



STARTERS

House bread (v, gfa) Confit garlic, dukkah and hummus	\$10
Arancini of the day (v) Aioli	\$14
Mushroom dumplings (v) Served in shitake & chilli ginger broth	\$18
H2o fries (gf) Herb salt, garlic and parmesan	\$10
Smoked paprika calamari (gfa) Fried capers, parsley, red onion and tartare	\$15

CHEF'S SPECIALITIES

Bundaberg Rum braised beef short ribs (gf)	\$32
Sweet potato, fermented beetroot, burnt butter brussels sprouts with speck	
Crispy duck leg (gf)	\$32
Thai red curry, jasmine rice, Asian salad	
Pan-seared crispy skin barramundi (gf)	\$32
Potato mash, broccolini, burnt butter caper sauce	
Jamaican spiced eggplant (gf, vegan)	\$26
Red capsicum, mint, cucumber, red onion, macadamia nuts, coconut rice	
Braised lamb shank (gf)	\$30
Confit cherry tomato, wilted spinach, soft serve parmesan polenta, red wine jus	

FROM THE GRILL

Eye fillet with your choice of one side and sauce	\$45
Scotch fillet with your choice of one side and sauce	\$42
Rump with your choice of one side and sauce	\$32

SAUCES

Red wine jus (gf, df) Mushroom sauce (gf, df)	
Pepper sauce (gf, df) Creamy garlic sauce (gf)	\$3

SIDES

\$8 each or choice of 3 for \$19

Garden salad (gf, df)
Lemon & soy crispy brussels sprouts (gf, df)
Potato gratin Dauphinoise (gf)
Broccolini w Danish feta & pine nuts (gf)
Honey roasted carrot puree w sumac & macadamia (gf)

DESSERTS

\$14

Trio of gourmet gelato Ask the team for today's delicious flavours	
Tiramisu Coffee, Kahlua, Italian sponge fingers	
Affogato Bundaberg Rum liqueur, ice cream, espresso	
Cherry Pie Chilli tuile, rosella jelly, vanilla bean ice cream, mixed berry dust	
Cheese board for two (gfa) Seasonal selection of fruits, nuts, cheese	\$24

gf – gluten free / gfa – gluten free available / df – dairy free, v – vegetarian