

# 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 Battered Sidewinder Chips**, hoisin mayonnaise **12**

## SHARE PLATES

- Grilled Lobster**, spiced lobster tails, seasoned kale, kimchi, fish roe, Sriracha mayo, wasabi nori sheet (gf) **38 (3)**  
**Grilled Saku Tuna**, black sesame seeds, cracked pepper, bonito flakes, spiced mayo, smoked salmon caviar, Korean pancake **34 (serves 2)**  
**Grilled Shark Bay Scampi**, mentaiko, Kanto vinegar, parsley, onion and fennel salad (gf) **27 (3)**  
**Duck Tacos**, hoisin braised pulled duck, Chinese taco, Vietnamese slaw, sour cream, coriander, chilli, lime **23 (3)**  
**Braised Pork Bao**, pickled cucumber, crispy shallots, Korean spiced mayo **24 (3)**  
**Soft Shell Crab Charcoal Bao**, candied yuzu, red onion, coriander, pickled cabbage, Sriracha mayo, chilli **24 (3)**  
**Kimchi Fritter Green Tea Bao**, sliced cucumber, caramelised onion, hoisin mayo (v) **21 (3)**

## MAINS

- White Miso Glazed Toothfish**, mussel sauce, ube purée, Romanesco broccoli (gf) **45**  
**Seared Beef Fillet**, pickled mustard green, Samyang Buldak sauce, celeriac black garlic honey cream (gf op) **42**  
**Seared Lamb Rump**, creamy red pepper sauce, citrus yoghurt, sautéed spinach, green rice bringhe **35**  
**Signature Cone Bay Barramundi**, broccoli, goji berries, mushrooms, pickled tapioca pearls, kelp and ginger infused soy dressing (gf op) **34**  
**Char Sui Braised Pork Belly**, spring onion, pickled baby carrot, broccoli, shiitake mushroom, five spiced bbq sauce **32**  
**Pork Green Tea Soba**, pork belly slices, prawn tempura, bamboo shoots, poached egg, seaweed, chicken broth **28**  
**Jerusalem Artichoke Confit**, white bean purée, agave glazed fennel, hemp seeds, battered samphire, smoked capsicum sauce (vg) **23**

## SIDES

- Roasted Cauliflower**, ground cashews, sesame and peanut caramel sauce, cauliflower cream (vg op) **18**  
**Spiced Grilled Zucchini**, black barley, chickpea, rice puff, onion, tomato, agave and coconut cream (v) (gf op) **18**  
**Stir-Fry Kai Lan**, oyster sauce, crispy garlic (vg op) (gf op) **16**  
**Stir-Fry Vegetables**, bok choy, mushroom, baby corn, broccoli, stringless beans, sesame oyster sauce (vg op) **16**  
**Grilled Cos Lettuce**, spiced chickpea, yuzu peel, candied walnut, ginger lime vinaigrette, chilli flakes (vg op) **12**  
**Steamed Jasmine Rice**, **6**

## DESSERTS

- Blueberry Muffin Gelato**, crispy rice wafer, whipped mascarpone, berry coulis (gf op) **17**  
**Strawberry and Yuzu Cheesecake**, lemon curd gelato **17**  
**Mango Mousse Flan**, leche flan, whipped mango cream (gf op) **15**  
**Fried Mochi**, red bean paste, coconut caramel (vg) **14**

**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, fruits **39**

(gf) – gluten free (gf op) – gluten free option, please ask your waitstaff (v) – vegetarian

(vg) – vegan (vg op) – vegan option, please ask your waitstaff

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