



The Q

Perched above the bustling city streets below, The Q is a place of duality. Exclusive, yet inclusive. A reimagined club lounge experience by day, and a pulsing energetic bar at night. A place of small plates and big experiences. Where you can enjoy a signature cocktail, Quincy Sling style, with a view over the Melbourne skyline.

Level 28

By Day 6am – 5pm daily

By Night 5pm – late Wednesday to Saturday

Venue capacity 20 – 150 guests



THE Q

Canapé items

40pp for 6 items | 50pp for 9 items | 55pp for 12 items

Coffin Bay oyster w red nahm jim, coriander & fried shallot GF, DF, NF

Pomelo betel leaf w caramelised coconut, chilli & mint GF, DF, VEG

Smoked eel betel leaf w sawtooth coriander & peanuts GF, DF

Silkin tofu w pickled ginger, herbs & chilli soy dressing GF, NF, DF, VEG

Son-in-law eggs w yellow bean sauce, green mango & herb salad NF, DF, V

Tuna & prawn sesame cups w chilli jam nahm jim, lemongrass & caviar DF, NF

Roti pizza w eggplant capsicum jaew & minted cashew cream DF, VEG

Mekong chicken ribs w garlic chilli fish sauce, roasted rice & lime leaf GF, DF, NF, SF

Roasted pork belly baos w turmeric pickles & hoi sin DF, SF

Crispy tempe baos w cauliflower sesame achar & sriracha mayo DF, SF, V

Vegetable spring rolls w pickled daikon & carrot, lettuce, mint & nuoc cham DF, NF, VEG

Fresh duck spring rolls w grilled pineapple, noodles, chilli soy dipping sauce DF, NF, SF

Cauliflower & shiso fritters w green chilli dipping sauce DF, NF, SF, V

Beef & lemongrass lettuce cups w sticky rice, galangal & chilli sauce DF, NF

Sample menus; subject to change



Substantial bowl items

15pp for 2 items | 25pp for 4 items

Roast duck & crispy rice salad w lychee, lemongrass, coriander & chilli jam dressing GF, DF

Tom yum fried rice w crab meat, pea eggplant, Thai basil GF, DF, NF

Yellow curry of spiced pumpkin w shallot, Thai basil & pickled ginger GF, DF, NF, VEG

Pad cha curry w tempeh w pea eggplant, baby corn & holy basil DF, NF, GF, VEG

Massaman curry of lamb w kipfler potato & cucumber & chilli relish DF, GF, SF

Sweets

Pandan ginger magnum w dark chocolate DF, GF, NF, V 6pp

Honey lemongrass profiteroles w peanut craquelin NF 5pp

