

Sample Breakfast Menu

Bacon, Eggs & Tomato on toast

Farm Eggs on sour dough toast (poached, fried or scrambled)

Leg Ham, Tomato & Pesto Stack w/ poached egg, tasty cheese served on toasted country loaf

Corncakes w/ bacon, avocado, rocket & roasted capsicum & red onion relish 14.9

Vegetarian Breakfast - w/ mushroom, avocado, tomato, chives & feta served w/ toast 14.9

H2O Benedict - Poached Eggs on Baby Spinach, Leg Ham served on farmers loaf topped with a lemon thyme hollandaise or w/ Smoked Salmon (as above)

H2O Big Breakfast

Side Orders - Bacon, Sausage, Mushroom, Tomato, Hash Brown

Cinnamon French Toast w/ rhubarb & apple topped w/ maple syrup & homemade coconut icecream

Mixed Berry Pancakes w/ maple syrup & vanilla ice cream

Toasted Banana Bread w/ fresh strawberries & passionfruit yoghurt

Homemade Muesli with a fresh berry yoghurt

Fresh Fruit Salad with frozen yoghurt and raspberry drizzle

Fruit Loaf with greek style yoghurt & rhubarb

Sample Lunch Menu

Spinach, Mushroom & Caramelized Onion Pie served w/ a chilled potato salad

Tempura Fish & Chips (fillets of fish in a light batter) w/a garnish salad

Gourmet Beef Burger w/ avocado, bacon, cheddar cheese, onion topped w/ sweet chilli jam served w/ chips

Salt & Pepper Squid on a warm Asian noodle salad w/ a soy & ginger dressing

Lemon & Thyme Marinated Breast of Chicken on sourdough w/ avocado, tomato, salad leaves topped w/ lime aioli & served with chips

Chilli King Prawns served on a pea & sundried tomato risotto w/ shaved parmesan

Grilled Fillet of Atlantic Salmon w/ basil pesto mash, asparagus spears topped w/ a baby beetroot & shallot relish

Olive , Feta, Roasted Capsicum Pesto Linguine w/ baby spinach & parmesan

Thai Beef Salad -seared strips of beef on a tossed Asian coleslaw w/ crushed peanuts, lime & ginger flavours

Steak & Guinness Hot Pot Pie served w/ New York style potatoes

Snacks and Sides

Garlic bread
Sundried tomato, olive & roquet bruschetta
Bowl of chips w/ sauce
Scones w/ jam & cream
Friands, Selection of cakes available

Sample Dinner Menu

Bread

Garlic
Herb & Parmesan
Bruschetta - Traditional w/ tomato, basil & olive oil
or w/ goats cheese, apple & walnut

Side Orders

A Selection of Mediterranean Dips w/ grilled Turkish bread Rocket, Vine-ripened Tomato & Parmesan Salad w/ balsamic dressing Baby Bok Choy w/ oyster sauce & sesame seeds Bowl of Mixed Marinated Olives & Feta

Entrée

Fresh Asparagus Spears wrapped w/ Smoked Salmon topped w/ dill mascarpone & lemon myrtle infused macadamia oil Salt & Pepper Squid w/ coriander, basil & mint salad, finely sliced capsicum, bean shoots & Asian glaze Goats Cheese & Herb Crusted Half Shell Scallops w/ balsamic drizzle Tempura King Prawns w/ fried seaweed & a soy ginger dipping sauce

Thai Beef Salad – seared strips of beef fillet on a tossed Asian coleslaw w/ crushed peanuts, lime & ginger flavours

Spinach, Caramelised Onion & Field Mushroom Gnocchi

Main

Olive, Feta, Roast Capsicum Pesto Linguine w/ baby spinach & shaved parmesan

Pork Fillets w/ a spiced apple & maple sauce served w/ roasted chats & snowpeas

Creamy Garlic King Prawns w/ dill & pernod on baby bok choy Braised Lamb Shanks on a pea & mint risotto w/ slow roasted tomatoes & a red wine & rosemary jus;

Seared Fillet of Beef on prawn mash w/ baby spinach & a seeded mustard hollandaise;

Grilled Fillet of Atlantic Salmon on a basil pesto mash w/ asparagus spears topped w/ a baby beetroot & shallot relish