

# HQ BAR + KITCHEN

## BITES & BOARDS

- HQ Board**, prawn tempura, chicken ribs, lamb ribs, brussel sprouts **49**  
**Charcuterie Board**, jamon serrano, chorizo, mallorquina, olives, grilled bread, truffle salsa **36**  
**Chicken Ribs**, deep fried, Korean sweet chili sauce (gf op) **15**  
**Beer Batter Sidewinder Chips**, hoisin mayonnaise **12**

## SHARE PLATES

- Grilled Lobster**, spiced lobster tails, seasoned kale, kimchi, flying fish roe, siracha mayo, wasabi nori sheet (gf) **34**  
**Japanese Scallops**, foie gras mousse, agave poached baby pears, bourbon butter sauce, salmon roe, brioche **26**  
**Duck Tacos**, hoisin braised pulled duck, Vietnamese radish slaw, sour cream, Chinese taco **21**  
**Grilled Tiger Prawns**, smoked chilli butter, mushroom salad (gf op) **24**  
**Mushroom Green Tea Bao**, carrot, caramelised onion, toasted cashew, hoisin mayonnaise, coriander, chilli **14(2)**  
**Soft Shell Crab Bao**, charcoal bao bun, candied yuzu, sliced onion, coriander, pickled cabbage, siracha mayo **16(2)**

## MAINS

- Patagonian Toothfish**, creamy smoked mussel miso sauce, king oyster, romanesco (gf) **39**  
**Seared Rib-Eye**, pickled mustard green, samyang buldak sauce, celeriac black garlic honey cream (gf op) **35**  
**Char Sui Pork**, grilled spring onion, pickled baby carrot, shiitake mushroom, five spiced bbq sauce **28**  
**Salmon Tataki**, marinated peas, caulini, spiced goats' cheese, bonito flakes, shaved fennel (gf) **33**  
**Signature Cone Bay Barramundi**, broccoli, goji mushrooms, pickled tapioca pearls, kelp and ginger infused soy dressing (gf op) **29**  
**Pork Green Tea Soba**, slow cooked pork belly slices, prawn tempura, bamboo shoots, poached egg, seaweed, chicken broth **26**  
**Jerusalem Artichoke Confit**, white bean puree, agave glazed fennel, hemp seeds, battered samphire and smoked capsicum sauce (vg) **23**

## SIDES

- Roasted Cauliflower**, ground cashews, sesame and peanut caramel sauce, cauliflower cream (vg) **18**  
**Battered Asparagus**, white vinegar lemongrass dressing, crispy garlic, chilli (gf op) **16**  
**Grilled Cos Lettuce**, spiced chic-pea, yuzu peel, candied walnut, ginger lime vinaigrette, chilli flakes (vg op) **18**  
**Stir-Fry Vegetables**, bok choy, shitake mushroom, baby corn, broccoli, carrots in sesame oyster sauce (vg op) **16**  
**Steamed Jasmine Rice**, **6**

## DESSERTS

- Mango Mousse Flan**, leche flan, whipped mango cream (gf) **15**  
**Roasted Rice Cake**, taro paste black sesame gelato **15**  
**Fried Mochi**, red bean paste, coconut caramel (vg) **14**  
**Caprese Gelato**, basil dehydrated tomato **12**  
**Lemon Curd Gelato**, candied lemon peel **12**  
**Cheese Board**, cloth aged cheddar - *maffra cheese (vic)*, mawson blue - *udder delights (sa)*, triple cream brie - *tarago river (vic)*, quince paste, sun muscat grapes cluster, pistachio pashmak, crackers, charcoal lavosh, freeze dried mixed flowers, fruits **39**

(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.

A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS