



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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quincy
HOTEL • MELBOURNE

saltegg



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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

Grain-free and goji berry granola w seasonal fruits and coconut yoghurt • *GF/DF/VEG* •

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

Seasonal fruit salad w passionfruit curd, micro lemon balm and sesame crumble • *NF/V/SF* •

Stir fried asparagus, broccolini, kale w spiced cashew cream, poached egg and dukkah • *GF/DF/V* •

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

Poached eggs on rye bread w tea smoked trout, spinach and béarnaise sauce • *NF/SF* •

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 | 69pp

Bites

Pomelo betel leaf w cucumber, peanuts, roasted coconut and palm caramel · *DF/GF/VEG* ·

Small Plates

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

Son-in-law eggs w yellow bean sauce, green mango and herb salad · *DF/NF/V* ·

Large Plates

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

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

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

Sides

Jasmine rice · *GF/DF/NF/VEG* ·

Roti bread · *DF/NF/VEG* ·

Dessert

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

Sample menu only; subject to change



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Set Menu | 79pp

Bites

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

Pacific oyster w red nahm jim, coriander and fried shallot · GF/DF/NF ·

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

Small Plates

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

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

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

Large Plates

Stir fried soft shell crab w curry powder, Asian celery and oyster mushrooms · GF/DF/NF ·

Hung Lae curry of roast duck w young ginger, pickled garlic and peanuts · DF/SF/GF ·

Grilled king prawns w mint, sawtooth coriander, lemongrass and chilli jam dressing · GF/DF/NF ·

Sides

Jasmine rice · GF/DF/NF/VEG ·

Desserts

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

Dark chocolate mousse w caramelised cocoa crisps, mandarin gel and Vietnamese coffee ice cream · GF/SF ·

Jasmine rice panna cotta w white chocolate crumble, puff rice, honeycomb and passionfruit foam · SF/NF/GF ·

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



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
- Raw blue fin tuna & prawn rice cups w chilli jam dressing & salmon roe DF, NF, GF
- Roast duck & pineapple fresh spring rolls w chilli soy dipping sauce DF, NF, SF
- Hung lae pork bao w peanut crackle & pickled mustard greens DF, SF
- Mekong chicken ribs w garlic chilli fish sauce & lime DF, NF, GF, SF
- Grilled Tao's chicken skewers w Gloek dipping sauce DF, SF, GF, NF
- Prickly ash cassava gems w sriracha & mayo NF, GF, SF
- 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
- Northern Thai pork skewers w nahm jim jeaw DF, NF
- 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

Roast duck & crispy rice salad w lychee, lemongrass, coriander & chilli jam dressing NF, DF

Yellow curry of spiced pumpkin w crispy shallots, Thai basil & pickled ginger GF, DF, NF, VEG

Massaman curry of beef brisket w kipfler potato, cucumber & chilli relish GF, DF, SF

Tom yum fried rice w chicken, cherry tomatoes, kaffir lime leaf & crispy garlic GF, SF, DF, NF

Stir fried market greens w mushroom sauce & crispy garlic 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

Kao Soi curry w chicken cutlet, roasted chilli oil and pickled mustard greens DF, NF, SF

Dry green curry of beef w apple eggplant, kra chai, baby corn and Thai basil DF, NF, GF

Hung Lae curry of roast duck w young ginger, pickled garlic and peanuts DF, SF

General Tso's chicken w cucumber and 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

Cassia rice doughnuts w passionfruit curd v, SF

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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