

HQ TASTE OF TEMPTATION MENU 78 per person

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

*Minimum of 2 people. Our Taste of Temptation requires the whole table to participate.

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

SMALL

Korean Fried Chicken , boneless fried chicken, creamy onion sauce	17
Tempura Broccoli , tentsuyu dipping sauce (s)	16
Yakitori Skewers , grilled chicken skewers, spring onion, signature tare (2) (gf,df)	16
Pork and Prawn Shu Mai , chilli vinaigrette (l)	16
Momo Steamed Dumplings , cottage cheese, cabbage, carrot, mild chilli sauce, black sesame sauce (4) (v)	15
Duck Spring Rolls , five spiced duck meat, cabbage, carrot, lime & fish sauce dressing (2)	17
Fresh Oysters , yuzu pepper vinaigrette, lemon (minimum order of (3) (gf,df), (A)	5.5 each
Bao Taster Board , tempura prawns, KFC., pickled cabbage, spicy kewpie (1) (l)	17

MEDIUM

Salt and Szechuan Pepper Squid , lightly dusted squid with Szechuan seasoning, shichimi mayo (s)	21
Miso Koji Chicken , grilled chicken, bean sprouts, oyster mushrooms, bean shoots, burnt butter miso sauce (gf,df,s)	21
Grilled Shark Bay Scallops , XO butter, chilli thread, chives, crispy shallot (3) (gf,s), (A)	29
Beef Tataki , seared black angus beef, yuzu ponzu, garlic chips, shallot, spring onion (gf,df)	27
Stir-fry XO Prawns , battered prawns, XO sauce, garlic, chilli, shallot, spring onion (l)	26
Grilled Broccolini , creamy paneer, velvety cashew sauce, toasted almond flakes (gf,v)	23
Singaporean Vegetable Stir Fry , egg, sweet diced turnips, bean sprouts, dark soy	24
Claypot Dry Bak Kut Teh , braised pork rib and pork belly pieces, , shiitake, dark soy glaze, goji berries	28

LARGE

Goldband Snapper Fillet , grilled bok choy, baby corn, lychee, red curry coconut sauce, (gf,df,s,) (A)	43
Wagyu Flank Steak , Pardoo beef wagyu, Korean ghalbi marinade, grilled vegetables, (gfo,df)	44
Wagyu Massaman Curry , wagyu brisket, beef tendon, potatoes, mild coconut curry (gf,df,s)	40
Indonesian Smashed Chicken , signature sambal, sweet soy sauce	33
Five Spiced Duck Breast , potato rosti, broccolini, sauteed mushrooms, jus (gf)	45
Moonlight Beef Hor Fun Noodles , stir-fry noodles, beef, bean shoot, mixed vegetables, egg yolk (dfo,vo)	32

SIDES

HQ Chips , truffle, parmesan, herb, aioli	13
Deep Fried Mantou , sea salt (5)	8
Wok Tossed Edamame , sea salt, shichimi	12
Steamed Jasmine Rice , serves two	7
Egg Fried Rice	10
Stir Fried Asian Greens , chilli and garlic, soy sauce (vg)	12
Paratha , 2 pieces	8

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

Seafood Labelling: (A) - Australian seafood, (I) - imported seafood, (M) - mixed seafood (Australian & imported).

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

Yuzu Crème Brûlée , yuzu custard, caramelized sugar crust	18
Matcha Basque Cheesecake , caramelised matcha cream, black sesame ice-cream <i>gf</i>	18
Tiramisu , espresso soaked sponge, mascapone, cocoa	18
Hojicha Lava Cake , warm roasted tea fondant, vanilla ice cream	18

DESSERTS FROM THE BAR

COCKTAILS

Espresso Ocaso , citrange amaro, mezcal, coffee liqueur, cinnamon, espresso	24
Snickers Me Timbers , Frangelico, amaretto, Irish cream, caramel sauce	24

AFTER DINNER DIGESTIFS

Amaro Nonino Quintessentia	22
Citrange Limone Amaro	16
Hennessy XO	32
Hennessy VSOP	17
23rd Street Brandy	14
Pedro Ximenez Sherry	14
Opal Nera Sambuca	14

SWEET NIGHTCAPS

Trentham Noble 'Taminga' 375ml Botrytis	50
Galway Pipe 12 Grand Tawny Port	14
Tattarang Springs Limencello	14
Drambuie Liqueur	15
Grand Marnier	14

COFFEE & TEA SELECTION

(gf) - gluten free, (gfo) - gluten free option, please ask your waitstaff (v) - vegetarian, (ef) - egg free, (efo) - egg free option
(nf) - nut free, (df) - dairy free, (vg) - vegan, (vgo) - vegan option, please ask your waitstaff

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Korean Fried Chicken , boneless fried chicken, creamy onion sauce, chives	17
Tempura Cauliflower , sweet gochujang glaze, kewpie, peanut, chives (v,vg)	16
Yakitori Skewers , grilled chicken skewers, spring onion, signature tare (2) (gf,df)	16
Prawn Har Gow , steamed dumplings, chilli vinaigrette, coriander, crushed peanuts (3) (df,s)	16
Momo Steamed Dumplings , cottage cheese, cabbage, carrot, mild chilli sauce, black sesame seeds (4) (v)	15
Butter Chicken Spring Rolls , marinated chicken, butter masala dip (2)	17
Fresh Oysters , yuzu pepper vinaigrette, lemon (minimum order of 3) (gf,df)	5.5 each

MEDIUM

Salt and Szechuan Pepper Squid , lightly dusted squid with Szechuan seasoning, shichimi mayo (s)	21
Chargrilled Octopus , WA octopus, Asian herb chimichurri, green mango and papaya, nuoc cham (df,s)	26
Grilled Shark Bay Scallops , XO butter, chilli thread, chives, crispy shallot (3) (gf,s)	29
Beef Tataki , seared black angus beef, yuzu ponzu, garlic chips, shallot, spring onion (gf,df)	27
Crispy Shark Bay Tiger Prawns , XO sauce, garlic, chilli, shallot, spring onion (s)	24
Grilled Broccolini , creamy paneer, velvety cashew sauce, toasted almond flakes (gf,v)	25
Szechuan Spiced Grilled Eggplant , baby eggplant with tofu, pineapple, chilli and garlic sauce (df,v,vg)	25

LARGE

Hokkien Mee , Singaporean style, prawn and pork broth, pork belly, fish cake, sambal (df,s)	35
Braised Pork Belly , peppery soy sauce, kai lan, egg, steamed rice (df)	35
Exmouth Goldband Snapper Fillet , grilled bok choy, baby corn, lychee, red curry coconut sauce, (gf,df,s)	43
Wagyu Flank Steak , Pardoo beef wagyu, Korean ghalbi marinade, grilled vegetables, (gfo,df)	44
Beef Rendang , slow cooked beef, curry leaves, dessicated coconut (gf,df)	38
Baked Salmon with Chilli & Laksa Mint Glaze , coconut & kaffir lime sauce, broccoli, tempura enoki (s)	43
Moonlight Hor Fun Noodles , stir-fry noodles, beef, bean shoot, mixed vegetables, egg yolk (dfo,vo)	32

SIDES

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Deep Fried Mantou , sea salt (5)	8
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Stir Fried Asian Greens , chilli and garlic, soy sauce (vg)	12
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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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• B A R •

• K I T C H E N •