

## STARTERS & GRAZING

### Fresh Oysters (GF) 🍏

Served natural or kilpatrick (each) **4.5**

### Naked Salt & Pepper Squid (GF) 🍏

Stir fried squid with black pepper, Sichuan pepper and chilli served with watercress and cucumber salad **16**

### Charcoal Grilled Satays Skewers (GF)

Choice of free range chicken or grain-fed Victorian beef skewers with salted cucumber and a satay sauce **14**

### Bug Slider \*

Bug slider with rocket and Mintaiko mayonnaise **12**

### Lamb Ribs

Harissa marinated lamb ribs, hummus & cumin yoghurt, pomegranate and mint **17**

### Seared Scallops

Seared scallops, cauliflower puree, herb oil and pancetta crumb **21**

### 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 hardboiled egg **18**  
*Add chicken breast* **6**

### Petite Boule (V)

Traditional baked bread loaf with sea salt and softened butter **6**

### Autumn Squash (V) (GF) 🍏

Roasted Autumn squash and chickpea, with a lemon and herb dressing **19**

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

🍏 Healthy option

## MAIN

### Fish and Chips

Crispy battered locally caught fish of the day served with mushy peas, homemade tartare sauce and lemon **28.5**

*Wine Suggestion: Leo Buring Riesling, Clare Valley, SA* 9.5/44

### Mussels \*

Steamed mussels in a white wine and herb sauce served with grilled Turkish bread **24**

*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 **31**

*Wine Suggestion: St. Hubert's The Stag Chardonnay, VIC* 11/50

### Orecchiette Pasta

Orecchiette pasta, butternut pumpkin, roasted pine nuts, sage butter and goats cheese **24**

*Wine Suggestion: Hedonist Sangiovese Rose, McLaren Vale, SA* 12/54

### Victorian Farmed Beef Burger

Locally farmed beef, crispy iceberg lettuce, house pickles, tomato, toasted milk bun, bacon, American cheddar, HQ's fries **25.5**

*Wine Suggestion: Seppelt One Mile Shiraz, Heathcote, VIC* 13/58

(V) vegetarian

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

 Healthy option

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on WILLIAM

### **Confit of Duck**

Slow cooked duck leg, braised red cabbage, fondant potato and a star anise infused jus **35**

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

### **Salmon (GF)** 🍏

Pan fried salmon, stir fried Asian vegetables in a fragrant Thai broth **34**

*Wine Suggestion: Secret Stone Pinot Gris, Marlborough, NZ* 10/46

### **Braised Beef**

Braised beef cheeks in red wine, parsnip puree, kale and hazelnut soil **34**

*Wine Suggestion: Seppelt One Mile Drive Shiraz, Heathcote, VIC* 13/58

### **Singapore Noodles**

Singapore noodles, red capsicum, onions, leek, fresh chilli, shrimps and chicken **24**

*Beer Suggestion: Fat Yak Pale Ale, Perth, WA* 9

(V) vegetarian  
(GF) gluten-free; \*gluten-free options available on request  
🍏 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 a cos lettuce, red onion and tomato salad, herb butter and unlimited HQ's Fries.

<b>300g O'Connors Pasture Fed British Breed Black Angus Porterhouse</b> Gippsland, Southern Victoria	45
<b>550g Chateaubriand for 2</b> Gippsland, Southern Victoria	85
<b>200g Pasture Fed Black Angus Eye Fillet</b> Gippsland, Southern Victoria	48
<b>400g Pasture Fed Pure Black Angus Rump</b> Gippsland, Southern Victoria	43
<b>Chicken Breast</b> Bendigo, Victoria	30
<b>Sauces Available:</b>	
Green Peppercorn	4
Red Wine	4

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

14/62

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 Healthy option

## SIDES

### Tri-Quinoa Tabbouleh (V) 🍏

Three types of quinoa with parsley, mint, tomato and pine nuts 10

### Market Steamed Vegetables

Selection of market vegetables 9

### HQ's Fries

Served with celery salt 9

### Potato Wedges

Seasoned potato wedges with sour cream and sweet chili sauce 10.5

### Salad Greens (GF) (V) 🍏

Salad leaves, shallot, herbs, French dressing 9

### Beetroot Salad (V) 🍏

Baked beetroot, chickpeas, feta and mint 12

(V) vegetarian

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

🍏 Healthy option

## DESSERTS

### Ice Cream \*

Selection of sorbet and ice cream with crisp biscuit 14

### Sticky Date Pudding

Sticky date pudding, butterscotch sauce and vanilla bean ice-cream 15

### Tiramisu

Coffee flavoured Italian dessert with amaretto 15

### Classic Crème Brûlée

Traditional Crème brûlée 14

### Baked Pears

Vanilla caramel baked pears, maple syrup and cream 14

### Cheeseboard \*

Selection of three cheeses with fruit bread, lavosh crackers, quince paste and muscatels 28

### OR

Choose one cheese with fruit bread, lavosh crackers, quince paste and muscatels 12

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 Healthy option