

HQ's on William

Radisson on Flagstaff Gardens' signature restaurant - HQ's on William boasts tranquil views of the picturesque Flagstaff Gardens, with innovative modern Australian cuisine infused with delicate Asian influences. Our chefs pride themselves on offering the freshest local meat and produce from the Queen Victoria Markets.

Entrée:

Minestrone (v) Finished with basil pistou <i>Suggested Wine: Bird in Hand Pinot Rose</i>	\$10.5
Trio of Dips (v) Chef's selection of fresh dips served with pita bread <i>Suggested Wine: Bird in Hand 'Honeysuckle" Riesling</i>	\$12.5
Duck& Pumpkin Cannelloni With warm capsicum relish and white wine cream sauce <i>Suggested Wine: Dal Zotto Sangiovese</i>	\$14.5
Spanish Onion & Goat Cheese Tart (v) Warm tart of Spanish onion Goat cheese, baby herb salad <i>Suggested Wine: Balgownie Pinot Noir</i>	\$14.5
Chicken San Choy Bao Minced chicken with chilli, coriander, peanuts and sesame oil Served in a lettuce cup <i>Suggested Wine: Eagle Vale Semillon/sauvignon Blanc</i>	\$14.5
Calamari Pakora With a coriander, mint & chili salad and yoghurt mint dressing <i>Suggested Wine: Shaw and Smith Sauvignon Blanc</i>	\$15.5
Moroccan Spiced Quail With sun dried tomato flavoured pearl cous cous tossed with mint yoghurt <i>Suggested Wine: Norfolk Rise Merlot</i>	\$17.5

(v) Indicates a vegetarian dish

Radisson Pizzas:

Margherita (v) Fresh tomato and basil with mozzarella cheese <i>Suggested Beer: Becks Pilsener</i> <i>Wine: Kangarilla Road Chardonnay</i>	\$16.5
Meat Lovers Rich Bolognese-style base, bacon, ham, olives, salami, capsicum, onion, mushroom and mozzarella <i>Suggested Beer: Guinness draught</i> <i>Wine: Woodcroft Shiraz</i>	\$16.5
Smoked Salmon Fresh tomato & mozzarella topped with smoked salmon, rocket and crème fraiche <i>Suggested Beer: Kirin Ichiban</i> <i>Wine: Yarra Burn Pinot/Chard/Meunier</i>	\$16.5
Vegetarian (v) Eggplant, zucchini, sun dried tomato, mushroom, feta cheese, pesto, olives, capsicum. <i>Suggested Beer: Corona with lime</i> <i>Wine: Grant Burge frontignac</i>	\$16.5
Hawaiian BBQ Chicken Capsicum, pineapple, mozzarella and tender chicken pieces topped with BBQ sauce <i>Suggested Beer: Pure Blonde</i> <i>Wine: Bird in Hand 'Honeysuckle' Riesling</i>	\$16.5
Pepperoni Salami, jalapenos, capsicum and mozzarella cheese <i>Suggested Beer: Coopers Pale Ale</i> <i>Wine: Beresford Shiraz</i>	\$16.5

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Mains:

Radisson Club Sandwich	\$17.5
Thick sliced, toasted bread, with bacon, egg, lettuce, tomato, roasted chicken and mayonnaise. Served with HQ fries <i>Suggested Wine: Zilzie Pinot Grigio</i>	
Radisson Beef Burger	\$18.5
Fresh toasted bun, rocket lettuce, tomato, sautéed onion and guacamole. Served with HQ fries <i>Suggested Wine: Ingoldby Cabernet Sauvignon</i>	
Battered Barramundi Fillets	\$21.5
With HQ fries and tartare sauce <i>Suggested Wine: Bird in Hand 'Honeysuckle' Riesling</i>	
Stuffed Canestroni	\$22.5
Shell pasta stuffed with a mix of ricotta, baby spinach and sun dried tomatoes, served with a rose sauce <i>Suggested Beer: Coopers Pale Ale Wine: Ingoldby cabernet Sauvignon</i>	
Crab Linguine	\$24.5
Fresh linguine pasta tossed with blue swimmer crab meat, light tomato sauce and salsa verde <i>Suggested Wine: Kangarilla Road Chardonnay</i>	
Murg Tawa Masala (hot)	\$25.5
Chicken thigh fillets cooked in a tomato gravy with a traditional blend of spices and sautéed vegetables. Served with rice, pappadum, raita & roti <i>Suggested Beer: Coopers Pale Ale Wine: Sons of Eden Grenache/Shiraz/Mourverdre</i>	
Kadhai Ghost (medium-hot)	\$25.5
Diced Lamb cooked in distinctive spices finished with coarsely ground coriander seeds & peppercorns. Served with rice, pappadum, raita & roti <i>Suggested Beer: Guinness draught Wine: d'Arenberg Grenache</i>	
Whole Baby Snapper	\$28.5
With rocket, onion, capsicum salad tossed in a citrus dressing <i>Suggested Wine: Red Claw Pinot Gris</i>	

(v) Indicates a vegetarian dish

From the Grill:

All steaks served in HQ's on William are certified by Meat Standards Australia (MSA). All meat graded by MSA is guaranteed to be of a high quality with superior tenderness.

All dishes from the Grill menu are served with a side of chunky fries, tossed in smoked paprika salt and served with your choice of sauce or condiment.

Select an item from the grill:

200g Free Range Chicken Breast <i>Suggested Wine: Amberley Chardonnay</i>	\$26.5
300g Beef Sirloin Steak <i>Suggested Wine: Beresford Shiraz</i>	\$34.5
Rack of Lamb <i>Suggested Wine: Wisdom Creek Shiraz</i>	\$34.5
280g Chefs Cut Wagyu Beef Rump (Grade 5+) <i>Suggested Wine: Fox Creek 'Red Baron' Shiraz</i>	\$35.5
250g Fillet Mignon <i>Suggested Wine: Yarra Burn Shiraz</i>	\$35.5
400g Beef Rib Eye Steak <i>Suggested Wine: Wisdom Creek Shiraz</i>	\$37.5

Select a sauce and/or condiment:

- Red wine glaze
- Green peppercorn
- Porcini mushroom
- Tomato relish
- Dijon, English or Seeded mustard

Sides:

Grilled field mushrooms (v)	\$7.0
Rosemary & Whole grain Mustard Chat potatoes (v)	\$7.5
Roasted Almond and Fetta Broccolini (v)	\$7.5
Creamy mash potato (v)	\$7.5
HQ fries (v)	\$8.0
Garden salad (v)	\$8.0
Greek salad (v)	\$12.0
Caesar salad (v)	\$14.5

Dessert:

Fruit Pavlova Meringue topped with a Frangelico cream and seasonal fruits	\$12.5
Warm Chocolate & Hazelnut Brownie Wattle seed anglaise, raspberry coulis and double cream	\$12.5
Bread & Butter Pudding Served with a blueberry compote and rum and raisin ice cream	\$12.5
Orange Scented honey Panna Cotta With kiwi coulis and orange crisp	\$12.5
Assorted Ice cream and Sorbets Topped with fruit salsa & sugared pistachios	\$12.5
Cheese Platter Local and International cheese, muscatels, quince paste, house made lavosh	\$17.5

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