



SMALL SHARES

House-made olive and sundried tomato foccacia (v) <i>Freshly baked bread with sundried tomato olives and whipped confit garlic butter</i>	\$12
Handcut chips (gf, dfo) <i>Parmesan and pepper mayonnaise</i>	\$12
House-made sweet potato wedges (gf, df) <i>Chimichurri aioli</i>	\$14
Flatbread (vo) <i>Pan-fried flatbread topped with jamon, fresh rocket, pear and shaved pecorino</i>	\$16
Beetroot and goat's cheese arancini (v) <i>Roasted celeriac and sherry puree</i>	\$18
Sticky pork belly bites (gf, df) <i>Chilli lime glaze, roasted sesame and petite herb salad</i>	\$18
Pan-seared king oyster mushrooms (v, gf, df) <i>Lemon myrtle and thyme split sauce</i>	\$19
Grilled king prawns (gf, df) <i>Fire roasted capsicum dipping sauce</i>	\$19
Corn ribs (gf, v) <i>Char-grilled corn ribs with spiced elota sauce</i>	\$20
Fried quail (gf) <i>Fried Asian spiced quail with cauliflower, roasted grape and sticky soy glaze</i>	\$22
Bundaberg Ginger Beer battered market fish goujons (gf, df) <i>Lemon-ginger dipping sauce</i>	\$22

LARGE SHARES - MINIMUM 2 PEOPLE

Malaysian style seafood laksa (gf, df) <i>Fresh local seafood in a kaffir lime infuse chilli and coconut broth served with Asian greens and house made flat bread</i>	\$60PP
Seafood share board (gf, dfo) <i>A selection of our seafood dishes</i>	\$75PP
Pan roasted lamb rack (gf, dfo) <i>Emerald lamb rack pan roasted and served with roasted root vegetables, steamed greens and a smoked lamb jus</i>	\$85PP

ENTREES

Sweet potato gnocchi (v, vgo) <i>Whipped goat's cheese, garden peas, and beetroot crisps</i>	\$24
Lemon ginger calamari (gf, df) <i>Chorizo and citrus aioli</i>	\$25
House-made duck ravioli (df) <i>Pumpkin and rosemary puree, burnt orange and balsamic jus</i>	\$26
Lamb tenderloin (gf, dfo) <i>Smoked eggplant, fire roasted peppers, fresh arugula and mint raita</i>	\$26
Pan-seared scallops (gf) <i>Smoked pea, caramelized balsamic shallot, pork belly scratching</i>	\$28



MAINS

Caramelised pumpkin & king oyster mushroom ragu (gf, df, vgo) <i>Roasted garlic & thyme cashew cream sauce, fried sage, and crispy polenta</i>	\$35
Five spiced pork belly (gf, df) <i>Burnt mandarin glaze, fermented pineapple and daikon radish, coconut and macadamia rice</i>	\$40
Prawn and brisket tagliatelle <i>Wild caught prawns, house smoked brisket, cherry tomato, parmesan, basil and fresh rocket</i>	\$42
Slow cooked beef ribs (gf) <i>Celeriac puree, pan-seared king prawns and parmesan crisps</i>	\$48
Locally caught market fish (gf) <i>Macadamia crusted fish with sauteed seasonal greens and lemon myrtle velouté</i>	\$49

CHARRED

200g Eye fillet (gf, dfo)	\$49
300g Wagyu rump 6+ (gf, dfo)	\$49
300g Rib fillet MB2+ (gf, dfo)	\$59
400g Rib on the bone (gf, dfo)	\$68
<i>All steaks served with twice cooked golden potato and your choice of sauce topper</i>	
Sauce topper options: <i>Seared king oyster mushroom with red wine demi glace (gf, df)</i> <i>Fried saltbush and port pink pepper sauce (gf, df)</i> <i>Charred sugar cane with Bundaberg rum & molasses gravy (gf, df)</i>	
Premium topper: <i>King prawn al la vodka</i>	\$12

DESSERTS

Black forest panna cotta (df) <i>Cherry chocolate soil</i>	\$18
Espresso martini mousse (gf) <i>Coffee mousse with Frangelico cream and a chocolate crisp</i>	\$18
Caramel slice Eton mess <i>Whipped caramel, chocolate ganache and biscuit crumb</i>	\$18
Tiramisu <i>Coffee-soaked biscuit with whipped cream and sharp cocoa</i>	\$18
Dessert tasting board (share dish, minimum 2 people) <i>Pick three of our desserts to share</i>	\$49

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

(v) Vegetarian (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