



GROUP BOOKING FORM

Full Name

Reservation Date

Event Name:

Email

Telephone

Preferred Dinner Time

Preferred Lunch Time

Number of Children (3-12yrs)

Number of Adults

GROUP MENU OPTIONS	MIN. PEOPLE	SERVICE AVAIL	DAYS OF WEEK AVAIL	PRICE PP	
Shared Lunch Menu	6+	Lunch (12pm-3pm)	Sat- Sun	\$75	
				Add dessert +\$15	
Shared Dinner Menu	13+	Dinner (5:30pm-9pm)	Wed-Sat \$3,000 min. spent on Sun-Tue	\$80	
				Add dessert +\$15	
Pizza Deck Buffet	20+	Lunch (12pm-3pm) or Dinner (5:30pm-9pm)	Sat-Sun for lunch Wed-Sat for dinner \$3,000 min. spent on other days	\$55	
				Add chips +\$8	
				Add dessert +\$9	
Burger Grill Buffet	20+	Lunch (12pm-3pm) or Dinner (5:30pm-9pm)	Sat-Sun for lunch Wed-Sat for dinner \$3,000 min. spent on other days	\$55	
				Add chips +\$8	
				Add dessert +\$9	
Big BBQ Buffet	20+	Lunch (12pm-3pm) or Dinner (5:30pm-9pm)	Sat-Sun for lunch Wed-Sat for dinner \$3,000 min. spent on other days	\$75	
				Add chips +\$8	
				Add dessert +\$9	

1 North Head Scenic Drive, Manly NSW 2095

Ph: 02 9466 1500

Email: Reservations@qstation.com.au

Deposit Payment Details



SHARED GROUP LUNCH MENU

saturday & sunday 12pm–3pm \$75 pp

COLD

beef tartare on roasted bone marrow [gfo, df] with fresh coriander and sourdough
heirloom tomato and watermelon [vg, gf, df] confit lemon, basil, toasted pine nuts
baba ghanoush [v, gfo] spiced passata, sour cream, parsley and sesame oil, flat bread
hummus tahini [vg, gfo, df] confit cherry tomatoes, kalamata olives, aleppo peppers, flat bread
char grilled peach & rocket salad [gf] pastrami, marinated goat cheese

HOT

flank steak mbs 2+ [gf, df] with house made persillade sauce
grilled swordfish [gf, df] lemon myrtle marinated shallots and olives
vegan option
roasted cauliflower steak [vg, gf, df] green pea mash, spicy caramel glaze, pickled radish

SIDE

sautéed broccolini [vg, gf, df] lemon dressing, toasted hazelnuts
crushed potatoes [v, gf] scallion, sour cream

SWEET

add for +\$15 pp
shared dessert platter with apple tarte tatin, flourless chocolate praline tart,
vanilla panna cotta [gf], grand marnier ricotta cheesecake
cheese plate two cheese selection, assorted crackers and accompaniments | +10pp

ADD-ON

sourdough baguette & butter | 8
east 33° sydney rock oysters ÷ dozen | 36
with bonito mignonette [gf, df] | with cucumber, apple, yoghurt [gf]
sautéed mussels [gfo] garlic, nduja, fresh parsley with toasted baguette | 28

Please note Kids Menu is available to be ordered from on the day

v – vegetarian | vg – vegan | df – dairy free | gf – gluten free | o – optional
please inform us of any allergies when placing orders
sunday surcharge of 10% and a public holiday surcharge of 12.5% | 10% service charge applies for groups of 10 or more



PRE-ORDER FORM

Dinner Group booking

BOOKING NAME: _____ DATE OF EVENT: ____ / ____ / ____

TWO COURSE THREE COURSE GROUP SHARED MENU OPTIONS | \$80 / \$95

Please choose two entrées and two mains. Side dishes are served with mains.
Assorted desserts will be served as shared platters in line with your choice of two or three course menu

ENTRÉE (please select two)			(✓)
Prawn orecchiette pasta tomato, shallots, spinach, herb butter, lemon, chili pangrattato			
Petuna ocean trout crudo [gf, df] jalapeno vinaigrette, finger lime, yuzu & sesame			
Butter lettuce salad [gf, df, vo] avocado, citrus, pickled onion, chardonnay vinaigrette, king prawn			
Vannella stracciatella [gfo, v] grilled artichoke, peas, asparagus, mint, lemon olive oil, sourdough crouton			
MAIN (please select two)			(✓)
Japanese pumpkin gnocchi [vg, df] with dukkha spice, organic rocket, balsamic glaze & salted hazelnuts			
Fish of the day fennel puree, saffron vinaigrette, fried parsley, pickled fennel & capers			
Berkshire double pork chop [gf] sugar loaf cabbage, double smoked bacon, cider gastrique			
Grainge angus beef tenderloin mbs 2+ [gfo, dfo] miso onion puree, roasted king oyster mushroom, red wine jus			
SIDE (served with mains)			
Sautéed broccolini [vg, gf, df] lemon dressing, toasted hazelnuts			
Crushed potatoes [v, gf] scallion, sour cream			
DESSERT			(✓)
Dessert platter with apple tarte tatin, flourless chocolate praline tart, vanilla panna cotta [gf] and grand marnier ricotta cheesecake			
Cheese plate two cheese selection, assorted crackers and accompaniments			+ \$10 pp
ADD-ON	PRICE	SERVES FOR	ORDER QTY.
Sourdough baguette & butter \$8 1-2 people	\$8	1-2 people	
East 33° Sydney rock oysters 1/2 dozen	\$36	3-6 people	

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BIG BBQ SET MENU

SERVED BUFFET STYLE WITH DIETARY OPTIONS CONSIDERED

Black Angus Beef Sirloin mbs2+ [DF,GF]
Lemon & Herb Marinated Free Range Chicken Thigh [DF,GF]
Fresh baked Sourdough Baguette with Cultured Butter [V]

SALADS

Creamy Vegetable Slaw [V, VG. Df, GF]
Pesto Pasta Salad Grilled Vegetables [V, VG. DF]
Couscous Salad with Roasted Pumpkin, Spinach, Sundried Tomato [VG]

SAUCES AND CONDIMENTS

Horseradish, Grain Mustard, Dijon Mustard, BBQ sauce

OPTIONAL ADD ONS

Classic Berry Pavlova, Vanilla Scented Cream, Fresh Mint [V,GF]
Hot Chips with Garlic Aioli [VG,GF]

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PIZZA DECK SET MENU

SERVED BUFFET STYLE WITH DIETARY OPTIONS CONSIDERED

APPETIZERS

Marinated Olives, Antipasto [GF,V]

PIZZAS

Margherita, Smoked Scamorza, Tomato, Basil [V]

Prosciutto, Fungi, Chilli, Rocket

Fennel, Salami, Olives, Piquillo Peppers, Rocket

SIDES

Heirloom Tomato Salad with Buffalo Stracciatella, Rice,
Rocket & Pine Nuts [V, GF]

Seasonal Green Salad with Balsamic & Parmesan [V,VG, GF]

OPTIONAL ADD ONS

Tiramisu Cake with Berries [V]

Hot Chips with Aioli [V, DF]

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BURGER GRILL SET MENU

SERVED BUFFET STYLE WITH DIETARY OPTIONS CONSIDERED

Premium Wagyu Beef Burgers [DF]

Artisanal Sausages [DF]

Plant Based Burgers available [VG]

SALADS

Creamy Chat Potato Salad, Scallion & Gherkins [VG,GF]

Garden Salad with Shaved Vegetables & Balsamic Vinaigrette [VG,GF]

CONDIMENTS AND GARNISHES:

Sliced American Style Cheese, Smokey Barbeque, Garlic Aioli, Tomato Sauce,
Yellow & Dijon Mustard, Cos Lettuce, Red Onions, Vine Ripened Tomatoes

OPTIONAL ADD ONS

Chocolate Fudge Brownie with Berries.

Hot Chips with Garlic Aioli [VG,GF]

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