

GRAZING

Freshly Shucked Oysters (GF)	
Served natural or Kilpatrick (each)	3.5
South Australian King Prawns *	
Chili, garlic, olive oil	18
Duck Liver Parfait	
Toasted brioche, cornichons, onion marmalade	14
Western Plains Pork Croquettes	
Western Plains Pork, potato, truffle, sage	18
Saganaki (GF) (V)	
Grilled kefalograviera cheese, currants and lemon	12
Salt and Pepper Squid *	
Wombok, bean shoots, lemon yogurt	15

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
<i>Add chargrilled chicken breast</i>	22
Port Arlington Mussel Pot*	
Local mussels with tomato ragout, fresh herbs, HQ's Fries	20
Balinese Fried Rice (V) *	
Spring onion, peas, fried egg, sambal	24
<i>Add chicken and prawn</i>	28

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

MAIN

Fish and Chips

Beer-battered locally caught fish with Italian coleslaw, 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 bread and condiments 30

Market Fresh Fish of the Day (GF)

Pan seared locally caught fish, sweet corn, picked blue swimmer crab, watercress 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, cotechino sausage, Cavolo Nero, blood orange caramel 32

Hunter Valley Beef Short Rib

Slow cooked beef short rib, Jerusalem artichoke, broad bean, charred baby onion, sprout petals 32

Vegetable 'Pot Eu Fue' on soft polenta (V)

Winter vegetables with saffron and wild mushrooms, soft polenta, 63 degree egg, stone baked bread 28

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

SIDES

Petite Boule

Traditional baked bread loaf with sea salt and softened butter 5

Stone Baked Turkish Bread

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

Garden Salad (GF) (V)

Crisp Mesclun salad with cucumber, tomato, shallot and champagne vinaigrette 9

Italian Potatoes

Sabago potato, rosemary, sea salt 9

DESSERT

Ice Cream *

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

Walnut cake with honey mascarpone

Warm walnut cake, lemon myrtle syrup, mascarpone 15

Croissant Bread and Butter Pudding

Bread and butter pudding, crème anglaise, French vanilla bean ice cream 15

Chocolate Dome Cake

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

Crèma Catalana

Traditional crema catalana, orange, cinnamon, almond biscotti 15

Cheeseboard *

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

CHAMPAGNE

GLASS BOTTLE

Veuve Clicquot Brut Yellow Label	France		110
Mumm Champagne	France		85

SPARKLING WINE

Rothbury Estate Sparkling Cuvée	Blend of regions	7.50	32
Oyster Bay Sparkling Cuvée Brut	Marlborough, New Zealand	11	49

MOSCATO AND ROSE

Innocent Bystander Moscato	Yarra Valley, Victoria 2013	10	45
Innocent Bystander Rose	Yarra Valley, Victoria 2012	9.50	43

WHITE WINE

Bird in Hand 'Honeysuckle' Riesling	Clare Valley, South Australia 2012	9	40
Rothbury Estate Sauvignon Blanc	Blend of regions	7.50	32
Secret Stone Sauvignon Blanc	Marlborough, New Zealand 2013	10	46
Oyster Bay Sauvignon Blanc	Marlborough, New Zealand 2013	11	49
T'Gallant Cape Schanck Pinot Grigio	Mornington Peninsula, Victoria 2014	10	45
Te-Aro Estate Pinot Grigio	Barossa Valley, South Australia 2013	12	55
Rothbury Estate Chardonnay	Blend of regions	7.50	32
Michelton Chardonnay	Nagambie, Victoria 2012	10	46

RED WINE

Are you Game? Pinot Noir	Strathbogie Ranges, Victoria 2012	10	46
Audrey Series Merlot	Grampians, Victoria 2011	11.50	52
Te-Aro Estate (The Pump Jack) Cabernet Sauvignon	Barossa Valley, South Australia 2010	12	55
Pepperjack Cabernet Sauvignon	Barossa Valley, South Australia 2012	13	58
Rothbury Estate Shiraz Cabernet	Blend of regions	7.50	32
Pepperjack Shiraz	Barossa Valley, South Australia 2012	13	58
Rosemount Little Berry Shiraz	McLaren Vale, South Australia	10	45
Te-Aro Estate Shiraz	Barossa Valley, South Australia	12	55
Tellurian Grenache	Heathcote, Victoria		58
Tellurian GSM	Heathcote, Victoria		70
Bottega Barbaresco Collina Del Sole	Italy		85
Camboral Riosa "Crianza" Tempranillo	Spain		49
Farnese Casale Vecchio MONTEPULCIANO	Italy		65
Farnese Fantini Sangiovese	Italy		39
Farnese Vigneti Zabu Chiantari Nero D'Avola	Italy		58

BEER ON TAP

	POT	SCHOONER	PINT
Carlton Draught	5	7.80	9.90
Peroni	8		13.50

BOTTLED BEER

BOTTLE

AUSTRALIAN

Cascade Premium Light	6.50
Coopers Pale Ale	8.50
Crown Lager	8.50
Fat Yak	8.50
James Boag's Premium	8.50
James Squire Pale Ale	10
Pure Blonde	8.50
Victoria Bitter	7.50

BOTTLED BEER AND CIDER

BOTTLE

IMPORTED

Asahi	9.50
Corona	9.50
Heineken	9.50
Hoegaarden	10.50
Peroni	9.50
Stella Artois	9.50

CIDER

Bulmer's Original	9.50
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COCKTAILS

All cocktails \$19.50

Cosmopolitan	Smirnoff Vodka, Cointreau, cranberry juice and fresh lime
Mojito	Bacardi Rum, mint leaves, fresh lime and sugar
Espresso Martini	Absolut Vanilla Vodka, Kahlua, sugar and a shot of espresso coffee
Martini	Smirnoff Vodka or Gordon Gin, Dry Vermouth and fresh lime
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 cream 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