

# HYDRO HOTEL

## BAR RESTAURANT

### STARTERS

Garlic Bread	8
Sweet Chilli Cheesy Bread	10
Bruschetta	12
Crispy Salt & Pepper Squid <i>with chilli jam aioli</i>	12
Duck Parcels	14
Sizzling Garlic Chilli Prawns <i>with turkish bread</i>	14
Battered Soft Shell Crab <i>with salt, pepper and lime zest aioli</i>	14
Char Grilled Vegetables <i>on rosemary skewers</i>	12

### LIGHT MEALS

Pan Fried Barramundi <i>with salad and lime zest aioli</i>	24
Soft Shell Crab Salad	24
Thai Beef Salad	24
Salt & Pepper Squid Salad	22
Battered Fish & Chips <i>with chefs own tartare</i>	22
Risotto <i>with pumpkin &amp; asparagus</i>	20

Please place your order at the bar  
Open Monday to Thursday  
5.30 – 8.30pm

### MAIN COURSE

350g Riverina Scotch Fillet Beef <i>with potato slaw (fried potatoes with aioli &amp; parmesan)</i> <b>Sauces:</b> Mushroom, Pepper, Diane, Mustard or Rich Brown Gravy	32
Grilled Lamb Cutlets (3) <i>with potato slaw and a honey &amp; mint glaze (gf)</i>	30
Pepper Crusted Pork Cutlet <i>with coconut rice and a mango &amp; sweet chilli chutney (gf)</i>	30
Salmon & Scallops <i>with crispy rice noddles and a chunky tomato chilli salsa (gf)</i>	30
Crispy Skin Duck Breast <i>with fragrant asian rice &amp; caramelised orange (df,gf)</i>	30
Sizzling Surf & Turf <i>sliced scotch fillet beef with prawns &amp; squid in szechuan marinade (df)</i>	32
Chicken or Beef Schnitzel <i>make it a Parmigiana</i>	18 20
Freestyle Vegetarian Lasagne <i>chargrilled vegetables &amp; fetta (v)</i>	20
Chicken Roulade <i>filled with spinach, char capsicum &amp; haloumi wrapped in prosciutto with a lemon herb couscous &amp; harissa yogurt (gf)</i>	28
Parmesan Crusted Gnocchi <i>with rich meaty tomato ragu (vegetarian option available)</i>	28

### SIDES

*for your plate*

Seasonal Vegetables <i>carrots, corn, cauliflower, asparagus, broccolini</i>	4
Fresh garden salad	4
Sweet Potato Chips & tangy harissa yoghurt	4
Chips	4