
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

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

MEDIUM

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

LARGE

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

SIDES

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

(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



DESSERT FROM THE KITCHEN

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

DESSERTS FROM THE BAR

COCKTAILS

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

AMARI

Monti Mirto di Gallura , Sardinia, Italy	14
Amaro Nonino Quintessentia , Friuli, Italy	22
Citrange Limone Amaro , Sicily, Italy	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 & LIQUEURS

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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