

## STARTERS

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

## CHEF'S SPECIALITIES

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

## FROM THE GRILL

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

## SAUCES

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

**\$9 each or choice of 3 for \$24**

Garden salad (gf, df)

Fried Brussel sprouts w lemon & soy (df)

Tarkari Handi (gf, v)

Maple glazed new potatoes with crispy prosciutto (df)

H2o fries (v)

Truffle fries – tossed in parmesan, garlic and truffle oil (\$3 supplement)

Garlic Pita Bread (v, vg)

## DESSERT

**Lemon Meringue Tart** | served with raspberry sorbet and a white chocolate snow **16**

**Fruity Tingle Tea and Yoghurt panna cotta** | served with thyme-macerated fruit and Shortbread **16**

**Cheesecake** | Deconstructed mango and passionfruit cheesecake **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

**Tarkari Handi** – Indian mixed vegetables spiced with cumin and peppercorns