



Events with a difference

If you have a hungry mind and a taste for discovery, try us on for size. As an event venue we're neither too big nor too small. Specifically, we're licensed to have 90 seated guests and 150 standing. The result is that a large group feels intimate, and a small group feels bustling and energetic.

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Hotel Melbourne
HOTEL • MELBOURNE

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Born from the eclectic and vivid origins of South East Asian cuisine, Salted Egg is a dining experience that will transport you to another world. With a menu dominated by traditional Thai cuisine, it will stimulate and surprise all the senses. A destination for those with a curious appetite and a desire for culinary adventure, it's not just a place to dine, but a place where ideas are hatched.

For private functions and events, Salted Egg can be booked for exclusive use.

Set menus can be adapted to suit most dietary requirements.

Breakfast 7am – 11am daily

Lunch 12 – 3pm Tuesday to Friday

Dinner 5pm – late Tuesday to Saturday

Venue capacity 12 – 100 guests



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Breakfast | 33pp including unlimited coffee | 4pp extra for a selection of fresh juices

Coconut & pecan bircher muesli w sunflower seeds, chia seeds and rhubarb compote • *DF/VEG* •

Pandan waffle w poached ginger pears, whipped coconut butter and coconut sugar syrup • *NF/SF* •

Avocado w Asian inspired bagel seasoning, Sichuan pickled cucumbers, poached egg served on rye toast • *DF/V* •

Grilled prawns w Vietnamese rice cakes, fried eggs, bean sprout herb salad and garlic soy dressing • *GF/NF/VO* •

Chilli scrambled eggs on sourdough w crab meat, Sichuan oil and crispy salt bush • *DF/NF* •

Breakie burger w “Bun Cha” pork pattie, fried egg, lettuce, fresh herbs, sriracha mayo and served on a brioche bun • *NF/DF* •

Poached eggs on cassava rosti w char siu pork and Thai basil béarnaise sauce • *GF/NF/SF* •



Sample menu only; subject to change

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Set Lunch | 39pp

Bites

Spicy wild mushrooms w lemongrass, mint, coriander and rice crackers · *DF/NF/GF/VEG* ·

Small Plates

Raw kingfish w shiso leaf, lemongrass, green nahm jim and taro chips · *GF/DF/NF/SF* ·

Grilled Tao chicken skewers w golek dipping sauce · *NF/DF/SF/GF* ·

Large Plates

Stir fried market greens w braised tofu, young ginger and mushroom sauce · *DF/GF/NF/VEG* ·

Kao Soi curry w chicken chop, roasted chilli oil and pickled mustard greens · *DF/NF/SF/GFO* ·

Sides

Jasmine rice · *GF/DF/NF/VEG* ·

Roti bread · *DF/NF/VEG* ·

Sample menu only; subject to change



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Set Menu | 79pp

Small Plates

Chilli salted coconut and sesame rice crackers · GF/DF/NF/VEG ·

Smoked duck betel leaves w jeaw, lemongrass, mint and coriander · NF/SF/GF/DF ·

Crispy daikon & shiitake mushroom cake w hot bean soy dressing · GF/DF/NF/VEG ·

Citrus cured yellowfin tuna w salmon roe, chilli jam nahm jim & rice crackers · NF/GF/DF ·

Prawn and spinach dumplings w ginger, spring onion, coriander and Sichuan oil · NF/DF ·

Hat Yai chicken ribs w fried shallot & sweet chilli sauce · NF/DF/SF/GF ·

Medium Plates

Two rice fried rice w sweet corn, snake bean, tomatoes, Thai basil and fried egg · GF/DF/NF ·

Pomelo and asparagus salad w roasted coconut, peanuts and mint · GF/DF/VEG ·

Large Plates

Stir fried squid pad cha w baby corn, snake bean & green peppercorns · GF/DF/NF ·

Mu Hong pork w black pepper sauce, cardamon & pickled shallot · DF/NF/SF ·

Dessert

Galangal coconut panna cotta w hazelnut soil, calamansi gel and blood orange · GF/SF ·



Sample menu only; subject to change



The Q Rooftop Bar

Hiding up on level 28 with some cool city views and sunsets to match we're all about our signature cocktails, the moody lighting, and a secret bar vibe. It's a bit of a hunt to find, but totally worth it. Take in the city skyline, with cosy spots inside and out.

Tuesday – Saturday, 4pm till late

Available for private bookings 7am – 1am

Venue capacity 20 – 150 guests

THE Q



Canapé items

25pp for 4 items | 35pp for 6 items | 45pp for 9 items

Pacific oyster w red nahm jim, coriander & fried shallot DF, NF, GF

Pomelo betel leaf w caramelised coconut, chilli & mint DF, VEG, SF, GF

Smoked duck betel leaf w jeaw, lemongrass, mint & coriander NF, SF, GF

Spicy wild mushrooms w lemongrass, mint, coriander and rice crackers DF, NF, GF, VEG

Son-in-law eggs w yellow bean sauce, green mango & herb salad DF, NF, V

Corn & shiso fritters w lettuce cups & sweet 'n' sour sauce DF, NF, SF, VEG

Vegetable spring roll w lettuce, Vietnamese mint & nouc cham DF, VEG, NF, SF

Citrus cured yellowfin tuna w salmon roe, chilli jam nahm jim & rice crackers DF, NF, GF

Roast duck & pineapple fresh spring rolls w chilli soy dipping sauce DF, NF, SF

Hat Yai chicken ribs w fried shallot & sweet chilli sauce DF, NF, GF, SF

Grilled Tao's chicken skewers w Gloek dipping sauce DF, SF, GF, NF

Crispy daikon & shiitake mushroom cake w Sichuan hot bean dressing DF, NF, VEG

Prawn and ginger dumpling w Sichuan oil and prickly ash salt DF, NF

Lamb and cumin filled roti bread w cucumber and chilli relish DF, SF

Salmon fish cakes w sweet chilli sauce DF, GF

Beef bo la lot bao w peanut sauce, pickle carrot, daikon & Vietnamese mint SF, DF, SF

Crispy soft shell crab bao w pickled fennel, chilli & mustard green tartar NF, DF

Shiitake mushroom dumpling w Chinese black vinegar sauce DF, NF, VEG

Sample menu; subject to change



Substantial bowl items

9.5pp per item

Grilled skirt steak “waterfall” salad w lemongrass, fresh herbs & nahm yum dressing GF, SF, DF, NF

Roast duck & sugar loaf cabbage salad w Thai basil, mint & chilli jam dressing GF, DF

Southern curry of celeriac, chilli, kaffir lime leaf & betel leaf GF, DF, NF, VEG

Panang curry of beef brisket w chilli, peanuts, Thai basil and steamed egg GF, DF

Sweet & sour tofu stir fry w pineapple, cucumber & tomatoes GF, DF, NF, VEG

Two rice fried rice w sweet corn, snake beans, Thai basil and fried egg GF, DF, NF

Stir fried chicken and cashew nut w chilli jam, snake bean and Thai basil DF, GF

Turmeric & chicken cutlet broth w galangal, pandan leaf & coriander GF, DF, NF, SF

Stir fried pad cha w squid, baby corn, snake bean & green peppercorns DF, NF, GF

Mu Hong pork w black pepper sauce, cardamon and pickled shallot DF, NF, SF

Sweet and spicy Sichuan chicken stir fry w cucumber & lime DF, NF

Roasted Lion Maine mushroom w herbs, peanuts and lemongrass nouc cham GF, DF, SF, VEG

Coconut braised beef brisket w sweet fish sauce and nahm prik pla GF, DF, NF, SF

Twice cooked pork belly w fried shallot, coriander and plum tamarind sauce DF, NF, SF

Loaded char siu pork fries w sesame hoi sin sriracha and spring onion DF, NF, SF

Desserts

6.5pp per item

Jasmine rice panna cotta w white chocolate crumble, puff rice, honeycomb and passionfruit foam SF

Pandan & ginger w dark chocolate magnum v, s

Baked taro cake w turmeric coconut syrup and palm caramel ice cream SF, NF, GF

Dark chocolate mousse w caramelised cocoa crisps, mandarin gel & macadamia praline GF, SF

Seasonal Asian fruits w chilled lemongrass broth, mint, kaffir lime leaf and young coconut sorbet VEG, SF, NF

Sample menu; subject to change

THE Q



Beverages Packages

\$50 per person 2 hours

\$60 per person 3 hours

\$70 per person 4 hours

Choice of 1 sparkling, 2 white, 2 red / 1 rosé, 2 beers

Sparkling

NV Dalzotto 'Pucino' Prosecco

NV Ill Fiore Prosecco DOC

White

The Yard 'Riversdale' Riesling

Adhoc 'Nitty Gritty' Pinot Grigio

Tai Tira Sauvignon Blanc

Pedestal Chardonnay

Red

Hancock and Hancock Shiraz

Riddoch Cabernet Sauvignon

The Lane Series Pinot Noir

Rosé

Marquis de Pennautier Rosé

The Lane Rosé

Beer

Mountain Goat Lager

Mountain Goat Pale Ale

Asahi

Add-on

House spirits – \$15 per person

Premium spirits – \$25 per person

Frozen cocktails – \$10 per person

Cocktail (Tommy Margarita, Espresso Martini, Passionfruit Martini) – \$15 per person





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