

## GRAZING

<b>Freshly Shucked Oysters (GF)</b> 🍏	
Served natural or kilpatrick (each)	4.5
<b>Barbequed Local Calamari *</b> 🍏	
Ramesco sauce, lemon	16
<b>Charcoal Grilled Satays Skewers (GF)</b>	
Choice of free range chicken, lamb tenderloin, Grain – fed Victorian beef with salted cucumber	14
<b>Soft Shell Crab Sliders</b>	
Soft shell crab, watercress, shallot, mayonnaise	10
<b>Pumpkin Tarte Tatin (V)</b>	
Honey glazed pumpkin, buttered leek, pistachio	16
<b>Diver Scallops</b>	
Canadian diver scallops, soy, yuzu, shallots	19

## LIGHT MEALS

<b>Soup of the Day *</b>	
Market fresh ingredients with stone baked bread	12
<b>Caesar Salad *</b>	
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
<b>Ponzu Cured Salmon</b> 🍏	
Soba noodle, edamame, sesame, Mintaiko Mayonnaise	20
<b>Nasi Goreng * (V)</b>	
Spring onion, garden peas, chili, wombok, fried free range egg	24
<i>Add chicken and prawn</i>	5

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

# MAIN

## **Fish and Chips**

Beer battered locally caught fish with Italian coleslaw, homemade tartare and grilled lemon

**28**

*Wine Suggestion: Leo Buring Riesling, Clare Valley, SA*

*9.5/42*

## **Frasier Island Spanner Crab and Local Mussel Fettuccini**

Portarlinton mussels, crayfish and chili oil, garlic, soft herbs

**35**

*Wine Suggestion: Cape Schanck by T'Gallant Pinot Grigio, Mornington Peninsula, VIC*

*10/46*

## **Malaysian Chicken Curry \***

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

**30**

*Wine Suggestion: St. Hubert's The Stag Chardonnay, VIC*

*11/48*

## **Pan Seared Local Fish of the Day (GF) 🍏**

Spring peas, fennel, ligurian olive crumb, tarragon vinaigrette

**35**

*Wine Suggestion: Hedonist Rose, McLaren Vale, SA*

*11/46*

## **Victorian Farmed Wagyu Beef Burger**

Locally farmed wagyu beef, butter lettuce, house pickles, toasted milk bun, bacon, American cheddar, HQ's fries

**26**

*Wine Suggestion: Seppelt One Mile Shiraz, Heathcote, VIC*

*13/55*

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🍏 Healthy option

**HQ** | **S**  
on WILLIAM

**Roasted Free Range Duck (GF)**

Crispy skin free range duck, heirloom carrots, blood orange caramel **36**

*Wine Suggestion: Coldstream Hill Pinot Noir, Yarra Valley, VIC* 14/62

**Slow Roasted Wild Clover Lamb Shoulder (GF)**

Tasmanian farmed lamb shoulder, lemon, sumac, herb dressing, marinated onions **35**

*Wine Suggestion: Pepperjack Cabernet Sauvignon, Barossa Valley, SA* 13.5/60

**Charred Heirloom Carrots with Spring Peas (V) (GF) 🍏**

Heirloom carrots, spring peas, fennel, pickled kohlrabi, fior de latte **28**

*Wine Suggestion: T'Gallant Sparkling Prosecco, VIC* 9/42

**House Pot Pie**

Lemon mashed potatoes, parsley, shallot and horseradish salad – See specials **26**

*Wine Suggestion: Squealing Pig Sauvignon Blanc, Adelaide Hills, SA* 11/48

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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: 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.

<b>300g O'Connors Pasture Fed British Breed Black Angus Porterhouse</b> Gippsland, Southern Victoria	<b>42</b>
<b>500g 120 Day Grain Fed Black Angus Rib Eye</b> Toowoomba, Southern Queensland	<b>55</b>
<b>200g Pasture Fed Black Angus Eye Fillet</b> Northern Tasmania	<b>44</b>
<b>250g Marble Score 4 Pasture Fed Pure Black Angus Scotch Fillet</b> Gippsland, Southern Victoria	<b>45</b>
<b>200g Chicken Breast</b> Bendigo, Victoria	<b>30</b>

*Wine Suggestion: Pepperjack Cabernet Sauvignon, Barossa Valley, SA*

*13.5/60*

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## SIDES

### **Petite Boule (V)**

Traditional baked bread loaf with sea salt and softened butter 6

### **Stone Baked Turkish Bread (V)**

Traditional Turkish bread, garlic, olive oil 7

### **Market Steamed 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

### **Salad Greens (GF) (V) 🍏**

Salad leaves, shallot, herbs, tarragon vinaigrette 9

### **Beet Salad (V) 🍏**

Roasted beetroot, lemon yoghurt, smoked almonds, barley 12

### **Charred Heirloom Carrots (V)**

Honey, horseradish crème fraiche, walnuts 12

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(GF) gluten-free; \*gluten-free options available on request

🍏 Healthy option

## DESSERTS

### Ice Cream \*

Selection of sorbet and ice cream with crisp biscuit – see specials 14

### Apple Crumble

Traditional apple crumble, cinnamon, French vanilla bean ice cream 15

### Beignets

French doughnuts, burnt caramel, vanilla 15

### Choc Pot (GF)

Milk chocolate ganache, French vanilla cream 12

### Panna cotta Tart with Spring fruits

Lemon myrtle panna cotta tart, spring fruits 14

### Cheeseboard \*

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

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 Healthy option