

# HQ BAR + KITCHEN

## BITES & BOARDS

**HQ Board**, lamb ribs, chicken ribs, soft shell crab, roasted cauliflower, hand-cut potato 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**

**HQ Truffle Fries**, hand-cut royal blue potato, black truffle, parmesan, parsley, garlic aioli, (v, gf) **13**

## SHARE PLATES

**Mentai Butter Torched Scallops**, fish floss, micro coriander (gf op) **29 (5)**

**Grilled Exmouth Tiger prawns**, lemongrass and galangal marinade, green papaya, nam jim dressing (gf, df) **26 (4)**

**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 Bao**, sliced cucumber, caramelized onion, hoisin mayo (v) **21 (3)**

## MAINS

**Baked Tasmanian Salmon**, teriyaki glaze, cauliflower rice, charred broccolini, crispy laver wafer (gf op, df) **43**

**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) **36**

**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

(df) - dairy free, (vg) - vegan, (vg op) - vegan option, please ask your waitstaff

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

A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

## HQ BAR + KITCHEN

### 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

(gf) – gluten free (gf op) – gluten free option (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