

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:

Roasted tomato and capsicum soup (v)	\$10.5
roasted bell peppers and vine ripe tomatoes with garlic and thyme, finished with basil and crème fraiche <i>Suggested Wine: Bird in Hand Pinot Rose</i>	
Trio of Dips (v)	\$12.5
chef's selection of fresh dips served with pita bread <i>Suggested Wine: Bird in Hand "Honeysuckle" Riesling</i>	
Saganaki (v)	\$14.5
pan fried Haloumi with confit garlic, vine tomatoes and braised fennel <i>Suggested Wine: Balgownie Pinot Noir</i>	
Chicken Brochettes	\$15.5
cinnamon, cardamom, yoghurt and garlic marinated chicken skewers, served with fattoush salad and moroccan spiced yoghurt <i>Suggested Wine: Norfolk Rise Merlot</i>	
Calamari roulade	\$16.5
with sautéed spinach, enoki mushroom and cucumber mayo <i>Suggested Wine: Shaw and Smith Sauvignon Blanc</i>	
Chicken Caesar salad	\$16.5
traditional Caesar salad with roasted chicken, poached egg and crouton <i>Suggested Wine: Shaw and Smith Sauvignon Blanc</i>	
Prawn Cocktail	\$17.5
citrus marinated Australian banana prawns with a traditional cocktail sauce, iceberg and tobikko roe <i>Suggested Wine: Shaw and Smith Sauvignon Blanc</i>	
Garlic Bread	\$3.5

(v) Indicates a vegetarian dish

Radisson Pizzas:

Tomato bocconcini (v) fresh tomato, bocconcini and spanish onion with mozzarella cheese finished with basil pesto	\$16.5
Meat lovers rich bolognese base, bacon, ham, spicy salami, capsicum, mushrooms and mozzarella	\$16.5
Chicken and Mushroom fresh tomatoes, Cajun marinated chicken, marinated field mushrooms finished with ricotta cheese and fresh parsley	\$16.5
Chorizo and Potato sliced spanish chorizo, fresh tomatoes, mozzarella, sliced kipfler potatoes, seeded mustard mayo and Italian parsley	\$16.5
Prawn and Avocado fresh tomatoes, mozzarella, char grilled prawns, rocket, guacamole and creme fraiche	\$16.5
Diavolo Mexican spiced minced steak sauce, hot calabrese salami, mozzarella char grilled peppers, cherry tomatoes and Jalapenos	\$16.5

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Mains:

Radisson Beef Burger	\$18.5
fresh toasted bun, rocket lettuce, tomato, sautéed onion, avocado mayo and tomato capsicum relish. 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>	
Saffron Risotto (v)	\$23.5
with wild mushroom ragout and wilted spinach <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>	
Kali mirch murg (hot)	\$25.5
chicken thigh fillets marinated and cooked with freshly ground black pepper, ginger, garlic and yoghurt. Served with rice, pappadum, raita & roti <i>Suggested Beer: Coopers Pale Ale Wine: Sons of Eden Grenache/Shiraz/Mourverdre</i>	
Chingri malai curry (medium-hot)	\$26.5
prawn cutlets cooked in an aromatic cashew and coconut curry, a traditional Bengali delicacy. Served with rice, pappadum, raita & roti <i>Suggested Beer: Guinness draught Wine: d'Arenberg Grenache</i>	
Pan fried Atlantic salmon fillet	\$26.5
with wild rice, stir-fry vegetables, coconut- kaffir lime sauce <i>Suggested Wine: Red Claw Pinot Gris</i>	
Char-grilled Australian banana prawns	\$28.5
with seaweed salad, steamed wild rice, minted yoghurt and lemongrass infused paw-paw salsa <i>Suggested Wine: Shaw and Smith Sauvignon Blanc</i>	

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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 or smash potatoes, tossed in smoked paprika salt and served with your choice of sauce or condiment.

Select an item from the grill:

240g Cajun spiced Chicken Breast <i>Suggested Wine: Amberley Chardonnay</i>	\$26.5
Dry aged 1824 Beef Sirloin Steak (300g) <i>Suggested Wine: Beresford Shiraz</i>	\$34.5
Rack of lamb <i>Suggested Wine: Wisdom Creek Shiraz</i>	\$35.5
1824 Scotch Fillet (300g) <i>Suggested Wine: Fox Creek 'Red Baron' Shiraz</i>	\$35.5
Rockdale Fillet Mignon (250g) <i>Suggested Wine: Yarra Burn Shiraz</i>	\$35.5
Beef Rib Eye Steak (400g) <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
Steamed Vegetables (v)	\$7.5
Rosemary and garlic mash potato (v)	\$7.5
HQ fries (v)	\$8.0
Garden salad (v)	\$8.0
Greek salad (v)	\$10.0

Dessert:

Citrus tart served with blood orange sorbet and orange crisp	\$12.5
Warm Chocolate & Hazelnut Brownie wattle seed anglaise, raspberry coulis and double cream	\$12.5
Passion fruit Semi freddo served with almond biscotti	\$12.5
Strawberry mille feuille crispy puff pastry layered with kirsch cream and balsamic macerated strawberries	\$12.5
Assorted Ice cream and Sorbets fruit salsa & sugared pistachios	\$12.5
Cheese Platter local and international cheese, muscatels, quince paste, house made lavosh	\$17.5

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