

STARTERS

House made Flat Bread (v) served with house made dip	12
Potato Croquettes (v) zucchini, capsicum, paprika, harissa yoghurt	15
Arancini of the Day (v) aioli, parmesan, parsley	15
Beetroot with Goat's Cheese Snow (v, df) medley beetroots, oat biscuit, goats cheese snow, beetroot dressing, mizuna leaves	22
Calamari Salad with Dijon Cream crumbed calamari, baby gems, cherry toms, red onion, Dijon cream	24
Chicken and Ham Terrine chicken and ham hock terrine, pickled oyster mushrooms tarragon mayo, honey mustard dressing	25
Land and Sea scallops, guanciale lardons, curried cauliflower puree, toasted pine nuts and beurre noisette	26
Chili prawns with Turmeric Khichdi (df) crispy batter, red onion and cumin khichdi, herb chutney	26

CHEF'S SPECIALITIES

Seared Duck Breast pan fried duck breast, medley pickled mushrooms, rhubarb puree, savory granola	34
Spiced Cod w Curried Cauliflower & Mango (gf) oven roasted Cod, curried cauliflower puree, mango relish	32
Malaysian Beef Rendang (hot) slow cooked beefs cheeks, basmati rice, cucumber relish	32
Braised Mushroom & Spelt (vg, v) braised field mushrooms with barley pearls, baby gems, tofu dressing & pumpkin seed pesto	29
Chicken Supreme w House Smoked Garlic stuffed smoked chicken breast, charred leek puree, asparagus, peas	32
Asian Style Braised Pork Belly braised pork belly, shitake mushroom, garlic and green pea chutney, grilled Bok Choy	34

FROM THE GRILL

<i>100-day Grass Fed Beef</i>	
Eye fillet 200g	45
Scotch fillet 280g	42
Rump 300g	32
All Steaks served with goat's cheese mousse, horseradish, beetroots, carrots and salsa Verde	

SAUCES

Red wine jus (gf, df) Mushroom (gf) Peppercorn (gf, df) Gravy (gf)	3
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SIDES

\$9 each or choice of 3 for \$20

- Garden salad (gf, df)
- Fried Brussel sprouts w lemon & soy (gf, df)
- Tarkari Handi (gf, v)
- Camargue Black Rice (gf, v, df)
- Maple glazed new potatoes with crispy prosciutto (gf, df)
- H2o fries (v)
- Truffle fries – tossed in parmesan, garlic and truffle oil (\$3 supplement)
- Garlic Pita Bread (v, vg)

DESSERT

- Bundy Rum & Raisin Rice Pudding Arancini** | served with mango relish **16**
- Fruity Tingle Tea and Yoghurt panna cotta** | served with thyme-macerated fruit and Shortbread **16**
- Peanut Butter Chocolate Poke Cake** | served with bacon chili and chocolate chard **16**
- Chilled Chocolate Fondant** | served with salted butter caramel sauce and Nougatine biscuit **16**
- H2O Affogato** | Bundaberg rum liqueur, vanilla bean ice-cream, espresso **15**
- Trio of gourmet ice-creams** | Gelato and sorbet selection of the day from Nonna's Gelateria **15**
- Cheese board for two (gf)** | Seasonal selection of fruits, nuts, cheese **26**

gf – gluten free / df – dairy free / v – vegetarian / vg – vegan

Please inform your waiter of any dietary requirements to help tailor your selection.

MENU GLOSSARY- A WORD FROM OUR CHEF

Guanciale – Guanciale is an Italian cured meat product prepared from pork jowl or cheeks. Its name is derived from guancia, the Italian word for cheek

Khichdi – Khichri is one of the most common dishes available throughout India. It is made from Jasmine rice, and spices

Mizuna leaves- Mizuna is a mild-flavored Japanese mustard that is commonly grown for commercial salad mixes

Salsa Verde – Green sauce is a family of cold, uncooked sauces based on chopped herbs, including the Spanish and Italian salsa Verde

Camargue - Camargue Rice is grown in the eponymous region of South eastern France, featuring a beautiful red or black russet color and wonderful nutty flavor rice

Tarkari Handi – Indian mixed vegetables spiced with cumin and peppercorns