

## KITCHEN

### BAO BUNS \$14 (2 Serves)

**Battered oyster mushrooms**, pickled vegetables, hoisin mayonnaise, cashew powder,  
coriander, sliced onion, sliced chilli (v)

**Sticky pork**, spiced mayonnaise, cucumber, coriander, chilis, sliced onion

**Barramundi**, pickled vegetable, candied yuzu, sriracha mayo, crispy shallots

### BAR SNACKS

**Lamb ribs in Xinjiang spice** in sticky spiced soy, crispy lotus roots \$24

**Crispy soft-shell crab** with sriracha cream sauce (gf op) \$12

**Crispy Whiting**, Fermented palm sugar, lime and chili sauce, seaweed salad (gf) \$21

**Beer Batter sidewinder chips**, hoisin mayonnaise \$12

### SUBSTANTIAL MEALS

**Char sui pork**, grilled leek, straw mushroom, pickled vegetables \$26

**Smoked duck breast**, jelly fish, coriander, Dehydrated orange, shiitake, broccoli, pork  
crackling powder, sliced chilli with sesame and rice vinegar dressing \$28

**Grilled and lightly buttered king prawns**, shredded paw paw, cashew nuts, carrots,  
lime and palm sugar dressing \$28

**Cone Bay Barramundi**, Chinese broccoli, goji, mushrooms, pickled tapioca pearls, kelp  
and ginger infused soy dressing (gf op) \$26

### VEGO OPTIONS

**Battered Asparagus** with white vinegar lemongrass dressing (gf op) \$16

**Beetroot medley**, pickled rainbow radish, radish slices, sweet potato mash, garlic and cashew crunch (vg)(gf) \$18

**Salad of the day**, Ask our friendly waiters about the salad of the day (gf) \$14

**Steamed Jasmine Rice** \$6

### BOARDS

**HQ Board**, Chef selection of the menu, serves 2 people \$48

**Cheese Board**, blue, brie, poached pear, strawberries and crackers \$25

### DESSERTS \$14

**Rice pudding**, coconut caramel with sliced fruits and vanilla ice cream

**Chocolate lava** filled with egg yolk custard and vanilla ice cream

**Sylvana meringue**, creamy butter filling, sliced fresh fruits and vanilla ice cream

(gf) – gluten free (gf op) – gluten free optional please ask your wait staff (v) – vegetarian (vg) – vegan

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur.