

ONE QUEEN

Our menu is all about bold flavours, fresh ingredients, and a mix of global influences that reflect the vibrant, diverse spirit of Melbourne's neighborhood dining. Drawing inspiration from across Asia, Europe, and beyond, Chef Ajosh Abraham Thomas and his team have created dishes meant to be shared, savored, and enjoyed in good company. It's relaxed, welcoming food that gives you that neighborhood feel, making you feel right at home!

ENTREE

SALT & CHILI SQUID [DF] \$21
Asian greens, toasted sesame and lime dressing

PORK CHEEK CROQUETTES \$19
Black garlic & apple puree and fennel salad

CLASSIC CAESAR SALAD \$22
Baby cos, bacon, sourdough croutons, anchovies,
egg and parmesan
Add on : Grilled Chicken / Halloumi \$5

MAINS

GRILLED SWORDFISH [GF] \$36
Broccolini, seaweed butter and togarashi

POTATO AND SPINACH GNOCCHI [N,V] \$34
Mushrooms, hazelnuts, miso and parmesan cream

250GM O'CONNOR SCOTCH FILLET [GF] \$49
Roasted kipfler potato, salsa verde and bone marrow jus

SIDES

SHOESTRING FRIES [DF,V] \$12
Truffle mayo

FRIED BRUSSEL SPROUTS [DF,V] \$12
Soy glaze and puffed rice

DESSERT

CHOCOLATE TORTE [V] \$14
Caramel sauce and vanilla bean ice cream

BAKED CHEESECAKE \$15
Yuzu citrus compote, mascarpone cream

V Vegetarian | GF Gluten Free | VG Vegan | N Contains Nut | DF Dairy Free

Please let us know if you have any special dietary requirements, food allergies or food intolerance.
Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.