

ONE QUEEN

One Queen is your local in the city, serving comfort classics with a twist. From morning coffee to evening cocktails, enjoy all-day classics from the team led by Chef Ajosh. Perfect for a quick lunch, a long dinner with friends, & everything in between!

STARTERS

House baked foccacia, smoked honey butter V	10
Salt & pepper squid, wild rocket & aioli DF, I	21
Crispy pork belly, green apple slaw & red currant sauce DF, GF	21
Mac & cheese croquette, truffle mayo, parmesan V	16
Pear, feta & walnut salad, honey & rosemary dressing V, GF, N	18
Add chicken/prawns, I	6

MAINS

Slow braised lamb shank, roasted carrots & creamy potato mash GF	38
Chicken parma, tomato sugo, mozzarella & fries	34
Beef cheek pie, flaky puff pastry & fries	34
Market fish pan fried, bearnaise sauce, charred lemon & house salad, I	36
Fish & chips, tartare sauce, I	32
Prawn linguine, silky prawn bisque, parsley & prawn oil, I	34
Forest mushroom risotto, parmesan, mixed herbs GF, V, VGO	32
Butter chicken, tandoori marinated chicken, creamy tomato sauce, aromatic rice (GF, N, VO)	28
Wagyu double cheeseburger, tomato, lettuce, pickles, brioche bun & fries	32
Steak frites, 250gm O'Connor scotch, salsa verde, chips, black pepper jus	48

SIDES

Shoestring fries, aioli DF, V	12
Creamy potato mash, parmesan & truffle oil GF, V	12
Charred broccolini, soy mustard & hazelnuts VG, N	12

DESSERTS

Sticky date pudding, butterscotch sauce, vanilla bean icecream V	16
Baked cheesecake, strawberry compote, lemon cream V	15

For all Sea Food Items: A- Australian I- Imported M- Mixed Origin
GF Gluten Free | DF Dairy Free | V Vegetarian | VG Vegan | VGO Vegan Option | N contains nuts
Please inform staff of any food allergies, intolerances or dietary requirements.