

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) **16**
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) **36**
Japanese Scallops, foie gras mousse, agave poached baby pears, bourbon butter sauce, salmon roe, brioche **27**
Duck Tacos, hoisin braised pulled duck, Vietnamese radish slaw, sour cream, Chinese taco **23**
Grilled Tiger Prawns, smoked chilli butter, mushroom salad (gf op) **26**
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

- Seared Rib-Eye**, pickled mustard green, samyang buldak sauce, celeriac black garlic honey cream (gf op) **39**
Char Sui Pork, grilled spring onion, pickled baby carrot, shiitake mushroom, five spiced bbq sauce **31**
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) **32**
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) **12**
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**
Capresse 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