

## ENTREES & SALADS

from 12:00 p.m. onwards

### SEASONAL AUSTRALIAN OYSTERS

Compressed apple, cucumber, dill, finger lime, chilli (each) **(GF)** 5  
Kilpatrick: bacon, Worcestershire sauce, tabasco, chorizo (each) 5

### BEETROOT AND BOCCONCINI 🍏 (N) (GF)

Marinated beetroot and Victorian bocconcini, pesto dressing, arugula, roasted seeds and puffed grains  
add chicken breast 8 add shrimp 12.5 19.5

### YELLOWFIN TUNA TARTAR 🍏 (GF)

With avocado, sesame oil, rice crisp and Asian dressing  
Mains size 40 22

### CAESAR SALAD

Romaine leaves, white anchovies, poached egg, parmesan, prosciutto  
add chicken breast 8 add shrimp 12.5 19.5

### GRILLED OCTOPUS 🍏 (GF)

Grilled kipfler potatoes and La Boqueria chorizo, watercress and lemon dressing 19.5

### SOUP OF THE DAY 🍏

Market fresh ingredients with grilled Turkish bread 12

## ALL DAY DINING

from 12:00 p.m. onwards

### HQ'S CLUB\*

Chicken, fried egg, bacon, mixed greens, tomatoes, seeded mustard mayo on sourdough bread 28

### VICTORIAN BEEF SANDWICH\*

Pasture-fed black angus, roast pepper, jalapeño, Hungarian salami, cream cheese and caramelised onion in herb focaccia 28

### FISH AND CHIPS\*

Orly battered seasonal catch, homemade tartar sauce, nori salt 29.5

### VICTORIAN WAGYU-STYLE BEEF BURGER\*

Caramelised onion, crisp lettuce, tomatoes, pickles, bacon, fried egg and local cheddar 30

\*Served with thick-cut fries and side salad

### ALLEPPEY FISH CURRY 🍏

Catch of the season braised in Southern Indian curry with coconut milk, chilli. Served with steamed rice, papadum and paratha 33.5

### HQ'S BUTTER CHICKEN

Chicken thigh braised in creamy tomato gravy and dried fenugreek. Served with steamed rice, pickles, paratha 33.5

### SOUTHERN INDIAN VEGETABLE CURRY (V)

Seasonal vegetable braised in Southern Indian curry with coconut milk. Served with steamed rice, papadum and paratha 28

## PASTA

Choice of penne or spaghettini

**Pollo Con Tomato** Grilled chicken, tomato ragout and basil 30

**Alfredo (V)** Forest mushroom, parmesan, herbs and cream 27

**Frutti di Mare** Tomato sauce, octopus, prawn, parsley 35

**Bolognese** Beef ragout, tomatoes and herbs 30

# HQ'S ON WILLIAM

BAR & RESTAURANT

## MAINS

from 6:00 p.m. onwards

### SAFFRON RISOTTO (V) (GF)

Aged Carnaroli rice, green peas, roasted tomatoes and parmesan  
add chicken breast 8 add shrimp 12.5 32  
add la boqueria chorizo 10  
Wine suggestion: St. Huberts the Stag Chardonnay

### TASMANIAN SALMON

With green pea and mint puree, Middle-eastern herb couscous, mint, salmon roe 38  
Wine suggestion: Shaw and Smith Sauvignon Blanc

### BANANA LEAF BARRAMUNDI (N)

Kasundi mustard marinated barramundi cooked in banana leaf.  
Served with tempered rice and pickles 37  
Wine suggestion: Leo Buring Riesling

### VICTORIAN LAMB RACK (4-BONE POINT) (GF)

With green pea rice, spiced apricot, roasted carrots and mint 45  
Wine suggestion: Wynn's Coonawarra Black Label Cabernet Sauvignon

## FROM THE GRILL

### PURE SOUTHERN PASTURE-FED BEEF EYE FILLET (200 g)\*

Wine suggestion: Pepperjack Cabernet Sauvignon 49

### VICTORIAN BLACK ANGUS T-BONE STEAK (450 g)\*

Wine suggestion: Seppelt One Mile Drive Shiraz 50

### VICTORIAN FREE-RANGE CHICKEN MARYLAND\*

Wine suggestion: St. Huberts the Stag Chardonnay 37

\* Served with roasted baby vegetables, salsa verde and crushed potatoes

## SIDES & FRIES

Seasonal Vegetables (V) (GF) 11

Crushed Potatoes, Shallots and Parsley (V) (GF) 11

Buttered Broccoli and Forest Mushrooms (V) (GF) 11

Cut Fries 11.5 Half portion 6.5

Potato Wedges 11.5 Half portion 6.5

Sweet Potato 12.5 Half portion 7.5

## DESSERT

from 12:00 p.m. onwards

### STICKY DATE PUDDING

Warm butterscotch sauce, vanilla ice cream and orange 16

### 64% MADAGASCAR CHOCOLATE MOUSSE (GF)

Forest berry textures 19

### ICE CREAM (GF) Selection of sorbet and ice cream

14

### CHEESEBOARD (N)

Selection of three Victorian cheeses, condiments, crackers, nuts 30

OR Single cheese (50 g), condiments, crackers, nuts 16

# BEVERAGES

## SPARKLING

	GLASS	BOTTLE	
	150 ml	250 ml	
Rothbury Estate Sparkling Cuvee	9	15	44
T'Gallant Prosecco	12	18	53
Seppelt Salinger NV Premium Cuvee	14	21	62
Innocent Bystander Moscato	14	21	62

## 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	9	15	44
Shaw and Smith Sauvignon Blanc	18	26	80
Squealing Pig Sauvignon Blanc	12	18	53
Rothbury Estate Chardonnay	9	15	44
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	71
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	9	15	44
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

## BEERS ON TAP

	POT	SCHOONER	PINT
Carlton Draught	7	10	12
Stella Artois	9.5	-	14

## BOTTLED BEER

Cascade Premium Light	8
XXXX Gold	8
James Boag's Premium	9
Pure Blonde	9
Victoria Bitter	9
Coopers Pale	10
Crown Lager	10
Fat Yak	10
Asahi	10.5
Corona	10.5
Peroni	10.5
Bulmers	11
James Squire Amber Ale	11

## COCKTAILS

Cosmopolitan	\$21.5
Espresso Martini	
Martini (Dirty or Dry)	
Toblerone	
Daiquiri	
Piña Colada	
Blue Lagoon	
Margarita	
Long Island Iced Tea	
Mojito	

## NON-ALCOHOLIC

Coffee   Tea	5.5
Juices   Soft drinks	5
Lemon, Lime and Bitters	5.5
Sparkling Water or Still Mineral Water	7.5
Bundaberg Ginger Beer	7.5
Milkshake   Iced coffee   Iced chocolate	8.5
Decaf   Soy   Almond	6



(V) Vegetarian (GF) Gluten-Free 🍏 Healthy Option (N) Contains Nuts  
Gluten-free option available upon request. Please advise if you have other dietary requirements.  
For in-room dining, a tray charge of \$4 applies to each order.

\*Premium spirits and mocktails available at the bar.