



Located on level 28 of the Quincy Hotel, offers a stylish urban escape with panoramic views across Melbourne's skyline and the Yarra River. Its chic, moody interior—accented with golden fixtures and plush velvet—perfectly complements a curated menu of Southeast Asian-inspired bites by the renowned Salted Egg Restaurant on Level 1 and a selection of creative signature cocktails. Whether you're relaxing on the terrace at sunset or enjoying the high-energy atmosphere at night, it's a perfect spot for an elevated social gathering.

FOOD *Brought to you by Salted Egg*

Won Ton Chips Salted Egg magic salt <i>DF/SF</i>	7
Prawn Tostada Crispy gyoza, pickled fennel, salmon roe, lime <i>DF/NF (A)</i>	20/2pc
Beef Short Rib Cracker Casava crackers, mustard greens, pickled onions <i>GF/DF/NF/SF</i>	18/2pc
Sesame Prawn Toast Yuzu kosho, salmon pearls <i>(I)</i>	15/3pc
Vegetable Spring Rolls Nuoc chum dipping sauce <i>GF/DF/NF/VEG</i>	18/6pc
Wagyu Beef Sliders Fancy sauce, American cheese, fat cucumber pickles <i>NF/SF</i>	20/2pc
Grilled Chicken Bao Papaya, Sichuan cucumber, herbs, pickled chilli <i>DF/NF</i>	20/2pc
Lemongrass Chicken Green apple, radish, soy caramel <i>GF/DF/NF</i>	24
Bowl of Fries Yuzu mayo <i>GF/DF/NF/SF/V</i>	16
SWEET	
Fried Custard Bao <i>SF</i>	15/3pc

Allow us to fulfill your needs. Please let one of our Team Members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.

*GF/Gluten free DF/Dairy free NF/Nut free SF/Shellfish free V/Vegetarian
VEG/Vegan VO/Vegetarian option*

Seafood Key
Australian = (A) International = (I) Mixed Origin = (M)



Q ROOFTOP SIGNATURE COCKTAILS

QUINCY SLING Tanqueray gin, dom benedictine, sour cherry puree, pineapple, lime	24
GOLDEN HOUR SPRITZ Aperol, orange, prosecco, soda	22
WATERMELON WHISPER Tanqueray gin, watermelon, apple, soda	22
COCO LOCO ESPRESSO MARTINI Absolut vanilla vodka, kahlua, coconut cream, coffee	25
MANGO MARGARITA Casamigo tequila, cointreu, mango, lime	25
LYCHEE MARTINI Ketel One vodka, lychee, pineapple, lime	25
AMALFI SOUR Malfy gin, apricot liqueur, chambord, lemon, aquafaba	24
SUMMER AT THE SERVO Tanqueray gin, limoncello, lemon, kaffir, aquafaba	24

CLASSIC COCKTAILS

ESPRESSO MARTINI Ketel One vodka, espresso, coffee liqueur	24
AMARETTO SOUR Amaretto, lemon, aqua faba, angostura bitter	24
CHARLIE CHAPLIN Hayman's sloe gin, line, apricot brandy	24
OLD FASHIONED Bulleit bourbon, angostura bitter, sugar	24
TOMMY'S MARG Casamigo tequila, agave, lime	24
SOUTHSIDE Tanqueray gin, mint, lime	24

MOCKTAILS

GOLDEN TROPIC Peach syrup, coconut cream, pineapple juice, lime	16
RUBY LYCHEE Cranberry, lychee, lime, sugar	16
SAKURA FIZZ Cherry blossom syrup, lemon, apple juice, soda	16

BEER & CIDER

Mountain Goat Lager 4.2%	15
Mountain Goat Pale Ale 4.4%	15
Asahi Super Dry Lager 5.0%	14
Heaps Normal Non-Alcoholic Quiet XPA < 0.5%	14
Brookvale Union Ginger Beer 4.0%	14
Colonial Brewing Co. Bertie Apple Cider 4.6%	14
Yulli's Karaoke Kingu Japanese Rice Lager 4.2%	15

WINE

SPARKLING

Gls

Btl

Mio Cappello Prosecco
King Valley, Australia

16

69

Piper-Heidsieck Vintage Brut
Reims, France

175

WHITE

Tar and Roses Pinot Grigio, Victoria, Australia
Victoria, Australia

15

69

Yering Station Elevations Chardonnay
Yarra Valley, Australia

15

69

Xanadu Circa 77 Sauvignon Blanc Semillon
Margaret River, Australia

15

69

Ingrid Groiss Grüner Veltliner Weinviertel
Austria

80

RED

Yering Station Elevations Pinot Noir
Yarra Valley, Australia

16

70

Mount Langi Ghiran Vine Road Shiraz
Grampians, Australia

16

65

Xanadu Circa 77 Cabernet Sauvignon
Margaret River, Australia

16

70

Abbotts and Delaunay Les Fruits Sauvages Syrah
Languedoc, France

89

ROSE/SWEET

Mirabeau “Bella Anna” Rose
Languedoc, France

15

69

Kismet Moscato
Victoria, Australia

15

65

SPIRITS

GIN

Antagonist ‘Hard cut’ Melbourne, Australia	16
Antagonist ‘The directors Cut’ (57%) Melbourne, Australia	16
Brookie’s Dry Gin Byron Bay, Australia	16
Brookie’s Slow Gin Byron Bay, Australia	15
Four Pillars ‘ Navy Strength’ Healesville, Australia	26
Four Pillars ‘Bloody Shiraz’ Healesville, Australia	21
Four Pillars ‘Olive Leaf’ Healesville, Australia	21
Four Pillars ‘Yuzu’ Healesville, Australia	19
Hendricks Scotland	19
Monkey 47 Germany	30
Tanqueray London, UK	14
MGC Melbourne, Australia	15
Beefeater London, UK	13
Gordons London, UK	11

VODKA

Ketel One Holland, Netherlands	14
Absolut Sweden	14
Grainshaker Melbourne, Australia	14
Skyy Vodka USA	14
Belvedere Poland	18
Grey Goose France	21
Ciroc Vodka France	20
Haku Vodka Japan	15

TEQUILA

Don Julio Blanco Mexico	17
Espolon Blanco Mexico	15
Casamigos Blanco Mexico	15
Metoro Mezcal Mexico	19

RUM

Pampero Blanco Venezuela	14
Havana Añejo Especial Cuba	14
Havana Agricole Havana	14
Plantation Original Dark Barbados	16
Goslings Bermuda	17
The Kraken 'Black Spiced' USA	15
Bacardi Puerto Rico	14
Diplomatico Reserva Venezuela	24
Ron Zacapa XO Guatemala	52

BOURBON

Bulleit Kentucky, USA	14
Wild Turkey Kentucky, USA	18
Woodford Reserve Kentucky, USA	16

WHISKEY

Auchentoshan Dark Oak Single Malt Lowland, Scotland	16
Glenfiddich 12yr Speyside, Scotland	17
Glenmorangie 12yr Highland, Scotland	28
Laphroaig 10yr Islay, Scotland	19
Caol Ila 12yr Islay, Scotland	21
Talisker Isle of Skye, Scotland	17
Ardbeg 10yr Isle of Skye, Scotland	19
Chivas Regal 12yr Speyside, Scotland	16
Johnnie Walker Black Label Ayrshire, Scotland	14
Starward Two-Fold Victoria, Australia	16
Nikka from the Barrel Hokkaido, Japan	22
Jameson Dublin, Ireland	15

THE Q

Perched high above Flinders Lane on level 28, this versatile space can be used for anything from special celebrations to corporate events and presentations. Whether its intimate drinks or a special event you're looking for, we can host up to 150 people.

To begin planning your event, please get in touch with the team by emailing eat@saltedegg.com.au

We look forward to celebrating with you.

FUNCTIONS PACK

