qualia
GREAT BARRIER REEF

Pebble Beach lunch

our resident sommelier, Ben, presents a curated selection of wines designed to complement your dining experience, available as an optional pairing

entree

coffin bay oyster gf, df, nf — 8.5ea
champagne foam, finger lime
add caviar +$15ea
a glass of charles heidsieck brut reserve champagne

byron bay burrata gf, nf — 32
caramelised figs, truffle honey, balsamic crème, seeded sourdough baguette
a glass of dog point sauvignon blanc

wagyu beef tartare nf, dfo — 36
parmesan, egg yolk, fermented chili, pickle, house-made potato chips
add caviar +$45
a glass of rockburn twelve barrels pinot noir

soft shell fish tacos (2) gfo, dfo, nf — 28
salsa criolla, cos lettuce, herbs, guindila peppers, lime & coriander crème fraîche
a glass of "now' chenin blanc

light

** optional addition, tuna sashimi or grilled chicken* — +10

buddha bowl* gf, df, nf — 32
pickled seasonal vegetables, marinated tofu, avocado, edamame, vermicelli noodles, sesame kewpie

fennel and orange salad* gf, df, nf — 28
orange segment, nigella seeds, lemon myrtle olive oil

wakame salad* gf, df, nf — 28
snap peas, broccolini, furikake, chili, japanese wafu dressing

Please note a 10% surcharge applies on Sunday and 15% on public holidays.

qualia
GREAT BARRIER REEF

substantial

chargrilled chicken breast gf, nf — 48
risoni, heirloom tomato, chili, jus
a glass of palacio de fefiñanes albariño

market fish gf, nfo — 58
wilted warrigal greens, asparagus, peas, hazelnut hollandaise sauce
a glass of robert oatley pennant chardonnay

1kg T-bone for two gf — 220
hazelnut honey glazed carrots
green salad
chimichurri, cognac mustard, pink peppercorn sauce
a bottle of john duval 'eligo' shiraz

seafood experience for two gfo, nfo — 325
freshly shucked oysters
moreton bay bugs
chilled prawns
market fish ceviche
cocktail sauce, dill & pickle sauce, nahm jim

king george whiting
fennel & orange salad
truffle fries
salsa criolla, hazelnut hollandaise sauce
a bottle of domaine laroche chablis premier cru

sweet

chocolate brownie nf — 26
chocolate & coffee, caramel fudge, dark chocolate glaze, pistachio ice cream
a glass of ramos pinto late bottle vintage port

lemon meringue pie nf — 26
lemon curd, brûlée meringue
a glass of frogmore creek iced riesling

Please note a 10% surcharge applies on Sunday and 15% on public holidays.