

# QUAY

## Valentine's Day 2025

### Main Dining Room Sample Menu

Polish crumpet, truffle butter

Raw Hervey Bay scallops  
Murray cod roe  
oyster cream, seaweed

Poached native marron  
two-year aged housemade gochujang  
ume, sesame, yuzu, marigolds

Mud crab dumpling  
brown butter emulsion, golden tapioca

Wagyu beef fillet  
shiitake mushrooms, truffle purée

Chocolate, prunes, Vin Santo  
Morello cherries, coffee

Petit fours

*Optional wine pairings available*

Executive Chef Peter Gilmore  
Head Chefs Troy Crisante and Tim Mifsud

