers + raspberry
vinaigrette

CAESAR (GF + V AVAILABLE) 28

cos lettuce + shaved parmesan + casalingo bacon +
croutons + soft poached egg + anchovies

WANT SOMETHING MORE?

ADD AVOCADO (GF + VEGAN) 6

ADD GRILLED CHICKEN (GF + DF) . 6

ADD HALOUMI (V) 6

ADD GRILLED PRAWNS (GF) 8

ADD HUON SMOKED SALMON.. 8
(GF + DF)



LITTLE ONES

MINI CHEESE BURGER..... 18

cheddar cheese + fries

MINI FISH & CHIPS 18

salad + aioli

CHICKEN TENDERS 18

salad + fries

VANILLA ICE CREAM (V)..... 13

chocolate or strawberry topping

SIDES

FRIES (V)..... 14

aioli

TRUFFLE FRIES (V + GF AVAILABLE) 17

truffle salt + parmesan

GRILLED BROCCOLINI (V)..... 17

pesto & almond butter

ROCKET SALAD (V) 17

parmesan + balsamic + olive oil

Something Sweet

QD GELATO (V)..... 15

strawberry + mango + vanilla

SEMIFREDDO TIRAMISU 18

chocolate

CANNOLI AL LIMONCELLO..... 18

ricotta + mascarpone + candied lemon

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