

Pebble Beach

Lunch Menu

Small

Freshly Shucked Oyster	9ea
Pico de gallo, charred orange vinaigrette	
Pickled Australian Blue Mussels	36
Toasted baguette, chorizo emulsion, chives	
Yellowfin Tuna Tartare	38
Sesame & beetroot puree, compressed raspberry & cherry tomato, spring onion, beetroot crisp	
Fish Tacos	36
Salsa criolla, cos lettuce, herbs, chili, lime & coriander sour cream	
Blooming Onion	32
Eschalot caramel, chive emulsion, pickle, chipotle ranch	
Wagyu Beef Tartare	38
Parmesan, egg yolk, fermented chilli, pickle, sourdough	

Light

Buddha Bowl	34
Pickled seasonal vegetables, marinated tofu, avocado, edamame, vermicelli noodles, sesame kewpie	
Add seared chicken or tuna sashimi	+10
Compressed Watermelon Salad	30
Watermelon, rocket, Persian fetta, mint, pomegranate, macadamia, balsamic	
Tuna Niçoise Salad	36
Yellowfin tuna, potatoes, egg, tomato, cos, sugar snap peas, kalamata olives	

Please note a 10% surcharge applies on Sunday and 15% on public holidays

Seafood origin: All seafood on this menu is sourced from Australia

qualia

Substantial

Chili Crab Linguini	56
Tasmanian spanner crab, nduja, pangrattato	
Wagyu Beef Burger	39
Wagyu beef patty, bacon jam, smoked cheddar, lettuce, tomato, pickle, brioche, fries	
Skirt Steak MS4+	62
Peperonata, anchovies, capers, chive emulsion	
Market Fish	60
Warrigal greens, potato fondant, tomato nage, coconut, kaffir lime, salmon roe	

Sides

Seasonal Mixed Leaf Salad	18
Pickled seasonal vegetables, dukkah, citrus dressing	
Truffle Fries	20
Manchego, chives	

Sweet

Ice Cream Alfajor	28
Dulce de leche ice cream, soft sable cookie	
Gazta Tarta	28
Pistachio & white chocolate Basque cheesecake	
Premium Cheese Assortment	40
Local & imported cheese, lavosh cracker, quince jelly	

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Pebble Beach Dinner

A dining journey by Executive Chef, Josh Hingston

Set between sea and sky, Pebble Beach is a place where nature leads the conversation.

The Pebble Beach Collection is our expression of this setting - shaped by Queensland's seasons, locally sourced ingredients and exceptional global produce, brought together through quiet moments of connection.

Chef Josh's vision is an intimate, sensory dining experience where chefs and guests connect through food, story and place. Each dish reflects sustainability, creativity and a deep respect for the land and sea that surround us.

The menu unfolds across four chapters - Ocean, Garden, Pasture and Sweet - inviting you to curate your own journey, guided gently by our chefs and service team. For the most seamless progression, we recommend moving through the menu in this order, allowing flavours and textures to evolve naturally.

If you prefer, you are warmly invited to place yourself in the hands of the kitchen and enjoy a six-course Chef's Experience, thoughtfully curated for you, with optional wine pairings selected by our sommelier.

There is no set path - only the experience that feels right for you.

Prelude - Beluga Caviar

10g tin with traditional accompaniments

Enjoyed with a bottle of 2013 Charles Heidsieck Réserve Champagne

600

Grand Prelude - Beluga Caviar

10g tin with traditional accompaniments

Enjoyed with a bottle of 2015 Dom Pérignon Prestige Cuvée

900

qualia

The Pebble Beach Collection

Guest-curated 4 course journey 245pp

Garden

Thai eggplant / babaganoush / tahini / za'atar
Beetroot / coconut labneh / spinach / pistacchio
Romanesco / macadamia / kale / agrodolce

Ocean

Hokkaido scallop (I) / ajo blanco / elderflower / succulents / citrus
Moreton bay bug (A) / chilli crab / celeriac / kaffir lime
Murray cod (A) / cauliflower / pil pil / guanciale

Pasture

Duck breast / confit fennel / charred shallot / persimmon
Lamb rack / apple / agnolotti / rosemary
MBS6+ wagyu / confit mushroom / carrot / coconut tzatziki / cumin / hazelnut

Sweet

Pavlova / strawberry ganache / yuzu
Chocolate / passionfruit / caramel wattle seed / orange / coffee
Bowen mango / passionfruit coconut parfait / coconut ginger / black sesame praline

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Seafood origin: (A) Australian / (I) Imported

qualia

The Pebble Beach Chefs Experience

Chef-curated 6 course journey 305pp

Optional sommelier selected reserve wine pairing +250pp

Hokkaido scallop (I) / ajo blanco / elderflower / succulents / citrus

2025 Pikes, "The Merle" Riesling, Clare Valley, South Australia

Murray cod (A) / cauliflower / pil pil / guanciale

2018 Yarra Yering "Carrodus" Viognier, Yarra Valley, Victoria

Romanesco / macadamia / kale / agrodolce

2023 Oakridge, "864" Chardonnay Funder & Diamond Vineyard, Yarra Valley, Victoria

MBS6+ wagyu / confit mushroom / carrot / coconut tzatziki / cumin / hazelnut

2022 Hentley Farms "The Beast" Shiraz, Barossa Valley, South Australia

Blood orange spritz / mandarin / Aperol

Bowen mango / black sesame praline / coconut ginger sorbet / mint

2024 Yalumba 'FSW' Viognier botrytis, Eden Valley South Australia

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qualia