

GRAZING

| | |
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| Freshly Shucked Oysters (gf) 🍏 | |
| Served natural or kilpatrick (each) | 4.5 |
| Local Calamari* 🍏 | |
| Lemon yoghurt, chili salt | 16 |
| Tasmanian Wilderness Beef Fillet* | |
| Raw beef, ricotta, horseradish cream, sourdough toast | 17 |
| Smoked Barbecue Pork Ribs | |
| Birchley pork ribs, HQ's barbecue sauce, house pickles | 18 |
| Roasted Cauliflower Hummus * (v) 🍏 | |
| Dukkha, pomegranate, stone baked flat bread | 16 |
| Diver Scallops (gf) | |
| Diver scallops, almond vinaigrette, cucumber | 18 |

LIGHT MEALS

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| Soup of the Day * | |
| Market fresh ingredients with stone baked bread | 12 |
| Caesar Salad * | |
| Traditional Caesar salad: cos lettuce, crispy prosciutto, croutons and white Spanish anchovies topped with a soft poached free range egg | 18 |
| <i>Add smoked chicken breast</i> | 4 |
| Smoked Chicken with Fennel & Asparagus (gf) 🍏 | |
| House smoked chicken breast, fennel, pickled asparagus, pomegranate, nuts | 22 |
| Nasi Goreng * (v) | |
| Spring onion, garden peas, chili, wombok, fried free range egg | 24 |
| <i>Add chicken and prawn</i> | 4 |

(V) vegetarian
(GF) gluten-free; *gluten-free options available on request
🍏 Healthy option

MAIN

Fish and Chips

Beer battered locally caught fish with mixed leaf, zucchini, pine nut, ricotta salad, homemade tartar and grilled lemon **28**

Wine Suggestion: Cape Schanck Piont Grigio, Mornington Peninsula, VIC 10/46

King Prawn Spaghettoni w Blue Swimmer Crab

Tomato, capers, lemon, peas, zucchini ribbons, chili, pangrattato **32**

Cocktail Suggestion: Dry Vodka Martini 19.5

Malaysian Chicken Curry *

Chicken and potato curry, steamed jasmine rice, grilled roti and condiments **30**

Beer Suggestion: Corona, Mexico 9.5

Pan Seared Local Fish of the Day (gf) 🍏

Cold smoked carrot, garden peas, kipfler potato, prawn, fennel **32**

Wine Suggestion: Leo Buring Riesling, Clare Valley, SA 9.5/42

Victorian Farmed Beef Burger

Locally farmed beef, butter lettuce, house pickles, toasted milk bun, bacon, cheddar, HQ's Fries **26**

Wine Suggestion: Audrey Wilkinson Merlot, Hunter Valley, NSW 10/46

(V) vegetarian

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🍏 Healthy option

Twice-cooked Free-range Duck (gf)

Crispy skin free – range duck, pickled fennel, butter beans, blood orange caramel **36**

Wine Suggestion: Fickle Mistress Pinot Noir, Marlborough NZ 12/50

Veal Saltimbocca (gf)

250g Victorian farmed veal cutlet, sage, prosciutto, Italian slaw, fennel, lemon **33**

Wine Suggestion: Pepperjack Cabernet Sauvignon, Barossa Valley SA 13/60

Pumpkin Risotto * (V)

Chèvre, toasted almonds, fried sage, wild rice **28**

Wine Suggestion: Hedonist Sangiovese Rose, McLaren Vale, SA 11/44

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 Healthy option

FROM THE GRILL

Our carefully selected cuts of both pasture and grain fed beef are sourced from Australia's most prized beef producing regions: the Riverina (Southern New South Wales), South Gippsland (Victoria), Northern Tasmania and Southern Queensland.

Grilled items are accompanied with parsley, shallot and horseradish salad, HQ's fries and a red wine jus. Steaks are complemented with Café De Paris butter and bone marrow.

300g 70 Day Grain Fed Black Angus Porterhouse

Riverina, Southern New South Wales 39

500g 120 Day Grain Fed Black Angus Rib Eye

Toowoomba, Southern Queensland 55

200g Pasture Fed Black Angus Eye Fillet

Northern Tasmania 44

250g Marble Score 4 Pasture Fed Pure Black Angus Scotch Fillet

Gippsland, Southern Victoria 45

200g Chicken Breast

Bendigo, Victoria 30

Wine Suggestion: Pepperjack Cabernet Sauvignon, Barossa Valley, SA

13/60

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SIDES

Petite Boule (v)

Traditional baked bread loaf with sea salt and softened butter 5

Stone Baked Turkish Bread (v)

Traditional Turkish bread, garlic, olive oil 7

Market Vegetables

Selection of market vegetables – see specials 9

HQ's Fries

Served with celery salt 9

Potato Wedges

Seasoned potato wedges with sour cream and sweet chili sauce 9

Mixed Leaf Salad (gf) (v) 🍏

Crisp mesclun salad with zucchini ribbons, pine nuts, ricotta, orange vinaigrette 12

Beet Salad (v) 🍏

Roasted beetroot, lemon yoghurt, smoked almonds, barley 12

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DESSERTS

Ice Cream *

Selection of sorbet and ice cream with crisp biscuit – see specials **12**

Choc Top

House made choc top dreamed up by our chefs each week – see specials **12**

Lemon Meringue

Classic lemon meringue pie **15**

Tarte au Chocolat

Ganache, milk chocolate mousse, hazelnut, caramel **16**

White Chocolate and Pistachio *

Matcha moss, sponge, caramel apple blossom gel, green apple sorbet **15**

Cheeseboard *

Selection of seasonal cheeses, lavosh, quince paste and muscatels **24**

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CHAMPAGNE

GLASS BOTTLE

Veuve Clicquot Brut Yellow Label France 120

SPARKLING WINE


T'Gallant Prosecco Mornington Peninsula, VIC 9.5 42
Hesket Estate Blanc de Noir Macedon Ranges, VIC 55
Rothbury Estate Sparkling Cuvee South Eastern Australia 8 38

WHITE WINE

Rothbury Estate Semillon Sauvignon Blanc South Eastern Australia 8 38
Little Berry Sauvignon Blanc Adelaide Hills, SA 40
Squealing Pig Sauvignon Blanc Marlborough, NZ 9.5 42
Shaw + Smith Sauvignon Blanc Adelaide Hills, SA 60
Cape Schanck Pinot Grigio Mornington Peninsula, VIC 10 46
Te-Aro Estate Minnie and Elsa Pinot Grigio Barossa Valley, SA 52
Rothbury Estate Chardonnay South Eastern Australia 8 38
St Hubert's The Stag Chardonnay Victoria 11 44
Leo Buring Riesling Clare Valley, SA 9.5 42

MOSCATO

Innocent Bystander Moscato Yarra Valley, Victoria 10 46

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ROSÉ

| | | | |
|--------------------------|------------------|----|----|
| Hedonist Sangiovese Rose | McLaren Vale, SA | 11 | 44 |
|--------------------------|------------------|----|----|

RED WINE

| | | | |
|-----------------------------------|-------------------------|-----|----|
| Rothbury Estate Shiraz Cabernet | South Eastern Australia | 8 | 38 |
| Wolf Blass Private Release Shiraz | Barossa Valley, SA | 9.5 | 42 |
| Precipice Shiraz | Yarra Valley, VIC | 14 | 62 |
| Te-Aro Pump Jack Cabernet | Barossa Valley, SA | | 64 |
| Pepperjack Cabernet Sauvignon | Barossa Valley, SA | 13 | 60 |
| Year Wines Mataro Grenache | McLaren Vale, SA | | 52 |
| Audrey Wilkinson Merlot | McLaren Vale, SA | 10 | 46 |
| Te-Aro Barefooter Merlot | Barossa Valley, SA | | 52 |
| Coldstream Hill Pinot Noir | Yarra Valley, VIC | | 60 |
| Fickle Mistress Pinot Noir | Marlborough, NZ | 12 | 50 |

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BEER ON TAP

| | POT | SCHOONER | PINT |
|-----------------|-----|----------|------|
| Carlton Draught | 5.5 | 8.2 | 10.2 |
| Stella Artois | 7.5 | | 12 |

BOTTLED BEER

BOTTLE

IMPORTED

| | |
|---------------|------|
| Asahi | 9.5 |
| Corona | 9.5 |
| Heineken | 9.5 |
| Hoegaarden | 10.5 |
| Peroni | 9.5 |
| Stella Artois | 9.5 |

AUSTRALIAN

| | |
|-----------------------|-----|
| Cascade Premium Light | 7 |
| Coopers Pale Ale | 8.5 |
| Crown Lager | 8.5 |
| Fat Yak | 8.5 |
| James Boag's Premium | 8.5 |
| Pure Blonde | 8.5 |
| Victoria Bitter | 7.5 |

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COCKTAILS

All cocktails 19.5

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|----------------------|---|
| Cosmopolitan | Smirnoff Vodka, Cointreau, cranberry juice and fresh lime |
| Mojito | Bacardi Rum, mint leaves, fresh lime and sugar |
| Espresso Martini | Absolut Vanilla Vodka, Kahlua, and a shot of espresso coffee |
| Martini | Smirnoff Vodka or Gordon Gin, Dry Vermouth and fresh lime |
| Dry Vodka Martini | Vodka, Dry Vermouth, green olives, ice cubes |
| French Kiss | Chambord, Frangelico, cream, sugar and mixed berries |
| Daiquiris | Bacardi Rum blended with your choice of fresh strawberries, mango or banana |
| Pina Colada | Bacardi Rum, Malibu, pineapple juice, coconut milk and sugar |
| Japanese Slipper | Midori, Cointreau and lemon juice |
| Pink Panther | Smirnoff Vodka, Suntory Rubis Strawberry Liqueur, Baileys and cream |
| Long Island Iced Tea | Gordon's Gin, Smirnoff Vodka, Bacardi Rum, Cointreau, lemon juice and Pepsi |
| Toblerone | Kahlua, Baileys, Frangelico, cream and honey |
| Blue Lagoon | Smirnoff Vodka, Blue Curacao, lemonade and raspberry cordial |

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NON – ALCOHOLIC BEVERAGES

| | |
|--|-----|
| Milkshakes | 8 |
| <i>Strawberry, Chocolate, Banana</i> | |
| Iced Coffee | 8 |
| Iced Chocolate | 8 |
| Juices | 4.5 |
| <i>Orange, Apple, Pineapple, Mango, Tomato</i> | |
| Soft Drinks | 4.5 |
| <i>Coca – Cola, Diet Coke, Lemonade</i> | |
| Santa Vittoria Sparkling or Still 500ml | 6.5 |

HOT BEVERAGES

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| Coffee | 4.5 |
| <i>Flat White, Long Black, Short Black, Cappuccino, Latte</i> | |
| Milk Available: <i>Full cream, Skim</i> | |
| <i>Soy, Almond</i> | .5 extra |
| Tea | 4.5 |
| <i>English Breakfast, Earl Grey, Green, Peppermint, Camomile, Lemon & Ginger</i> | |
| Hot Chocolate | 5 |
| Chai Latte | 5 |
| Mocha | 5 |

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