

## HQ's on William

*Radisson on Flagstaff Gardens' signature restaurant - HQ's on William boasts tranquil views of the picturesque Flagstaff Gardens, with innovative modern Australian cuisine infused with delicate Asian influences.*

### Entrée:

<b>Spring Minestrone</b> finished with basil pistou	10.5
<b>Dips with Turkish bread (v)</b> chef's selection of fresh dips served with Turkish bread <i>Suggested Wine: Bird in Hand 'Honeysuckle" Riesling</i>	14.5
<b>Homemade Chicken satay</b> with saffron rice and satay sauce <i>Suggested Wine: Te-Aro Estate Pinot Grigio</i>	14.5
<b>Beef burgundy pie</b> with smoked paprika chips, salad and whole grain mustard <i>Suggested Wine: Sons of Eden "Kennedy" GSM</i> <i>Suggested Beer: Coopers Pale Ale</i>	14.5
<b>Japanese crumbed calamari</b> with mizuna, cucumber, spring onion and cherry tomato <i>Suggested Wine: Oyster Bay Sauvignon Blanc</i>	15.5
<b>Moroccan Lamb Salad</b> Moroccan spice marinated lamb back strap with Mediterranean salad and yoghurt dressing	17.5
<b>Prawn cocktail</b> prawns with shredded ice berg and homemade cocktail sauce <i>Suggested Wine: Oyster Bay Sauvignon Blanc</i>	17.5
<b>Garlic Bread</b>	3.5

(v) Indicates a vegetarian dish

*Please inform staff of any special dietary requirements*

## Radisson Pizzas:

<b>Tomato bocconcini (v)</b> fresh tomato, bocconcini and spanish onion with mozzarella cheese finished with basil pesto	16.5
<b>Meat lovers</b> rich bolognaise base, bacon, ham, spicy salami, capsicum, mushrooms and mozzarella	16.5
<b>Chicken and Mushroom</b> fresh tomatoes, Cajun marinated chicken, marinated field mushrooms finished with ricotta cheese and fresh parsley	16.5
<b>Mediterranean Lamb</b> sliced fresh tomatoes, mozzarella, slow cooked Moroccan spiced lamb, onion, zucchini, feta, preserved lemon, mint yoghurt and parsley	16.5
<b>Prawn and Avocado</b> fresh tomatoes, mozzarella, char grilled prawns, rocket, guacamole and crème fraiche	16.5
<b>Salami and Sausage</b> hot calabrese salami, mozzarella, sliced Spanish chorizo, semi dried tomato, kalamata olives, Spanish onion, mustard mayo and Italian parsley	16.5

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## Mains:

<b>Radisson Beef Burger</b>	18.5
fresh toasted bun, rocket lettuce, tomato, sautéed onion, avocado mayo and tomato capsicum relish. Served with HQ fries <i>Suggested Wine: Wynns 'Green Label' Cab/Sauvignon</i>	
<b>Battered Flathead Fillets</b>	21.5
with HQ fries and tartare sauce <i>Suggested Wine: Bird in Hand 'Honeysuckle' Riesling</i>	
<b>Cajun spiced grilled mushrooms (v)</b>	21.5
with soft polenta, pan fried goats cheese finished with balsamic glaze <i>Suggested Wine: Te-Aro Estate Pinot Grigio</i>	
<b>Spaghetti Marinara</b>	24.5
pasta tossed with chili flakes, garlic, light tomato sauce, half shell mussel, pipis banana prawns, barramundi and calamari <i>Suggested Wine: Entourage 'cellar reserve' Chardonnay</i>	
<b>Butter chicken (Hot)</b>	25.5
chicken thigh fillets cooked in fragrant tomato based sauce. Served with steamed rice, pappadum, raita and roti <i>Suggested Beer: Coopers Pale Ale      Wine: Sons of Eden Grenache/Shiraz/Mourverdre</i>	
<b>Pork belly</b>	26.5
with glass noodle salad and mango-chilli dressing <i>Suggested Wine: Starvedog lane Sauvignon Blanc</i>	
<b>Chingri malai curry (medium)</b>	26.5
Australian banana prawns cooked in an aromatic cashew and coconut curry, a traditional Bengali delicacy. Served with rice, pappadum, raita & roti <i>Suggested Beer: Guinness draught      Wine: Oyster Bay Sauvignon Blanc</i>	
<b>Spicy whole baby snapper</b>	27.5
Thai style snapper with steamed rice, stir-fry bok choy, leeks, capsicum and bean shoots <i>Suggested Wine: Entourage 'cellar reserve' Chardonnay</i>	

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## From the Chargrill:

*All steaks served in HQ's on William are certified by Meat Standards Australia (MSA). All meat graded by MSA is guaranteed to be of a high quality with superior tenderness.*

*All dishes from the Chargrill menu are served with a side of baked potatoes or chunky fries, tossed in smoked paprika salt and served with your choice of sauce or condiment.*

### Select an item from the chargrill:

**Cajun spiced Milawa Chicken Breast (260g)** 26.5  
*Suggested Wine: Entourage 'cellar reserve' Chardonnay*

**Dry aged Black Angus Sirloin Steak (280g)** 34.5  
*Suggested Wine: Tintara Shiraz*

**Gippsland Fillet Mignon (220g)** 35.5  
*Suggested Wine: Te-Aro Estate 'The Charred Door' Shiraz*

**Lamb rack (4 point)** 35.5  
*Suggested Wine: Wisdom Creek Shiraz*

**Northern river Scotch Fillet (280g)** 35.5  
*Suggested Wine: Te-Aro Estate 'The Charred Door' Shiraz*

**Black Angus Rib Eye Steak (400g)** 37.5  
*Suggested Wine: Wisdom Creek Shiraz*

### Select a sauce and/or condiment:

- Red wine glaze
- Green peppercorn
- Porcini mushroom
- Tomato relish
- Dijon, English or Seeded mustard
- Horseradish

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## Sides:

<b>Steamed Vegetables</b>	8
<b>Rosemary and garlic mash potato</b>	8
<b>HQ fries (v)</b>	8
<b>Garden salad</b>	8
<b>Garlic and herb button mushrooms</b>	12
<b>Traditional Greek salad</b>	12

## Dessert:

<b>Chocolate tart</b> with double cream and chocolate sauce	12.5
<b>Mango cheesecake</b> with freshly sliced mango and balsamic glaze	12.5
<b>Sticky date pudding</b> with butterscotch sauce and hazelnut tuille	12.5
<b>Apple and quince crumble</b> with vanilla ice cream	12.5
<b>Assorted Ice cream and Sorbets</b> in a waffle cup topped with crushed nuts	12.5
<b>Cheese Platter</b> local and international cheese, muscatels, quince paste, lavosh	17.5

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