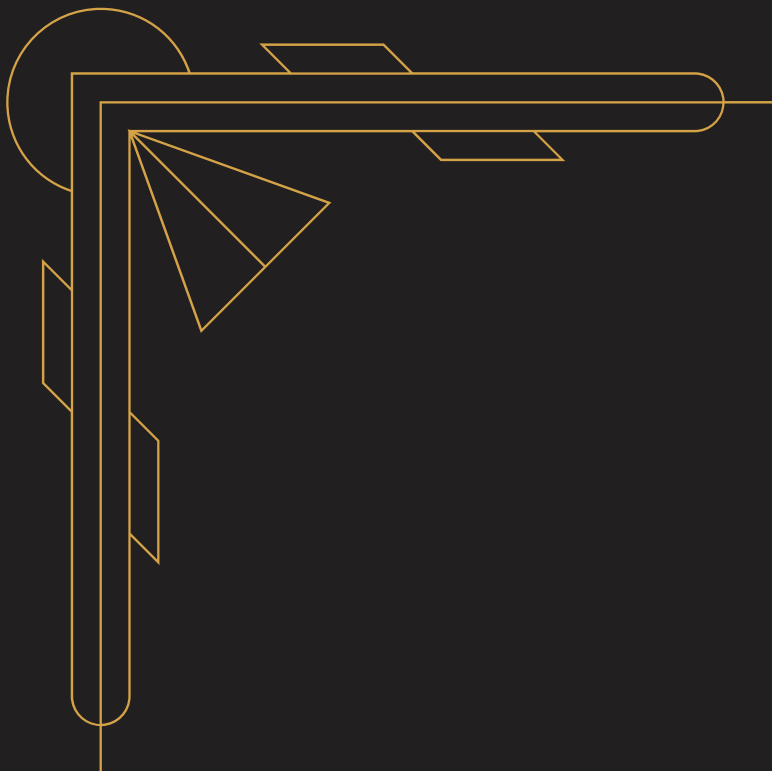




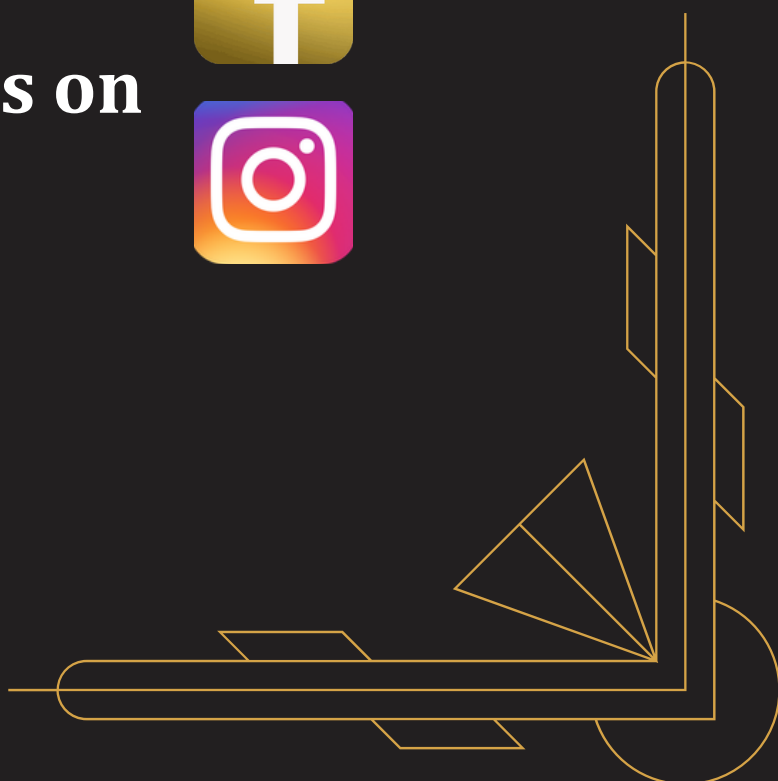
HYDRO HOTEL

WHERE HISTORY MEETS COMFORT



HYDROHOTEL.COM.AU

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HISTORY

The Hydro Hotel was built by Andrew Eaton as an accommodation house for senior and administrative personnel in the development of the Murrumbidgee Irrigation Area.

Completed on the 28th August 1919, it remains a wonderful legacy to the town of Leeton.

The Bar Restaurant was expanded and licensed in 1924, when prohibition in the MIA was repealed.

The murals are steeped in history.

Showing life in the emerging township of Leeton from 1910-1930, they were designed and painted by local artist Lee Blacker Noble.

These artworks highlight prominent pioneer citizens from the town, and tell the story of Leeton's early history.

This iconic building, a true Leeton landmark, has survived the test of time and is part of the rich history of the MIA region.

ABOUT US

The Hydro Hotel is a family owned and operated accommodation, bar restaurant and function centre.

We have 26 clean and comfortable rooms with smart TVs, comfy beds, free wifi and complimentary self serve continental breakfast.

The hotels bar restaurant offers meals by qualified chefs David Goonan and Nathan Walsh from Monday to Thursday, Friday nights come in and enjoy Frankie's Pizza available from 5pm.

We welcome those who want to come for a quiet drink after work, dinner with family, birthdays, conferences, or newly weds celebrating their special day.

Let our dedicated team provide you with a warm welcome and cater to your needs ensuring your visit is one to remember.

HENRY LAWSON



LEETON TOWN

We lie at rest when the day is late, on stretchers set on
verandahs wide, With a clear canal by our garden gate, and
fruit-trees growing on either side; With native saplings that
seem to look to a future grand with a faith that's blind,
And a clear canal like an English brook, with a rustic bridge
to the lane behind; And the pine-trees run by the long red
road, straight to the rim where the sun went down —
And we, for a season, have dropped each load of care and
sorrow by Leeton Town.

We come from ages of fruitless work — from hopes and
day-dreams that perished there — From the North of
Queensland, and West-o'-Bourke, from seas of sand and the
prickly pear, plains where the strongest are fighting still, as
our fathers fought in the long ago — from the poisonous
surface of Broken Hill as deadly to life as the depths below.
Through blinding heat and the dust and sand, or winter's
cold and the rain and bog, We come with the trap and the
three-in-hand: the wife and furniture, " kids " and dog, From
loss and ruin, from far and wide, a beaten band but a
fighting band; — From the southern coasts and the
Queensland side — a long month's drag to the Promised
Land. We fought grim battles 'gainst lies and greed, and lost
and won in the brave years dead, when the Union Flag was a
flag indeed, and men were hunted from shed to shed.

And some might weaken and men might tire of goal and
black list and baited trap;

But we straightened our lines by Mulga Wire that none
could censor, for none could " trap " , (We call each other by
different names we " went by " then when my hair was
brown — And my mate's black — and like steel our frames —
long years ere they dreamed of a Leeton Town.)

And we often talk in voices low of hard and soft cases we
used to know; And many a bounder and many a " cow " who
is " holding a good position now " . And old mates vanished
and old mates dead — and some because of the lives they
led; And it's sad to think — Ah! it's sad to think — that the
best and the bravest were ruined by drink!

Their graves are found — or they are not found — long ways
Northward and long ways round; But, sometimes, after the
sun goes down, their shades seem to hover by Leeton Town.
The shearer and farmer we know by sight — can tell by the
way that they walk or stand; The miner — strong in his
miner's right, and the drover — once of the Overland.

We are grey men, grizzled before our time — we are young
men old, but with boys' hearts yet; We know the strength of
the Truth sublime — and laugh at the rest while they fume
and fret; We have done our duty and do it still, while kings
and kaisers go up, go down; And from Broken Promise to
Broken Hill we claim our places
by Leeton Town.



STARTERS

GARLIC BREAD (df & gf option available)	8
BACON JAM CHEESY GARLIC BREAD	12
BRUSCHETTA (gf option available) roasted cherry tomatoes with herbed ricotta	14
TASMANIAN PEPPER BERRY SALT & PEPPER SQUID	14
DUCK CROQUETTES (3) (gf)	16
SIZZLING GARLIC CHILLI PRAWNS (df & gf option available) with turkish bread	18
HERB & CHEESE ARANCINI (4) (gf & v) served with napolitana sauce	12
MARINATED QUAIL (gf & df) with apple slaw	16
SCALLOPS (4) (gf) pan seared with butter, garlic, basil & lemon	16
STICKY PORK BITES chinese BBQ sauce	14
TEMPURA SEASONAL VEGETABLES (v) with aioli	14



LIGHT MEALS

BARRAMUNDI RAMEN (df)	28
with soy, ginger & garlic broth, seasonal julienne vegetables and noodles.	
THAI BEEF & RICE NOODLE SALAD (df)	26
TASMANIAN PEPPER BERRY SALT & PEPPER SQUID SALAD (df)	24
TEMPURA BATTERED PRAWNS (8) (df)	26
with burnt honey pineapple sauce & coconut rice	
BATTERED FISH & CHIPS	22
with tartare	
RISOTTO	24
alla vodka (v)	
add prawns \$8.90, or chicken \$6.50	
PUTTANESCA (df)	26
rigatoni puttanesca sauce with nduja	

If you have any food allergies or dietary requirements, please notify the staff,
we will do our best to accommodate you





main

350G JBS RIVERINA BLACK ANGUS SCOTCH FILLET STEAK

42

served with mash

sauses (all gf): mushroom, pepper, diane or rich brown gravy,

add a topper: garlic chilli prawns \$12.50, tasmanian pepper berry squid \$9.50

400G JBS RIB EYE

48

served with mash

sauses (all gf): mushroom, pepper, diane or rich brown gravy,

add a topper: garlic chilli prawns \$12.50 or tasmanian pepper berry squid \$9.50

LAMB CUTLETS (2)

29

rosemary and garlic crumbed served with sweet potato mash & red wine jus

add an extra cutlet \$7.50

PORK TOMAHAWK (gf)

46

500g Grunt Pork Riverina, served with sweet potato mash, wilted spinach & apple cider jus

SALMON (gf & df)

32

dukkah-inspired salsa verde, with stir-fried bok choy & broccolini

LAMB SHANK

28

served on mash with a rosemary red wine jus

Sides

(additional \$6.50 per side)

Seasonal Vegetables

Fresh Garden Salad

Sweet Potato Chips & Harissa Yogurt

Chips

Mash Potato





main

DUCK BREAST

32

cooked medium rare: topped with peking orange sauce, served with sweet potato puree, thyme-butter-toasted green beans & almonds

SIZZLING SURF & TURF STIRFRY (gf & df)

32

sliced scotch fillet beef with prawns, squid & julienne vegetables in szechuan marinade served sizzling on a cast iron hot plate

CHICKEN SCHNITZEL (gf option available)

24

served with chips & your choice of gravy

Make it a parmigiana (napolitana sauce, ham & cheese)

26

BEEF SCHNITZEL (gf option available)

26

crumbed scotch fillet, served with chips & your choice of gravy

Make it a parmigiana (napolitana sauce, ham & cheese)

28

CHICKEN BREAST SUPREME (gf & df)

30

marinated in lemon, basil & thyme, served on a warm salad of roasted pumpkin, cherry tomatoes and spinach.

PARMESAN CRUSTED GNOCCHI (vegetarian option available)

28

with a rich, meaty tomato ragu

VEGETARIAN (gf & v) (vegan option available)

26

Portobello mushrooms filled with roasted pumpkin, cherry tomatoes, and spinach, served on napolitana sauce, topped with rocket, pine nuts and shaved parmesan.





KIDS MENU

BATTERED FISH & CHIPS	12
CHICKEN NUGGETS & CHIPS	12
CHICKEN SCHNITZEL & CHIPS	12
MINI HAM & CHEESE PIZZA	12
SPAGHETTI BOLOGNESE	12

Kids meals include an ice-cream.
Ask the staff for available flavours.





DESSERT

AFFOGATO

15

whipped honey coffee with a shot of hot coffee or hot chocolate
make it boozy; add your choice of Frangelico, Kahlua, or Baileys \$6

SORBET & BERRIES (df & gf)

10

CHEESECAKE OF THE WEEK

16

DOUBLE CHOCOLATE BROWNIES

15

with hot fudge sauce & double cream

STICKY DATE PUDDING

16

with butterscotch sauce & ice-cream

GLUTEN FREE CHOCOLATE PUDDING

15

with ice-cream & mocha sauce

"I'm just here for the desserts
and good vibes"





WINE



WHITE WINE



DEEN - Sauv Blanc	10, 30
DEEN - Chardonnay	10, 30
DB - Pinot Grigio	10, 30
Willowglen Moscato	10, 30
LillyPilly Sauv Blanc	28
LillyPilly CDW	28
Devils Corner Pinot Grigio	14, 45
Devils Corner Sauv Blanc	14, 45
3 Tales Sauv Blanc - NZ	14, 45
Devils Corner Riesling	52
Devils Corner Chardonnay	45
Patricia Chardonnay	70
DB - Rose Rose	10, 30
DB - Blue Pinot Grigo	12, 35
Mercer Pinot Grigo	30
Devils Corner Pinot Noir Rose	40
BB - Premium Cuvee Rose	50
DeBortoli Prosecco	40
Brown Brothers Prosecco	40
Devil's Corner Premium Cuvee	50
BB - Premium Cuvee	50
Jean Pierre Brut	40



RED WINE



DB - Shiraz	10, 30
DB - Merlot	10, 30
DB - Cab Sauv	10, 30
LillyPilly Petit Verdot	28
LillyPilly Sunset Red	28
DeBortoli - Durif	12, 35
Innocent Bystander Easy As Shiraz	40
Mercer Barbera	35
Mercer Montepulciano	35
BB - Limited Release Durif	45
BB - Origins Series Malbec	45
BB - Origins Series Shiraz	45
Devils Corner Pinot Noir	14, 45
Wine Maker's Series Shiraz	14, 45
Re-Write Pinot Noir	40
DEEN - Master's Blend	40
Estate Vineyard Gamay	52
Woodfired Grenache	40
Patricia Cab Sauv	70
Patricia Shiraz	70



HYDRO

BACK IN THE DAY

Construction commenced 1917; however, it was not completed until 1919 due to WWI. The Hydro was designed to suit the region's hot, dry climate, incorporating high ceilings, deep verandahs, and thick walls that help keep the building cool.



State Government sold the Hydro in 1924; construction commenced on the southern wing of the building, adding the bar and more accommodation.

In 1920, a week's accommodation was 65/- per person.



In 1938, the Hydro was ranked in the top 4 hotels in Australia.