
HQ TASTE OF TEMPTATION MENU 72 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 , nam jim jaew, chilli lime pearls (3) <i>gf,df,s</i>	17
Kung Pao Chicken Drumettes roasted, sticky chilli sauce, cashews <i>df</i>	15
Roasted Duck Spring Rolls , homemade, nuoc cham <i>df</i>	15
Tahu Goreng , deep fried tofu, Malay peanut sauce, cucumber <i>v</i>	14
Prawn Har Gow , steamed dumplings, chilli vinaigrette sauce, coriander, crushed nuts (3) <i>df,s</i>	14
Thai Red Curry Chicken Skewers , cucumber, onion, crushed peanuts, peanut sauce (3) <i>gf,df,s</i>	16
Vietnamese Grilled Pork Skewers , lemongrass, honey soy, sesame seeds (3) <i>gf,df,s</i>	16

MEDIUM

Crispy Tempura Mushroom Bao , lettuce, cucumber, spring onion, vegan, Sriracha mayonnaise (3) <i>df,vg</i>	21
Grilled Pork Bao , lettuce, pickled cabbage, spring onion, crispy shallot, kewpie (3) <i>df,s</i>	24
Ko Shui Ji , poached chicken Maryland, Szechuan pepper oil, compressed cucumber <i>df</i>	22
Wok Fried Prawn Cutlets , Singaporean chilli sauce, coriander oil, mantou <i>df,s</i>	26
Seared Scallops , XO butter, chilli, lime, spring onion, crispy shallot (5) <i>gf,s</i>	27
Char Tau Kueh , stir fried radish cake, sweet turnips, garlic chive, dried garlic <i>df</i>	22

LARGE

Grilled Beef Tenderloin , Thai eggplant, pickled mustard, Chinese broccoli, sansho pepper <i>gf,df</i>	43
Lamb Shank Massaman Curry , onion, sweet potato, steamed rice <i>df,gf,s</i>	33
Miso Glazed Pumpkin , miso hummus, sautéed mushrooms, crispy kale, rice puffs, pine nuts <i>gf,df,vg</i>	29
Pan Fried Barramundi Fillet , dashi broth, pak choy, mushrooms <i>s,df</i>	39
Prawn Mee , tiger prawn, pork and prawn broth, egg noodle <i>s,df</i>	28
Braised Beef Brisket , soy infused daikon, Asian green, steamed jasmine rice <i>df</i>	33
Pardoo Wagyu Flank , marinade with Korean galbi sauce, grilled vegetables, chilli and soybean sauce <i>gf</i>	44

SIDES

HQ Chips , truffle, parmesan, herb, aioli	13
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
Sambal Okra , stir fried, sambal blachan	12
Steamed Jasmine Rice <i>vg, gf</i>	7

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

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

Salted Caramel Miso Martini , vodka, Irish cream, salted miso caramel	21
Maple Shaker , Irish whiskey, chocolate liqueur, vanilla ice cream, maple	23
Snickers Me Timbers , Frangelico, amaretto, Irish cream, caramel sauce	22
Tootsie Roll , rye whiskey, pedro ximénez, chocolate bitters	23

AMARI

Monti Mirto di Gallura , Sardinia, ITA	14
Amaro Nonino Quintessentia , Friuli, ITA	22
Citrange Limone Amaro , Sicily, ITA	16

SWEET & FORTIFIED

The Family Moscato , Trentham Estate, NSW	13/55
Galway Pipe 12 Grand Tawny Port , Langhorne Creek, SA	12

COGNAC

Hennessy XO , France	40
Martel Cordon Bleu , France	35

COFFEE & LIQUERS

Frangelico Affogato , vanilla ice cream, Margaret River roasting espresso, frangelico	15
Baileys Affogato , vanilla ice cream, Margaret River roasting espresso, baileys	15
Coffee & Tea Selection	4.5/5.5

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

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