

HQ BAR + KITCHEN

BITES & BOARDS

HQ Board, lamb ribs, chicken ribs, soft shell crab, roasted cauliflower, sidewinder fries **55**

Charcuterie Board, jamon, chorizo, chilli, onion, mallorquina, olives, grilled bread, pickles, truffle salsa **39**

Chicken Ribs, deep fried, Korean sweet chili sauce (gf op) **16**

Hand-Cut Potato Fries, garlic aioli **10**

SHARE PLATES

Grilled Saku Tuna, black sesame seeds, bonito flakes, spiced mayo, smoked salmon caviar, Korean pancake **34**

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 **24 (3)**

Braised Pork Bao, pickled cucumber, crispy shallots, Korean spiced mayo, chives, chilli, charcoal bun **24 (3)**

Soft Shell Crab Bao, candied yuzu, red onion, coriander, pickled cabbage, Sriracha mayo, chilli, charcoal bun **24 (3)**

Kimchi Fritter Green Tea Bao, sliced cucumber, caramelized 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, red pepper cream 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**

Whisky Glazed BBQ Pork Ribs, hand-cut potato fries, pickled veg, **32**

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) **21**

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 (vg op) **12**

Steamed Jasmine Rice **6**

(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

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DESSERTS FROM THE KITCHEN

- Homemade Sticky Date Pudding**, butterscotch sauce, vanilla ice-cream **18**
Blueberry Muffin Gelato, crispy rice wafer, whipped mascarpone, berry coulis (gf op) **17**
Mango Mousse Flan, leche flan, whipped mango cream (gf op) **15**
Fried Mochi, red bean paste, coconut caramel (vg) **14**

HQ 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, beetroot lavosh, fruits **39**

DESSERTS FROM THE BAR

COCKTAILS

Tuscan Negroni 26

Istine Rosata Vermouth, Fords Gin, Campari,
Orange Twist

Chocolate Espresso Martini 22

Slane Irish Whiskey, Mr Black Coffee Liqueur,
Margaret River Roasted Espresso, Chocolate

Weekend At the Cabin 23

Fireball Whisky, Leeuwin Estate Shiraz,
Honey, Lemon, Apple, Cinnamon

Limoncello Sorbet Martini 21

Citrange Limone Amaro, Skyy Vodka,
Prosecco, Lemon Sorbet

Coffee N' Spice & All Things Nice 24

Mr Black Coffee Liquor & Sailor Jerry Spiced
Rum Old Fashioned

GLENFIDDICH & KOKO BLACK

WHISKY FLIGHT

15, 18 and 21yr old Glenfiddich Whisky with paired
Koko Black Chocolates, **49**

AMARI

Monti Mirto di Gallura, Sardinia, 60ml, **14**

Amaro Nonino Quintessentia, Friuli, 60ml, **22**

Citrange Limone Amaro, Sicily, 45ml, **16**

SWEET & FORTIFIED

The Family Moscato, Trentham Estate, NSW, **13/55**

Campbells Muscat, Rutherglen 375ml, VIC, **30**

Galway Pipe 12 Grand Tawny Port, SA, 75ml **12**

COGNAC

Hennessy XO, France, **30**

Martel Cordon Bleu, France, **25**

COFFEE & LIQUERS

Frangelico Affogato, Vanilla Ice Cream, Margaret River Roasting Espresso, Frangelico 30ml, **15**

Baileys Affogato, Vanilla Ice Cream, Margaret River Roasting Espresso, Baileys 30ml, **15**

Coffee & Tea Selection, 5/5.50

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