

ENTREES & SALADS

from 12:00 p.m. to 10:00 p.m.

DEEP SEA SCALLOP (GF)	25
Warm bacon and chorizo salsa, pea purée, prosciutto, jalapeño	
CHICKEN 65	19.5
Southern Indian spice marinated fried chicken, served with coconut lentil chutney	
CAESAR SALAD	19.5
Romaine leaves, white anchovies, poached egg, parmesan, prosciutto <i>add chicken breast 8 add shrimp 12.5</i>	
SEASONAL AUSTRALIAN OYSTERS	
Compressed apple, cucumber, dill, finger lime, chilli (each) (GF)	5.5
Kilpatrick: bacon, Worcestershire sauce, tabasco, chorizo (each)	5.5
QUINOA AND LENTIL (GF) (V) (Vegan)	18
Avocado mousse, sundried tomatoes, roasted seeds, compressed melon, corn chips	
TUNA TARTAR (GF)	22
With avocado, sesame oil, rice crisp and Asian dressing	
GRILLED OCTOPUS (GF)	21
Grilled kipfler potatoes, La Boqueria chorizo, watercress, lemon dressing	

ALL DAY DINING

from 12:00 p.m. to 10:00 p.m.

HQ'S CLUB*	28
Chicken, fried egg, bacon, mixed greens, tomatoes, seeded mustard mayo on sourdough bread	
VICTORIAN BEEF SANDWICH*	29
Pasture-fed black angus, roast pepper, jalapeño, Hungarian salami, cream cheese and caramelised onion in herb focaccia	
FISH AND CHIPS*	29.5
Orly battered seasonal catch, homemade tartar sauce	
VICTORIAN WAGYU-STYLE BEEF BURGER*	30
Caramelised onion, crisp lettuce, tomatoes, pickles, bacon, fried egg and local cheddar	

*Served with thick-cut fries and side salad

ALLEPPEY FISH CURRY	34
Catch of the season braised in Southern Indian curry with coconut milk, chilli. Served with steamed rice, papadum and paratha	
HQ'S BUTTER CHICKEN	34
Chicken thigh braised in creamy tomato gravy and dried fenugreek. Served with steamed rice, pickles, paratha	
SOUTHERN INDIAN VEGETABLE CURRY (V)	28
Seasonal vegetable braised in Southern Indian curry with coconut milk. Served with steamed rice, papadum and paratha	

PASTA Choice of penne or spaghetti

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

MAINS

from 6:00 p.m. to 10:00 p.m.

SAFFRON RISOTTO (V) (GF)	32
Aged Carnaroli rice, green peas, roasted tomatoes and parmesan <i>add chicken breast 8 add shrimp 12.5 add la boqueria chorizo 10</i> <i>Wine suggestion: St. Huberts the Stag Chardonnay</i>	
TASMANIAN SALMON	39
Green pea, mint puree, Middle-eastern herb couscous, mint, salmon roe <i>Wine suggestion: Shaw and Smith Sauvignon Blanc</i>	
BANANA LEAF BARRAMUNDI (N)	38
Kasundi mustard marinated barramundi cooked in banana leaf. Served with tempered rice and pickles <i>Wine suggestion: Leo Buring Riesling</i>	
MEDITERRANEAN STYLE FREE-RANGE CHICKEN	38
Bean and vegetable ragout, beetroot mint yoghurt, roasted cumin <i>Wine suggestion: Pepperjack Cabernet Sauvignon</i>	
CONFIT DUCK LEG (GF)	39
Lentil and quinoa bed, spiced fig chutney, grilled potatoes, duck jus <i>Wine suggestion: Coldstream Hills Pinot Noir</i>	
VICTORIAN LAMB RACK (4-BONE POINT) (GF)	46
With green pea rice, spiced apricot, roasted carrots and mint <i>Wine suggestion: Audrey Wilkinson Merlot</i>	

FROM THE GRILL

ORGANIC CHICKEN SPATCHCOCK (500 g)*	38
<i>Wine suggestion: Wynn's Coonawarra Black Label Cabernet Sauvignon</i>	
PURE SOUTHERN PASTURE-FED BEEF EYE FILLET (200 g)*	50
<i>Wine suggestion: Pepperjack Cabernet Sauvignon</i>	
VICTORIAN BLACK ANGUS T-BONE STEAK (450 g)*	52
<i>Wine suggestion: Seppelt One Mile Drive Shiraz</i>	
VICTORIAN LAMB RACK (4-BONE)*	46
<i>Wine suggestion: Wynn's Coonawarra Black Label Cabernet Sauvignon</i> <i>* Served with roasted seasonal vegetables, salsa verde and crushed potatoes</i>	

SIDES & FRIES

Seasonal Vegetables (V) (GF)	11		
Crushed Potatoes, Shallots and Parsley (V) (GF)	11		
Buttered Broccolini and Forest Mushrooms (V) (GF)	12		
Cut Fries / Potato Wedges	12	Half portion	7
Sweet Potato	12.5	Half portion	7.5

DESSERT

from 12:00 p.m. to 10:00 p.m.

STICKY DATE PUDDING	17
Warm toffee sauce, vanilla ice cream and orange	
WARM CHOCOLATE FONDANT	21
Vanilla double cream, seasonal berries, chocolate soil	
LEMON CURD TART (GF)	19
Candied ginger, cardamom cream, native Davidson plum	
SELECTION OF ICE CREAM AND SORBET	15
Crumbed biscuit	
CHEESE BOARD (N) 3 Victorian cheeses, condiments, crackers, nuts	30
OR Single cheese (50 g), condiments, crackers, nuts	16

BEVERAGES

	GLASS		BOTTLE
	150 ml	250 ml	
SPARKLING			
Rothbury Estate Sparkling Cuvee	9	15	44
T'Gallant Prosecco, Italy	12	18	53
Seppelt Salinger NV Premium Cuvee	14	21	62
Innocent Bystander Moscato	14	21	62
Veuve Clicquot, French Champagne	-	-	215
G. H. Mumm, French Champagne	-	-	150
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	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	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
Penfolds Bin 28 Shiraz	-	-	110
BEERS ON TAP	POT	SCHOONER	PINT
Carlton Draught	7	10	12
Stella Artois	9.5	-	14
BOTTLED BEER			
Heineken 0.0	7.5		
Cascade Premium Light	8		
Great Northern	9		
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		
COCKTAILS	\$22		
Cosmopolitan			
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		
Sparkling Water or Still Mineral Water	7.5		
Bundaberg Ginger Beer	7.5		
Milkshake Iced coffee Iced chocolate	8.5		
Decaf Coffee with soy or almond milk	6.5		



*Premium spirits and mocktails available at the bar.