



SIGNATURE COCKTAILS

Classic Margarita	<i>Tequila, Cointreau, simple syrup, lime juice, salt rim, lime wheel</i>	\$18
Sex on the Deck	<i>Vodka, orange juice, lime juice, cranberry juice, orange wheel</i>	\$18
Mango Mojito	<i>White rum, mango nectar, lime juice, mint leaves, simple syrup, club soda</i>	\$18
Southside	<i>Gin, lime juice, simple syrup, mint leaves, lime sugar and mint leaf garnish</i>	\$18
Mai Tai	<i>White rum, Cointreau, orgeat, lime juice, dark rum, cherry and lime wheel garnish</i>	\$20
Flying Dutchman	<i>Light rum, Cointreau, lime juice, simple syrup, ginger ale, orange wheel garnish</i>	\$22
H2O Golden Gaytime	<i>Baileys, Tia Maria, butterscotch, cream, cocoa powder garnish</i>	\$22
Espresso Martini	<i>Fresh espresso, vodka, Kahlua, simple syrup</i>	\$22
Cranberry Daiquiri	<i>White rum, cranberry juice, lime juice, simple syrup, cherry garnish</i>	\$24
Singapore Slings	<i>Gin, cherry Luxardo, Benedictine, pineapple juice, lime juice, grenadine, bitters, cherry and pineapple garnish</i>	\$24
Headhunter	<i>Dark rum, light rum, blue curacao, lime juice, pineapple juice, simple syrup, bitters, grenadine, cherry, pineapple and lime garnish</i>	\$24

BEERS

Hahn Premium Light, XXXX Gold	\$7
Great Northern Super Crisp	\$7.50
Victoria Bitters	\$8
James Boag's Premium, James Squire	\$8.50
Asahi, Corona, Peroni	\$9

NON ALCOHOLIC BEVERAGES

Schweppes Ginger Ale, Schweppes Soda Water	\$4
Coca Cola, Coca Cola Zero, Schweppes Lemonade	\$4
Bundaberg Brewed Drinks Range	\$5
APANI Australian Still / Sparkling Mineral Water 500ml	\$7

COFFEE AND TEA

FROM \$4.00





SMALL SHARES

House-made haloumi and spinach focaccia (v) Smoked caper compound butter	\$13
Flatbread pizza (v) Tomato passata, buffalo mozzarella, basil	\$14
Sticky pork belly bites (gf, df) Sesame, snow pea tendrils, chilli, lime, petite herbs	\$22
Garlic chilli prawns (mild) (gf, df) Vermicelli noodle, carrot, capsicum, shallots, toasted sesame	\$24
Bundaberg Ginger Beer battered market fish goujons (gf, df) Lemongrass and ginger aioli	\$22
Hand-cut chips (gf, dfo) Parmesan, salt and pepper mayonnaise	\$10
Fried enoki crisps (gf, vg) Toriyaki, nori salt, chilli, shallots	\$21
Lamb kofta (gf) House-pickled shallots, saffron yoghurt, honey	\$24
Fish tacos (df) Pear pico de gallo, fresh leaves, smoky spiced aioli	\$18
Mediterranean style wagyu meatballs Spiced tomato salsa, sourdough pangrattato, shaved parmesan	\$24

LARGE SHARES - MINIMUM 2 PEOPLE

Carnivore tasting board Chef's selection of protein-based small shares, entrées, mains and steaks	\$85PP
Seafood share board (gf, dfo) Chef's selection of our seafood dishes	\$80PP

ENTREES

Potato gnocchi sorrentina (v, gf, dfo) Sugo, buffalo burrata, basil	\$27
Levain sourdough (v, vgo) Pan-fried wild mushroom, whipped goats' cheese, smoked beetroot puree	\$28
House-made Osso Bucco ravioli Mushroom, spinach, white wine demi sauce	\$27
Soft shell crab (gf, df) Chilli, lemon and capers risotto	\$29
Pan-seared scallops (gf) Leek, smoked pork, chives	\$30

EXPERIENCE RELAXED RIVERSIDE DINING, SHOWCASING
FRESH, LOCALLY SOURCED INGREDIENTS AT H2O RESTAURANT.

(v) Vegetarian (vg) Vegan (gf) Gluten Free (gfo) Gluten Free Option (df) Dairy Free (dfo) Dairy Free Option
Please advise your server of any special dietary requirements
15% Public Holiday Surcharge
No BYO



MAINS

Five spiced pork belly (gf, df) Burnt mandarin glaze, fermented pineapple, daikon radish, coconut and macadamia rice	\$40
Pan-seared marinated chicken breast Carrot, capsicum, zucchini, coriander, cous cous, pistachio, tahini yoghurt	\$34
Locally Caught Market Fish (gf) Macadamia, roasted fennel, lemon myrtle velouté	\$45
Lamb shank pappardelle Tomato sugo rossa, rosemary and thyme gremolata	\$38
Pan roasted artichoke and red bean estofado (df, vg) Confit mushrooms, leek, garlic, lemon, pan-fried breads	\$31

CHARRED

All steaks served with sweet potato puree, broccolini and your choice of sauce	
400g Wagyu rump MB6+	\$52
300g Rib fillet MB2+	\$59
300g Striploin	\$51
250g Eye fillet	\$55
Choice of sauce: Confit mushroom with red wine demi-glace (gf, df) Port pink pepper sauce (gf, df) Bundaberg Rum and molasses gravy (gf, df) Add chilli Pernod prawns (gf) +\$14	

SIDES

Grilled zucchini (gf, df, vg) Miso chilli glaze, onion crisps	\$10
Steamed greens (gf) Pak choi, green beans, broccolini, miso butter	\$10
Warm sweet potato salad (gf, df, vg) Cashew cream, pepitas, sage crisps	\$13

DESSERTS

Warm apple tart tatin Vanilla ice cream, apple puree, shortbread crumb	\$18
Red wine poached pear (gf, dfo, vgo) Langmeil Three Gardens Shiraz Grenache Mourvèdre, vanilla mascarpone, pistachio	\$19
Chai spiced mousse Candied pecan gingersnap, whipped vanilla cream	\$18
Espresso and blackberry sponge Warm coffee anglaise, streusel	\$17
Dessert tasting board Pick three desserts to share	\$49