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**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

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

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**SMALL**

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<b>Panko Crumbed Akoya</b> , cucumber salsa, yuzu pepper emulsion, shichimi pearls (3) <i>df</i>	<b>17</b>
<b>Homemade Roasted Duck Spring Rolls</b> , pulled duck meat, carrot, potato, sweet chilli sauce <i>df</i>	<b>15</b>
<b>Thai Red Curry Chicken Skewers</b> , cucumber, onion, crushed peanuts, peanut sauce (3) <i>df,gf,s</i>	<b>16</b>
<b>Sate Babi</b> , Balinese grilled pork skewers, peanut chilli sauce, cucumber, lontong (3) <i>df,gf</i>	<b>13</b>
<b>Homemade Prawn and Chicken Wontons</b> , steamed wontons, spicy peanut sauce (4) <i>df</i>	<b>15</b>
<b>Prawn Har Gow</b> , steamed dumplings, chilli vinaigrette sauce, coriander, crushed nuts (3) <i>df,s</i>	<b>15</b>
<b>Tuna Saku Crudo</b> , edamame, pickled shallot, citrus gel, tomato ponzu dressing <i>df,gf</i>	<b>17</b>

**MEDIUM**

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<b>Crispy Tempura Mushroom Bao</b> , lettuce, cucumber, spring onion, vegan Sriracha mayonnaise (3) <i>df,v</i>	<b>21</b>
<b>Grilled Pork Bao</b> , lettuce, pickled cabbage, spring onion, Kewpie mayonnaise (3) <i>df</i>	<b>24</b>
<b>Black Angus Beef Tartare</b> , honey gochujang dressing, nashi pear, quail egg yolk, pinenuts <i>df,gf</i>	<b>22</b>
<b>Exmouth Prawn Salad</b> , paw paw, nuoc cham, roasted peanut, heirloom tomatoes, prawn crackers <i>df,gf</i>	<b>24</b>
<b>Torched Scallops</b> , XO butter, chilli, lime, spring onion, crispy shallot (5) <i>gf,s</i>	<b>25</b>
<b>Tempura Softshell Crab</b> , miso infused heirloom tomato salsa, yuzu aioli, radish, charred lemon <i>df</i>	<b>24</b>

**LARGE**

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<b>Grilled Lamb Backstrap</b> , Szechuan pepper and cumin salt, green beans, roasted onion <i>df,gf</i>	<b>40</b>
<b>Wagyu Flank Steak</b> , Korean galbi marinade, grilled vegetables, chilli and soybean sauce <i>gf</i>	<b>44</b>
<b>Malaysian Chicken Curry</b> , chicken maryland, potato, okra, coconut milk, steamed jasmine rice <i>df,gf</i>	<b>26</b>
<b>Pan Fried Barramundi Fillet</b> , shiitake and bonito broth, pak choy, sautéed mushrooms, steamed jasmine rice <i>df,s</i>	<b>39</b>
<b>XO Prawns</b> , stir fried glass noodle, shiitake, Cantonese seafood sauce <i>df,gf</i>	<b>29</b>
<b>Pork Adobo</b> , peppery soy-braised pork belly with egg, steamed jasmine rice <i>df</i>	<b>34</b>
<b>Yee Mee</b> , crispy noodles, Asian greens, mixed mushroom, tofu, umami egg gravy <i>df,veg</i>	<b>26</b>

**SIDES**

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<b>HQ Chips</b> , truffle, parmesan, herb, aioli	<b>13</b>
<b>Smashed Cucumber Salad</b> , garlic chilli dressing, coriander <i>df,gf,veg</i>	<b>12</b>
<b>Cauliflower Trio</b> , roasted, marinated, purée, goma dressing	<b>18</b>
<b>Stir Fried Asian Greens</b> , chilli and garlic, soy sauce <i>veg</i>	<b>12</b>
<b>Sautéed Wild Mushrooms</b> , shichimi spice, burnt butter <i>df,veg</i>	<b>15</b>
<b>Baby Kale Salad</b> , edamame, radicchio, onion, yuzu miso dressing <i>df,gf,v</i>	<b>13</b>
<b>Steamed Jasmine Rice</b>	<b>6</b>

(gf) - gluten free, (gfo) - gluten free option - please ask your waitstaff, (veg) - vegetarian,

(v) - vegan, (vo) - vegan option - please ask your waitstaff, (ef) - egg free, (nf) - nut free, (df) - dairy free, (s) - seafood.

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



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## DESSERT FROM THE KITCHEN

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<b>Mango Mousse Mochi Daifuku</b> , deep fried coconut milk and mango sorbet <i>nf</i>	17
<b>Black Forrest Ferrero</b> , raspberry confit, vanilla cremeux, praline ganache, hazelnut crunch <i>ef</i>	17
<b>Pandan Cannoli</b> , pandan infused ricotta, desiccated coconut, gula melaka glaze	17
<b>Matcha Tiramisu</b> , matcha mascarpone, espresso soaked lady fingers, raspberry soil	17

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## DESSERTS FROM THE BAR

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### COCKTAILS

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<b>Salted Caramel Miso Martini</b> , vodka, Irish cream, salted miso caramel	21
<b>Maple Shaker</b> , Irish whiskey, chocolate liqueurs, vanilla ice cream, maple	23
<b>Snicker Me Timbers</b> , Frangelico, amaretto, Irish cream, caramel sauce	22
<b>Midori Escape</b> , Midori, Limoncello, lemon juice	23

### AMARI

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<b>Monti Mirto di Gallura</b> , Sardinia, Italy	14
<b>Amaro Nonino Quintessentia</b> , Friuli, Italy	22
<b>Citrange Limone Amaro</b> , Sicily, Italy	16

### SWEET & FORTIFIED

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

### COGNAC

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<b>Hennessy XO</b> , France	40
<b>Martel Cordon Bleu</b> , France	35

### COFFEE & LIQUEURS

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<b>Frangelico Affogato</b> , vanilla ice cream, Margaret River roasting espresso, Frangelico	15
<b>Baileys Affogato</b> , vanilla ice cream, Margaret River roasting espresso, Baileys	15
<b>Coffee &amp; Tea Selection</b>	4.5/5.5



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· B A R ·  
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