

HQ TASTE OF TEMPTATION MENU 69 per person

Indulge in a feasting style menu with our chef's selection of share plates.

*Minimum of 2 people

Our menu is designed to be best enjoyed as a share-style concept. Please alert your waitstaff of any allergies.

SMALL

Leeuwin Coast Akoya Oysters , spicy tamarind sauce, peanuts, laksa mint powder (3) <i>gf</i>	16
Crispy School Prawns , Szechuan pepper, lime, chilli, togarashi mayonnaise <i>df</i>	21
Tori Karaage , deep fried chicken ribs, chilli, garlic and soy glaze	15
Stuffed Tau Pok , tofu puffs, chicken mince, potato, shallots, soy sambal <i>df,gf</i>	13
Prawn Har Gow , steamed dumplings, chilli vinaigrette sauce, coriander, crushed nuts (3) <i>df</i>	14
Thai Red Curry Chicken Skewers , cucumber, onion, crushed peanuts, peanut sauce (3) <i>gf,df</i>	16

MEDIUM

Crispy Tempura Mushroom Bao , lettuce, cucumber, spring onion, crispy shallot, vegan Sriracha mayonnaise (3) <i>v,vg</i>	21
Braised Pork Bao , pickled mustard, peanut powder, cucumber, chilli, charcoal bun (3) <i>df</i>	24
Cured Salmon Confit , daikon, wasabi nori emulsion, sea grapes <i>df,gf</i>	24
Beef Tataki , seared beef fillet, yuzu ponzu, shallots, wasabi salsa <i>df,gf</i>	26
Seared Scallops , honey citron dressing, endive, fennel, lime gel, jamón crisps <i>df,gf</i>	25
Asian Ravioli , beef and jamón filling, roasted cherry tomato, coconut cream and basil sauce <i>df</i>	23
Grilled Fremantle Octopus Salad , muoi ot xanh cham, pickled raddish, laksa mint <i>df,gf</i>	27

LARGE

Grilled Beef Tenderloin , rendang sweet potato purée, brussels sprouts, beaten rice, herb kimchi <i>gf,df</i>	43
Spicy Prawn Soba , sambal, spicy prawn oil, lime, prawns <i>df</i>	30
Miso Glazed Pumpkin , miso hummus, sautéed mushrooms, crispy kale, rice puffs, pine nuts <i>gf,df,vg</i>	26
Signature Cone Bay Barramundi , broccoli, goji berries, mushrooms, pickled tapioca pearls, kelp and ginger infused soy dressing, steamed jasmine rice <i>gfo,df</i>	39
Singaporean Hokkien Mee , prawn and pork broth, pork belly, squid <i>df</i>	33
Pardoo Wagyu Flank , marinade with Korean galbi sauce, grilled vegetables, chili and soybean sauce <i>gf</i>	44
Taiwanese Stir-Fry Lamb , Shacha sauce, seasonal Asian greens, crispy shallot, steamed jasmine rice <i>gf,df</i>	34

SIDES

HQ Rustic Chips , truffle aioli	11
Cauliflower Trio , roasted, marinated cauliflower, cauliflower purée, sesame dressing <i>vg</i>	18
Mixed Green Salad , yuzu miso dressing <i>vg, gf</i>	12
Stir Fried Asian Greens , mixed Asian greens, chilli and garlic	12
HQ Herb Kimchi , coriander, basil, mint, kimchi spice <i>gf</i>	9
Steamed Jasmine Rice <i>vg, gf</i>	6

(gf) - gluten free, (gfo) - gluten free option, (v) - vegetarian, (df) - dairy free, (vg) - vegan, (vgo) - vegan option.

Whilst we offer gluten-free menu options and nut-free options, we are not a gluten-free kitchen and nut-free kitchen.

Cross-contamination could occur.

A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS



DESSERT FROM THE KITCHEN

Pina Colada Gateaux , pineapple compote, passionfruit mousse, lime feuilletine, coconut glaze <i>ef,nf</i>	18
Black Forrest Ferrero , raspberry confit, vanilla cremeux, praline ganache, hazelnut crunch <i>ef</i>	17
Panna Cotta , coconut panna cotta, mango confit, compressed mango salsa <i>gf,ef,nf</i>	17
Matcha Basque Cheesecake , caramelised matcha cream, black sesame ice-cream <i>gf</i>	16

DESSERTS FROM THE BAR

COCKTAILS

Tuscan Negroni , Premium Istine Rosata Vermouth, Fords Gin, Campari, Orange Twist	26
Chocolate Espresso Martini , Slane Irish Whiskey, Mr Black Coffee Liqueur, Margaret River Roasted Espresso, Chocolate	22
Weekend At the Cabin , Fireball Whisky, Leeuwin Estate Shiraz, Honey, Lemon, Apple, Cinnamon	23
Limoncello Sorbet Martini , Citrange Limone Amaro, Skyy Vodka, Prosecco, Lemon Sorbet	21
Coffee N' Spice & All Things Nice , Mr Black Coffee Liquor & Sailor Jerry Old Fashioned	24

WHISKY FLIGHT

Glenfiddich 15, 18 and 21yr old Whisky	45
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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	5/5.5

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(nf) - nut free, (df) - dairy free, (vg) - vegan, (vgo) - vegan option, please ask your waitstaff

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• B A R •

• K I T C H E N •