

GRAZING

Freshly Shucked Oysters (GF)

Served natural or Kilpatrick (each) 3.5

Clarence River King Prawns * (GF)

Harissa, Lemon, petit herbs 18

Confit King Salmon (GF)

Oyster mushroom, leek ash mayo, nasturtium, yuzu 17

Smoked Barbecue Pork Ribs

Birchley pork ribs, HQ's Barbecue sauce, house pickles 17

Textures of Beetroot (V)

Almond crumb, puffed wild rice, chèvre 15

Diver Scallops (GF)

Diver scallops, almond vinaigrette, baby cucumber, herb 16

LIGHT MEALS

Soup of the Day

Market fresh ingredients with grilled Turkish 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

Add smoked chicken breast 22

Port Arlington Mussel Pot*

Local mussels, tomato ragout, fresh herbs, HQ's Fries 20

Nasi Goreng (V) *

Spring onion, garden peas, chilli, wombok, fried free range egg 24

Add chicken and prawn 28

(V) vegetarian

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

MAIN

Fish and Chips

Beer battered locally caught fish with mixed leaf, zucchini, pine nut, ricotta salad, homemade tartar and grilled lemon 25

King Prawn Spaghetti with Port Arlington Mussels and Blue Swimmer Crab

Confit tomato, capers, blue swimmer crab bisque, lemon, pangrattato 30

Malaysian Chicken Curry*

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

Pan seared Harpuka (GF)

Heirloom tomato, kale, oyster mushroom, tomato vinaigrette 32

Beef Burger

Chargrilled Victorian beef, bacon, onion jam, Swiss cheese, dill pickle and aioli on a toasted brioche bun, served with HQ's Fries 22

Twice-cooked Free-range Duck (GF)

Crispy skin free-range duck, parsnip cream, beetroot, blood orange caramel 32

Hunter Valley Brisket (GF)

21 day dry aged slow cooked brisket, garden peas, fried kale 35

Wild Mushroom Tortellini (V)

Sicilian lentil, asparagus, chèvre, truffle, 60° 60 egg 28

(V) vegetarian

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

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) and Northern Tasmania.

Grilled items are accompanied with celeriac remoulade, parsley, shallot and horseradish salad, HQ's Fries and a red wine jus. Steaks are complemented with smoked tomato, tarragon butter and bone marrow.

200g Pasture-fed Black Angus Eye Fillet

Wilderness Beef, Northern Tasmania

42

300g Pasture-fed Dry-aged Black Angus Porterhouse

Cape Grim, Tasmania

39

400g Pasture-fed Black Angus Rib Eye

South Gippsland, Victoria

47

300g Grain-fed Black Angus Scotch Fillet

Riverina, Southern New South Wales

39

200g Chicken Breast

Bendigo, Victoria

30

(V) vegetarian

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

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

Beer battered fries served with tomato sauce 8

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, tahini yoghurt, smoked almonds, freekeh 12

Duck Fat Potatoes (GF)

Kipfler potato, garlic, sage 11

(V) vegetarian
(GF) gluten-free; gluten-free options available on request

DESSERT

Ice Cream

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

Peanut Butter Ice Cream Sandwich

Roasted peanut butter ice cream, caramel, popcorn **15**

Coconut Cake

Mango puree, coconut snow, young coconut sorbet, blueberry **15**

Chocolate Dome Cake

Hokey pokey, salted caramel, French vanilla bean ice cream **15**

Not Lemon Curd Tart

Lemon curd, crème fraiche, sable biscuit, raspberry **15**

Cheeseboard

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

(V) vegetarian
(GF) gluten-free; gluten-free options available on request