

qualia Pebble Beach lunch – sample menu

to start and to share

oyster freshly shucked <small>gf, df, nf</small> freshly shucked, shallot mignonette, fresh cut lime	8.5 ea
beef tartare <small>df, nf</small> quail egg, pickled shallot, herb oil	30
tuna ceviche <small>gf, df, nf</small> avocado, chilli, lime, coriander	28
spanner crab & prawn <small>gf, df, nf</small> locally caught spanner crab, whitsunday prawns, apple citrus emulsion, kohlrabi	30
arancini (4) <small>v, nf</small> three cheese arancini, reggiano, capsicum jam	24
roast asparagus <small>gf, df, nf, v</small> torn mozzarella, pine kernels, aged balsamic, brown butter, heirloom tomato	26
chilled seafood <small>gf, df, nf</small> moreton bay bugs, queensland banana prawns, tuna ceviche & charred octopus	180

mains

moreton bay bugs gf, df, nf

green papaya, nam jim, heirloom tomato, turmeric dressing & fresh herbs

free range chicken gfo, nf

lemon & rosemary chicken, toasted sourdough, avocado, rocket, house pickles, aioli

wagyu burger gfo, nf

australian beef, manchego, smoked bacon, lettuce, vine ripened tomato, mustard aioli, milk bun

crab linguini gfo, nf

spanner crab, chilli, lemon, garlic, spinach, pangrattato

reef fish af, df, nf

sustainable & locally caught, saffron, mussels, zucchini, tomato, kipfler potato

duck breast gf, nf

quinoa, chimichurri, sautéed green

watermelon salad gf, nf, v

chilli, finger lime, mint, goats cheese

sides

52 truffle fries v 18
chives & 'reggiano' parmesan

38 mixed leaf salad v, gf, df, nf 16
picked herbs, shaved fennel, avocado

39 seasonal greens v, gf, df, nf 16
lemon, sea salt & olive oil

46

something sweet

48 passion fruit & lemon curd v 23
pineapple gel, tropical fruits, lime syrup

48 vanilla panacotta v, gf, nf 23
raspberry, honeycomb

24 selection of ice cream 19
& sorbet (3) v, gf

premium cheese v, gfo 40
dried fruits, nuts, quince & lavosh