

STARTERS

- MARINATED OLIVES (GF + DF + V + VG)** 13
guindillas + lemon
- HOUSE-BAKED GARLIC + HERB FOCACCIA (V)** 16
rosemary + paprika butter
- TOMATO & MOZZARELLA ARANCINI (3) (V)** 18
grana padano + pesto aioli
- FRIED CHICKEN WINGS (500gm)** 24
giardiniera + diavola sauce
- BUG & PRAWN SLIDERS (2)** 24
avocado + brioche bun
- CALAMARI FRITTI** 24
herb aioli + lemon
- FRESHLY SHUCKED OYSTER (6) (GF + DF)** 35
lemon
- KILPATRICK OYSTER (6)** 39
lemon

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
- CAESAR (GF + V AVAILABLE)** 28
cos lettuce + shaved parmesan + casalingo bacon + croutons + soft poached egg + anchovies
- CHICKEN PARMIGIANA** 36
prosciutto + napoli + stracciatella + salad + fries
- FISH + CHIPS (GRILLED AVAILABLE)** 36
cbco beer battered fish + herb aioli + salad + lemon

WANT SOMETHING MORE?

- ADD AVOCADO (GF + VEGAN)** 6
- ADD GRILLED CHICKEN (GF + DF)** 7
- ADD GRILLED PRAWNS (GF)** 9

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** 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

SIDES

- FRIES (V)** 15
aioli
- GRILLED BROCCOLINI (V)** 17
pesto & almond butter
- TRUFFLE FRIES (V + GF AVAILABLE)** 18
truffle salt + parmesan

(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.

PIZZA

- MARGHERITA (V + VEGAN AVAILABLE)** 26
vine ripened tomato + napoli + fior di latte + basil
- POLLO FUNGHI** 29
chicken + mushroom + fior di latte + confit garlic + truffle oil
- GAMBERO** 30
king prawn + zucchini + chilli + cherry tomato + lemon + fior di latte + confit garlic
- CARNE** 30
pork sausage + sopressa mild + smoked ham + napoli + fior di latte

GLUTEN FREE BASE ADD 6

VEGAN CHEESE ADD 5

PASTA

- SPAGHETTI NAPOLI (V)** 32
cherry tomato + basil + garlic + stracciatella
- CHICKEN PENNE ALFREDO** 36
mushrooms + white wine + garlic + cream + parmesan
- SPAGHETTI MARINARA** 44
prawns + calamari + moreton bay bug + cherry tomato + garlic + white wine + parsley + chilli

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

Something Sweet

- QD GELATO (V)** 15
strawberry + mango + vanilla
- SEMIFREDDO TIRAMISU** 18
chocolate

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