

ALL DAY MENU

At HQ125 we believe fresh & high quality ingredients are the key to delicious foods

SALADILICIOUS

Fresh & Healthy Salads

BEETROOT GF	\$18.99
Beetroot chunks in a honey balsamic vinaigrette served on a bed of rocket with fava beans.	
AVOCADO SALAD GF	\$18.99
A stack of roasted vegetables, rocket, avocado and pesto dressing.	
FETA SALAD	\$18.99
Cucumbers, cherry tomatoes, rocket, olives, feta cheese, pesto dressing.	
CHICKEN SALAD GF	\$18.99
Grilled chicken breast, rocket, bacon, boiled egg, pesto dressing.	
FRESH CALAMARI SALAD GF	\$18.99
Marinated steamed squid with garlic, olive oil, lemon juice served with rocket and tomatoes.	
CHILI LIME PRAWNS SALAD GF SPICY	\$18.99
Pan fried prawns with garlic oil, chili, lime served with rocket, cabbage, jalapenos, pesto dressing.	
SMOKED SALMON SALAD	\$18.99
Smoked salmon slices, cherry tomatoes, sundried tomatoes, avocado, pesto dressing.	

HOMEMADE SANDWICHES

Quick & Easy Meal Choice

\$20 COMBO MEAL | ANY SANDWICH + TAP BEER

STEAK SANDWICH WITH FRIES	\$18.99
120g sirloin, toasted cheese and tomatoes bread, pesto dressing and fries. <i>Chef's Recommendation with extra bacon \$4.50 or egg \$3.50</i>	
CHICKEN SANDWICH WITH FRIES	\$18.99
Grilled chicken breast, rocket, tomatoes, aioli, fries. <i>Chef's Recommendation with extra bacon \$4.50 or avocado \$4.50</i>	
BEEF PASTRAMI SANDWICH WITH FRIES	\$18.99
Beef pastrami, toasted bread, melted cheese, mayo cabbage.	
SMOKED SALMON BAGEL	\$18.99
Slices of smoked salmon, cream cheese, rocket, toasted fresh bagel.	

PLEASE ADVISE CHEF OR STAFF IF YOU HAVE ANY FOOD ALLERGIES.

TERMS & CONDITIONS

Kindly note the dress code is smart casual.

Surcharge may apply to credit card payments.

We regret we are not able to accept separate payments. One account per party only.

ALL DAY MENU

PASTA MASTER

Saucy & Creamy Italian Pasta

HOMEMADE VEGETARIAN LASAGNE POPULAR	\$18.99
HOMEMADE CHICKEN LASAGNE POPULAR Chicken breast, bechamel sauce, lasagnes sheets, mozzarella cheese, creamy tomatoes sauce.	\$18.99
ZUCCHINI RAVIOLI Served with a creamy sauce.	\$18.99
AVOCADO CARBONARA POPULAR Fresh fettuccine, mashed avocado sauce, fresh cream, bacon, shaved parmesan cheese.	\$18.99
SPAGHETTI BOLOGNESE Beef mince, spaghetti, napoletano sauce, shaved parmesan cheese.	\$18.99
BOLOGNESE GNOCCHI POPULAR CHEF'S RECOMMENDATION Potato gnocchi, beef mince, napoletano sauce, shaved parmesan cheese.	\$18.99
VEGETARIAN GNOCCHI Mushroom and spinach, creamy sauce, parmesan cheese.	\$18.99
CREAMY CHICKEN GNOCCHI POPULAR CHEF'S RECOMMENDATION Sliced chicken breast cooked in creamy mushroom sauce topped with shaved parmesan.	\$19.99
SPAGHETTI PUTTANESCA SPICY Spaghetti, garlic, capers, olives, napoletano sauce, chili, anchovies.	\$19.99
SMOKED SALMON SPAGHETTI Smoked salmon, creamy sauce, parmesan cheese.	\$19.99
FETTUCCINE AL SUGO DI CALAMARI CHEF'S RECOMMENDATION Fettuccine pasta, napoletano sauce, calamari parmesan cheese.	\$19.99

CHEF'S RECOMMENDATION

Delicious & Special Dishes

LAMB SHANK POPULAR Slow cooked lamb shank, served with home made mashed potato.	\$19.99
BEEF RIB POPULAR Slow cooked beef rib, served with home made mashed potato.	\$19.99
CHICKEN RISOTTO Chicken & mushroom, risotto cooked with creamy sauce, topped with shaved parmesan.	\$19.99
PUMPKIN AND ROCKET RISOTTO POPULAR Mashed pumpkin cooked with creamy sauce, rocket and topped with shaved parmesan.	\$19.99
TAGLIATA DI MANZO Sirloin steak, slice and served with fresh rocket salad, parmesan cheese and olive oil.	\$29.99
FISH OF THE DAY Ask staff.	\$29.99

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ALL DAY MENU

DESSERT

Delightfully Sweet

THE BEST HOMEMADE TIRAMISU

\$14.50

SMALL BITS

A tasty bite

BRUSCHETTA \$16.99

CAPRESE \$16.99

DEEP FRIED CALAMARI \$16.99

FRIES \$7.50

GARLIC BREAD \$7.50

STEAMED VEGETABLES \$11.00

ROASTED VEGETABLES \$11.00

MELT \$16.99

Grilled Italian pepperoni, fresh mozzarella, sliced tomatoes served with ciabatta bread.

EXTRAS

Add to meal

CHICKEN \$6.50

BACON \$4.50

AIOLI \$1.00

EGG \$3.50

OLIVES \$4.50

FETA CHEESE \$6.50

AVOCADO \$4.50

SALMON \$6.50

MUSHROOM \$4.50

ANCHOVY \$4.50



HAPPY HOUR

Every Wednesday - Friday, 3.30pm - 6.00pm

\$14 TAP BEER 400ML & FRIES



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BREAKFAST MENU

START OF THE DAY

Breakie or Brunch

HELLO SPECIAL BREAKFAST	\$22.00
Hashbrown, poached egg, slowed cooked beef served with homemade Hollandaise sauce topped with green salad.	
EGGS ANY STYLE	\$12.00
With Italian ciabatta bread.	
AVOCADO TOAST	\$18.00
With feta cheese and tomatoes.	
CREAMY MUSHROOM ON TOAST	\$16.99
Ciabatta bread topped with creamy mushroom, poached egg & parmesan cheese.	
MELT	\$16.99
Ciabatta bread topped with Italian salami, fresh mozzarella cheese, and tomato, melted under grill.	
EGGS BENEDICT	
All eggs benedict served with homemade Hollandaise sauce.	
With salmon & avocado	\$19.50
With spinach & avocado	\$19.50
With bacon & avocado	\$19.50
FRESH BAGEL	
With jam & butter	\$12.00
With smoked salmon & cream cheese	\$16.99
OMELETTE	\$18.99
Egg with mushroom, tomato, spinach, mozzarella cheese topped with green salad & ciabatta bread.	

ADD TO YOUR MEAL

AVOCADO	\$4.50	SALMON	\$6.50
MUSHROOM	\$4.50	SAUSAGE	\$4.50
SPINACH	\$4.50	HASHBROWNS	\$4.50
BACON	\$4.50	EGG	\$3.50

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NON ALCOHOLIC

COFFEE

	S	M	L
Espresso	\$3.8		
Long Black		\$3.8	
Flat White	\$4.5	\$5.0	\$5.5
Cafe Latte	\$4.5	\$5.0	\$5.5
Chai Latte		\$5.0	\$5.5
Mochaccino	\$5.0	\$5.5	
Macchiato	\$4.5	\$5.0	
Cappuccino	\$4.5	\$5.0	\$5.5
Piccolo	\$4.5		
Americano			\$4.9
Hot Chocolate		\$5.5	\$6.5
Iced Chocolate			\$8.5
Iced Coffee			\$7.5
Iced Latte			\$7.5
Ice Americano			\$7.0
Ice Mocha			\$8.5
Cold Brew Coffee			\$7.0

MILK SELECTION & EXTRA

Almond Milk			\$1.0
Decaf			\$1.0
Extra Shot			\$1.0
Syrup Shot			\$1.0
Soy Milk			\$1.0
Coconut Milk			\$1.0

TEA SELECTION

			\$4.9
Earl Grey English Breakfast Peppermint			
Chamomile Green Tea Lemon Grass & Lemon			

SODA BAR

	\$5.5
Frank Ginger Beer	
Allganics Ginger Beer	
Lemon, Lime & Bitter 330ml	
Pepsi Max Pepsi Max No Sugar	

KOMBUCHA

	\$6.5
Amplify Kombucha Ginger & Lemon	
Amplify Kombucha Passionfruit & Lemon	
Amplify Kombucha Raspberry & Lime	

JUICE BAR

	\$5.5
Apple Orange Tomato	
Cranberry Grapefruit	
Smoothie Simply Squeeze Very Berry 350ml	
Smoothie Simply Squeeze Spirulina 330ml	
Allganics Apple & Guava 330ml	
Allganics Apple, Orange & Mango 330ml	

ARTESIAN WATER

Still (Small)	\$5.0
Sparkling (Large)	\$8.5

WINE

SPARKLING

		<i>Glass</i>	<i>Bottle</i>
Deutz Marlborough Cuvee 200ml	<i>Marlborough, NZ</i>		\$14
Deutz Marlborough Cuvee	<i>Marlborough, NZ</i>		\$59
Makers Anonymous Prosecco	<i>South Australia</i>		\$45
Mumm Grand Cordon	<i>Reims, France</i>	\$19	\$99
Perrier Jouet Grand Brut	<i>Epernay, France</i>		\$145
Mumm Milliseme 2012	<i>Reims, France</i>		\$195

SAUVIGNON BLANC

The Grayling	<i>Marlborough, NZ</i>	\$9	\$42
Triplebank	<i>Marlborough, NZ</i>	\$12	\$52
Brancott Estate Letter Series 'B'	<i>Marlborough, NZ</i>		\$64

PINOT GRIS

Montana Festival Block	<i>Waipara, NZ</i>	\$9	\$42
Camshorn	<i>Waipara, NZ</i>	\$14	\$59
Gwen	<i>Hawke's Bay, NZ</i>		\$62

CHARDONNAY

The Grayling	<i>East Coast, NZ</i>	\$9	\$42
Montana NZ Collection	<i>Gisborne, , NZ</i>	\$13	\$55
Brancott Estate Letter Series 'O'	<i>Marlborough, NZ</i>	\$13	\$65
The Last Shepherd	<i>Gisborne, NZ</i>		\$59
Te Awanga Estate Two Gates	<i>Hawke's Bay, NZ</i>		\$89

REISLING

Desert Heart 2010	<i>Central Otago, NZ</i>	\$13	\$58
Pegasus Bay Bel Cantro	<i>North Canterbury, NZ</i>		\$90

ROSÉ

Le Petit	<i>South Australia</i>	\$9	\$42
Triplebank	<i>Marlborough, NZ</i>	\$10	\$49
Campo Viejo	<i>Rioja, Spain</i>		\$62

PINOT NOIR

Square Mile	<i>Waipara, NZ</i>	\$9	\$42
Letter Series by Brancott Estate 'T'	<i>Marlborough, NZ</i>	\$14	\$64
The Last Shepherd	<i>Central Otago, NZ</i>		\$59
Desert Heart 'Spencer Block'	<i>Central Otago, NZ</i>		\$75
Desert Heart 2007	<i>Central Otago, NZ</i>		\$289
Maude	<i>Central Otago, NZ</i>		\$100

OTHER REDS

Montana Festival Block Merlot Cabernet	<i>Hawke's Bay, NZ</i>	\$9	\$42
I am George Cabernet Sauvignon	<i>Limestone Coast, Australia</i>	\$15	\$62
Jacob's Creek Barossa Signature Shiraz	<i>Barossa, Australia</i>		\$59
Church Road McDonald Series Syrah	<i>Hawke's Bay, NZ</i>		\$65
Castiglioni Chianti, Frescobaldi	<i>Italy</i>		\$76
Pegasus Bay Maestro Merlot Malbec	<i>North Canterbury, NZ</i>		\$128

WHISK(E)Y

MIXER \$5

IRISH WHISKEY

Jameson \$9
Jameson Black Barrel \$10
Mitchell & Son Yellow Spot \$15
Mitchell & Son Green Spot \$15
Method & Madness Single Pot Still \$18
Jameson Whiskey Makers Series \$16
Distillers Safe
Jameson Whiskey Makers Series \$16
Cooper's Croze
Method & Madness Single Malt \$22
Redbreast Single Pot Still 12YO \$23
Redbreast Single Pot Still 15YO \$46

JAPANESE WHISKIES

Matsui Bourbon Barrel Finished Blended \$11
Akashi Blended 500ml \$14
Nikka Taketsuru \$16
Matsui The Peated \$17
Kurayoshi 12YO \$22
Hibiki Harmony \$38
Kurayoshi 18YO \$39

SCOTCH WHISKY

Highland
Glenmorangie 10YO \$11
Talisker 10YO \$14
Dalwhinnie 15YO \$15
Scapa Skirem \$17
Isle of Jura 16YO \$20
Dalmore 18YO \$38
Highland Park Sigurd \$49

Lowland

Auchentoshan 12YO \$11
Glenkinchie 12YO \$13
Speyside
The Glenlivet Founders Reserve \$11
The Glenlivet 12YO \$12
Strathisla 12YO \$16
The Glenlivet Captain's Reserve \$16
The Glenlivet Nadurra Oloroso \$16
The Glenlivet 15YO \$17
Balvenie 12YO Double Wood \$17
Aberlour 12YO \$20
The Glenlivet 18YO \$22
Longmorn 16YO \$22
Macallan 15YO \$46
The Glenlivet 25YO \$95

Islay

Laphroaig 10YO \$12
Caol Ila 12YO \$15
Lagavulin 16YO \$21

INTERNATIONAL WHISKY

Thomson Two Tone - NZ \$12
Gold Bar California Cask Whisky \$16
The NZ Whisky Collection \$24
16YO Double Wood

BLENDED WHISKY

Chivas Regal 12YO \$10
Chivas Regal Extra \$12
Chivas Regal Mizunara \$14
Chivas Regal XV \$14
Chivas Regal 18YO \$18

SPIRITS

MIXER \$5

BOURBON

Four Roses \$8
Basil Haydens \$14
Blanton \$15
Noah's Mill \$20

RUM

Sailor Jerry Spiced \$8
Havana Club Anejo Especial \$9
Havana Club Anos 3 YO \$10
Havana Club Anejo 7YO \$10
Diplomatico reserva \$11
Bumbu \$11
Dictador 12YO \$12
Pacto Navio \$14

VODKA

Absolut \$9
Absolut Flavours \$9
Vanilia, Grapefruit, Lime, Citron
Absolut Elyx \$12

GIN

Beefeater London Dry \$9
Beefeater Pink \$9
Suntory Roku \$9
Beefeater 24 \$10
Plymouth \$10
Malfy Con Arancia \$10
Malfy Con Limone \$10
Malfy Rosa \$10
Malfy Originale \$10
Berry Pickers Strawberry \$10
Method & Madness \$11
Akori Premium \$11
Aviation \$11
Hendricks \$12
Blush NZ Rhubarb \$14
Monkey 47 \$15
Monkey 47 Sloe \$15

TEQUILA

Olmecca Reposado \$8
Avion Espresso \$9
Olmecca Altos Reposado \$11
Olmecca Altos Plata \$12
Herradura Reposado \$13
Avion Silver \$14
Don Julio Anejo \$14
Mezcal Del Maguey Vida \$14
Kah Anejo \$17

COGNAC / BRANDY

Chatelle Napoleon Brandy \$8
Martell VS \$12
Remy Martin VS Cognac \$13
Hennessy VSOP Cognac \$15
Martell V.S.O.P Red Barrels \$17
Courvoisier XO Cognac \$34
Martell Cordon Bleu \$38
Martell XO Supreme \$48

LIQUEURS

Aperol \$8
Baileys \$8
Baileys Salted caramel \$8
Chambord \$8
Cointreau \$8
Disaronno Originale Amaretto \$8
Drambuie \$8
Frangelico \$8
Galliano Vanilla \$8
Galliano Black \$8
Grand marnier \$8
Jagermeister \$8
Kahlua \$8
Malibu \$8
Southern Comfort \$8
Midori \$8
Tia Maria \$8

FORTIFIEDS

Tio Pepe dry Sherry \$8
Noilly Prat \$9
Kopke Ruby Port \$9
Kopke Tawny Port \$9

BEER

TAP BEERS

Tiger	\$11
Tuatara IPA	\$11

BOTTLED BEER

Tuatara APA	\$11
Tuatara Pilsner	\$11
Export Gold Lager	\$12
Dog Father	\$13
Lagunitas IPA India Pale Ale	\$12
Monteith Highway IPA	\$12
Crushed Apple Cider Monteith	\$10
Orchard Thieves Apple Cider	\$10
Orchard Thieves Feijoa and Lime Cider	\$10
Mac's Mid Vicious 2.5% Pale Ale Low Alcohol	\$9

COCKTAILS

EXPRESSO MARTINI

\$16

Absolut Elyx, Kahlua, Espresso, sugar syrup

MARTINI

\$16

Beefeater 24, Vermouth, garnished with an olive or a lemon twist

MARGARITA

\$16

Altos Plata, Orange Liqueur, lime juice, served shaken with ice, or blended with ice

OLD FASHIONED

\$16

Jameson Black Barrel, Benedictine liqueur, a dash of Angostura Bitters, garnished with an orange slice

NEGRONI

\$16

Beefeater 24, Vermouth Rosso, Campari, garnished with orange peel

OPENING HOURS

Monday 7am - 3.30pm

Tuesday to Friday 7am - late

Saturday and Sunday closed