

STARTERS

CHEESE & CONFIT GARLIC FLAT BREAD (V) (VEGAN AVAILABLE)	15
confit garlic + shaved parmesan + basil	
MAC & CHEESE CROQUETTES (5) (V)	16
truffle aioli	
PULLED CHICKEN TACOS (2) (V + VEGAN AVAILABLE)	16
avocado + cos lettuce + fried onion + chipotle mayo	
BUG & PRAWN SLIDERS (2)	18
cos lettuce + avocado + brioche	
SICHUAN PEPPER SPICED CALAMARI (DF + GF AVAILABLE)	18
lime aioli + lemon	
CHICKEN WINGS ½ KG 18/1KG 32	
• sweet hickory bbq • hot buffalo	
CHARRED OCTOPUS (GF) (DF)	20
mixed peppers + cherry tomato + jalapeño salsa + balsamic + herb	
BURRATA (GF AVAILABLE)	22
casalingo prosciutto + peppered rocket + charred sourdough	
SCALLOPS (4) (DF) (GF)	22
nq pineapple & chilli salsa + casalingo dried prosciutto	

Oysters

½ DOZ / DOZ

NATURAL (GF) (DF)	24/44
RASPBERRY MIGNONETTE (GF) (DF)	25/46
KILPATRICK (GF) (DF)	26/48

PIZZA

MARGHERITA (V) (VEGAN AVAILABLE)	20
vine ripened tomato + bocconcini + napoli + torn basil + mozzarella	
SMOKEY CHOOK	23
cajun spiced chicken + casalingo prosciutto + mozzarella + ranch	
PARMA	23
casalingo prosciutto + peppered rocket + parmesan	
MAPLE BACON, BEEF & CHEESE	23
wagyu mince + casalingo smoked maple bacon + pickle + mozzarella + molten cheese	
PRAWN & CHORIZO	24
confit garlic + chilli + capers + onion + mozzarella	
GLUTEN FREE BASE	ADD 3
VEGAN CHEESE	ADD 2

BURGERS

THE QD VEGAN (VEGAN) (GF AVAILABLE)	22
vegan burger patty + tomato + lettuce + pickle + tomato sauce + sweet potato wedges	
WAGYU BEEF (COOKED MEDIUM) (VEGAN + GF AVAILABLE)	24
wagyu beef patty + red cheddar + picoso sauce + lettuce + pickle + beer battered chips	
SOUTHERN FRIED CHICKEN	24
southern fried chicken + smoked casalingo bacon + avocado + lettuce + sweet potato wedges	

CLASSICS

PANKO & PARMESAN CRUMBED CHICKEN PARMI	28
double smoked casalingo ham + shredded mozzarella + napoli + mixed lettuce + beer battered chips	
SPICED GRILLED CHICKEN	32
mediterranean couscous + tzatziki + pawpaw salsa	
PRAWN & CHORIZO FETTUCCINE	33
casalingo chorizo + prawn + tomatoes + lime + pernod + herb butter	
BARRAMUNDI (GF) (DF)	34
pomegranate + blistered tomato + smoked eggplant + herb salad + sumac	

SIDES

SOUTHERN FRIED BEER BATTERED CHIPS (V)	10
lime aioli	
SWEET POTATO WEDGES	12
(V AVAILABLE) (DF) smoked bacon aioli	
GARDEN SALAD	12
mesclun lettuce + pomegranate + cucumber + cherry tomato + apple balsamic	

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

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BOWLS

- CAESAR (GF + V AVAILABLE)** 20
 baby cos + shaved parmesan + crispy prosciutto + crusty crouton + soft poached egg + anchovies
- SOBA (V)** 20
 soba noodles + avocado + kimchi + edamame + wakame + pickled ginger + soy dressing + sesame seeds
- BEETROOT & PEAR (V) (GF) (DF & VEGAN AVAILABLE)** 20
 goat cheese + peppered rocket + cos lettuce + walnut + citrus + orange dressing
- MANGO (GF + V + VEGAN AVAILABLE)** 20
 nq mango + pomegranate + baby spinach + coconut + avocado + macadamia + creamy sesame dressing

WANT SOMETHING MORE?

- ADD AVOCADO (VEGAN) (GF)** 4
- ADD GRILLED CHICKEN (GF) (DF)** 5
- ADD HALOUMI (V)** 6
- ADD SICHUAN CALAMARI (GF + DF AVAILABLE)** 6
- ADD GRILLED PRAWNS (GF) (DF)** 8
- ADD HUON SMOKED SALMON (GF) (DF)** 8

OFF THE GRILL

served with mixed lettuce + beer battered chips + your choice of sauce

- 400GM 120 DAY AGED KIMBERLEY RED GRAIN FED RUMP (GF + DF AVAILABLE)** 36
- 300GM CAPE GRIM GRASS FED RIB FILLET (GF + DF AVAILABLE)** 40
- 300GM KIMBERLEY RED SIRLOIN (GF + DF AVAILABLE)** 40
- NEED MORE SAUCE?..... ADD 2**

SAUCES

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

FOR SHARING

- ANTIPASTO PLATTER (V + GF AVAILABLE)** 32
 selection of casalingo cured meats + grilled & pickled vegetables + feta stuffed bell peppers + marinated olives + toasted ciabatta
- FARMHOUSE CHEESE PLATTER (V) (GF AVAILABLE)** 32
 gorgonzola + camembert + smoked cheddar + lavash + falwasser crackers + QD chutney + berries
- SEAFOOD TOWER FEEDS 2** 95
 tiger prawns + moreton bay bugs + pacific oysters + prawn & bug sliders + beer battered fish + sichuan pepper spiced calamari + beer battered chips
- TASTING TOWER FEEDS 2** 75
 sichuan pepper spiced calamari + mini cheese burgers + pulled chicken tacos + sweet hickory chicken wings + mac & cheese croquettes + beer battered chips



LITTLE ONES

- MINI QD BURGER** 15
 wagyu beef patty + lettuce + tomato + cheddar cheese + beer battered chips
- MINI FISH & CHIPS** 15
 battered fish + beer battered chips + tomato sauce
- CHICKEN TENDERS** 15
 crispy crumbed chicken + beer battered chips

SOMETHING SWEET

- WEIS BAR (V) (GF) (VEGAN OPTION AVAILABLE)** 15
 coconut gelato + coconut crumb + mango salsa + coconut crisps
- LEMON MERINGUE POPSICLE (GF) (V)** 15
 pineapple salsa
- DOUGHNUT FRIES (V)** 16
 chocolate sauce + white chocolate shavings + cream + strawberry

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