

STARTERS & GRAZING

Insalata Caprese (GF) (N) Soft Mozzarella, heirloom tomato, sweet basil, sea salt, cold press olive oil and Modena balsamic	21.5
Chicken 65 Southern Indian spice marinated fried chicken served with tomato chutney	20
Caesar Salad (GFR) Romaine lettuce, white anchovies, poached egg, parmesan and prosciutto add chicken breast 8.5 add shrimp 12.5	20.5
Quinoa and Lentil Tian 🍏 (GF) (V) (Vegan) Avocado mousse, sundried tomatoes, roasted seeds, compressed melon and corn chips add chicken breast 8.5 add shrimp 12.5	19.5
Grilled Octopus 🍏 (GFR) Grilled Kipfler potatoes, la boqueria chorizo and watercress	21.5
HQ's Seafood Tart (GFR) Creamy melange of seafood with vegetables and tobiko	20
Seasonal Australian Oysters Compressed apple, cucumber, dill, finger lime (each) Natural (each) Kilpatrick (each)	5.5 5.5 5.5

MAINS

Butternut Squash Risotto (GF) (V) (N) Aged Carnaroli rice, roasted beetroot, feta cheese and baby spinach add chicken breast 8.5 add shrimp 12.5 add la boqueria chorizo 12.5 <i>Wine suggestion: St. Huberts the Stag Chardonnay</i>	32.5
Tasmanian Salmon En Papillote With artichoke, olives, potatoes, fennel, sundried tomatoes, herb butter and salsa verde <i>Wine suggestion: Shaw and Smith Sauvignon Blanc</i>	40
Australian Bug Meat Spaghetti With lobster jus and fresh herbs <i>Wine suggestion: Leo Buring Riesling</i>	42
Confit Duck Leg Cannelloni With cheese sauce, confit summer stone fruit, meat jus and carrots <i>Wine suggestion: Coldstream Hills Pinot Noir</i>	39.5
Lamb Rump (GF) Roasted with spices, textures of butternut squash, peas and bean salsa and port jus <i>Wine suggestion: Precipice Syrah</i>	42

FROM THE GRILL

Selection of premium Victorian meat, poultry, and Australian seafood, cooked on the chargrill.

All items From the Grill served with your selection of sauce, thick cut fries and house salad.

Grain Merchant T Bone (400 gms)* Marble score 2+, 70 days grain fed Victorian Angus <i>Wine suggestion: Coldstream Hills Pinot Noir</i>	59
Omugi Strip Loin (300 gms)* Marble Score 2+, 150 days barley fed, Southern QLD <i>Wine suggestion: Pepperjack Cabernet Sauvignon</i>	60
Pure Southern Beef Rib Eye (350 gms)* Southern Victoria pasture fed Black Angus <i>Wine suggestion: Seppelt One Mile Drive Shiraz</i>	65
Half Free-Range Chicken	40
Calamari with Tandoori Marinade (300 gms)	42.5
Yellow Fin Tuna Saku With kasundi marinade	45
SELECTION OF SAUCE Creamy mushroom pepper corn salsa verde peri peri chimichurri Herb butter house tartar *add additional sauce 5	

SIDES & FRIES

Seasonal Root Vegetables (V) (GF)	12
Crushed Potatoes, Shallots and Parsley (V) (GF)	12
Buttered Broccolini and Forest Mushrooms (V) (GF)	12
Blue Cheese Cauliflower Mornay	12
Fries Thick cut 12.5 Half portion 7.5	
Potato wedges 12.5 Half portion 7.5	
Sweet potato 12.5 Half portion 8	

DESSERT

Coffee Stone (N) Soft caramel hazelnut and flourless chocolate cake wrapped in coffee mascarpone mousse and a crisp outer chocolate shell	19.5
Sticky Date Pudding Warm butterscotch sauce, vanilla ice cream and orange	19.5
Lemon Curd Tart (GF) Candied ginger, cardamom cream and native Davidson plum	19.5
Classic Cheese Cake with seasonal berries and fruits	19.5
Selection of Ice Cream and Sorbet	15.5
Cheese Board Selection of three Victorian cheeses with condiments, crackers and nuts	30
OR	
Single Cheese (50 g) with condiments, crackers and nuts	16.5

BEVERAGES

	GLASS		BOTTLE
	150 ml	250 ml	
SPARKLING			
Rothbury Estate Sparkling Cuvee	10	16	46
T'Gallant Prosecco, Italy	13	19	55
Seppelt Salinger NV Premium Cuvee	15	22	64
Innocent Bystander Moscato	15	22	65
Veuve Clicquot, French Champagne	-	-	220
G. H. Mumm, French Champagne	-	-	155
WHITE WINE			
Leo Buring Riesling	12	18	53
Cape Schanck Pinot Grigio	12	18	53
Secret Stone Pinot Gris	12	18	53
Rothbury Estate Sauvignon Blanc	10	16	46
Shaw and Smith Sauvignon Blanc	18	26	80
Squealing Pig Sauvignon Blanc	12	18	53
Rothbury Estate Chardonnay	10	16	46
St. Huberts the Stag Chardonnay	14	21	62
RED WINE			
Coldstream Hills Pinot Noir	16	23	71
Fickle Mistress Pinot Noir	14	21	62
Audrey Wilkinson Merlot	14	21	62
Gentleman's Collection Shiraz Grenache Blend	14	21	62
Pepperjack Cabernet Sauvignon	16	23	71
Wynn's Coonawarra Black Label Cabernet Sauvignon	18	26	80
Rothbury Shiraz Cabernet	10	16	46
Wolf Blass Private Label Shiraz	12	18	53
Seppelt One Mile Drive Shiraz	14	21	62
Precipice Syrah	16	23	71
Hedonist Sangiovese Rose	14	21	62
Penfolds Bin 28 Shiraz	-	-	110
BEERS ON TAP			
	POT	SCHOONER	PINT
Carlton Draught	8	11	14
Stella Artois	10.5	-	15
BOTTLED BEER			
Cascade Premium Light	8.5		
Great Northern	9.5		
James Boag's Premium	9.5		
Pure Blonde	9.5		
Victoria Bitter	9.5		
Coopers Pale	10.5		
Crown Lager	10.5		
Fat Yak	10.5		
Asahi	11		
Corona	11		
Peroni	11		
Bulmers	11.5		
COCKTAILS			
	22.5		
Cosmopolitan			
Espresso Martini			
Martini (Dirty or Dry)			
Toberone			
Daiquiri			
Piña Colada			
Blue Lagoon			
Margarita			
Long Island Iced Tea			
Mojito			
NON-ALCOHOLIC			
Juices Soft drinks	5		
Coffee Tea	5.5		
Sparkling Water or Still Mineral Water	8		
Bundaberg Ginger Beer Heineken 0.0	7.5		
Milkshake Iced coffee Iced chocolate	9		
Decaf Coffee with soy or almond milk	6.5		



*Premium spirits and mocktails available at the bar.