HYDRO HOTEL

STARTERS Garlic Bread 8 Cheesy Bacon Garlic Bread 10 Goats Cheese & Eggplant 12 Bruschetta 12 Crispy Salt & Pepper Squid with chilli jam aioli Duck Spring Rolls (4) 14 Sizzling Garlic Chilli Prawns 14 with turkish bread **Battered Soft Shell Crab** 14 with salt, pepper and lime zest aioli Cheese & Herb Arancini 12 served on napoletana sauce Citrus Glazed Quail 16 with a fresh fennel & orange salad

LIGHT MEALS Pan Fried Barramundi 24 with roasted cherry tomato basil & spinach warm salad (df,gf) Thai Beef Salad 24 Salt & Pepper Squid Salad 22 **Beer Battered Prawns** 24 with honey soy & rice Battered Fish & Chips 22 with chefs own tartare 20 Risotto with tomato, spinach & fetta

Open Monday to Thursday Bar from 4pm Meals from 5.30 – 8.30pm Chef's Dave Goonan & Nathan Walsh

MAIN COURSE

350g Riverina Scotch Fillet Steak served with confit potatoes (gf,df)	36
450g T-Bone Steak served with confit potatoes (gf,df)	45
Sauces: Mushroom, Pepper, Diane, Mustard or Rich Brown Gravy	
Lamb Cutlets (3) pistachio rosemary & garlic crumb served with confit pot topped with beetroot puree & fetta	32 atoes
Pork Porterhouse with a honey garlic bourbon glaze served with confit potatoes (gf,df)	30
Salmon served with pickled cucumber salad topped with a mange salsa & scallops (gf,df)	32 o
Crispy Skin Duck Breast on coconut & saffron rice with lemon sauce (df,gf)	32
Sizzling Surf & Turf sliced scotch fillet beef with prawns & squid in szechuan marinade served sizzling on a cast iron hot plate (df)	32
Chicken or Beef Schnitzel	22
make it a Parmigiana	24
Egg Plant Parmigiana crumbed and topped with napoletana sauce & cheese (v,	20)
Chicken Supreme marinated in basil served with couscous & salsa verde (d)	30 f)
Parmesan Crusted Gnocchi with rich meaty tomato ragu (vegetarian option availabl	28 e)

SIDES

Seasonal Vegetables	5
Fresh Garden Salad	5
Sweet Potato Chips & Harissa Yoghurt	5
Chips	5
Confit Potatoes	5