

# ACQUA

RESTAURANT & BAR

# Lunch Menu

Served from 11:30am-2:30pm daily

## Bruschetta

Ciabatta bread with tomato concasse, red onion, fetta and basil drizzled with balsamic vinegar & olive oil V

11.<sup>5</sup>

## Roasted Pumpkin Arancini Balls

Deep fried crumbed rice balls with roasted pumpkin, parmesan and mozzarella, served with aioli and lemon wedge V

14

## Fish & Chips

Macadamia crumbed whiting, chips, green salad and tarte sauce GF

18

## Fisherman Basket

Calamari, chips, whiting and battered prawns served with tarte sauce & green salad

29

## Acqua Burger

Burger bun, beef patty, bacon, tomato, cheese and bbq sauce served with a side of chips

18

Two Courses \$45 or Three Courses \$55

## Entrees

### Pork Belly & Scallops

Slow cooked pork belly & scallops on a bed of cauliflower purée, fried shallots and spiced caramel sauce GF

### Garlic Bread

Toasted ciabatta bread with garlic and herb butter V

### Calamari

Tender calamari marinated in egg, dusted with herbs, salt & pepper and served with mixed lettuce and tarte sauce

## Mains

### Today's Catch

Barramundi, chips, green salad and tarte sauce

### Porcini Risotto

Arborio rice cooked with porcini mushrooms in butter and truffle oil.

### Lunch Pasta

Linguini tossed in garlic, onion, chilli olives and Napoli sauce

## Dessert

### Tiramisu

Espresso & marsala infused vanilla sponge, with fresh mascarpone and cream served with mixed berries and chocolate

### Panna Cotta

House made vanilla panna cotta served with mixed berries

V Vegetarian GF Gluten Free (may contain traces of gluten)  
Menu subject to change due to availability of ingredients  
15% Surcharge applies on public holidays

# Tapas Menu

Served from 2:30pm-5pm daily

<b>Bruschetta</b> Ciabatta bread with tomato concasse, red onion, fetta and basil drizzled with balsamic vinegar & olive oil V	11. <sup>5</sup>
<b>Roasted Pumpkin Arancini Balls</b> Deep fried crumbed rice balls with roasted pumpkin, parmesan and mozzarella, served with aioli and lemon wedge V	14
<b>Calamari</b> Tender calamari marinated in egg, dusted with herbs, salt & pepper and served with mixed lettuce and tartare sauce	17
<b>Eggplant Chips</b> Tempura battered eggplant chips, & toasted sesame seeds served with sour cream and sweet chilli sauce V	15
<b>Warm Olives</b> Bowl of marinated warm olives served with toasted ciabatta V	12
<b>Chips</b> Chips sprinkled with sea salt & served with aioli V	8
<b>Natural Pacific Oysters</b> Served with lemon cheek GF	19/34

# Dinner Menu

Served from 5:30pm-9pm daily

## Entrées

<b>Garlic Bread</b> Toasted ciabatta bread with garlic and herb butter ✓	9
<b>Bruschetta</b> Ciabatta bread with tomato concasse, red onion, fetta and basil drizzled with balsamic vinegar & olive oil ✓	11. <sup>5</sup>
<b>Roasted Pumpkin Arancini Balls</b> Deep fried crumbed rice balls with roasted pumpkin, parmesan and mozzarella, served with aioli and lemon wedge ✓	14
<b>Calamari</b> Tender calamari marinated in egg, dusted with herbs, salt & pepper and served with mixed lettuce and tartare sauce	17
<b>Napolitana Mussels</b> Black mussels cooked in Napoli sauce and flamed with white wine served with a side of ciabatta bread	18
<b>Pork Belly &amp; Scallops</b> Slow-cooked pork belly and scallops on a bed of cauliflower puree, fried leek and spiced caramel sauce GF	20.5
<b>Eggplant Chips</b> Tempura battered eggplant chips, & toasted sesame seeds served with sour cream and sweet chilli sauce ✓	15
<b>Gamberi</b> Seared prawns and scallops with rosé sauce with a side of ciabatta	18
<b>Warm Olives</b> Bowl of marinated warm olives served with toasted ciabatta ✓	12
<b>Pacific Oysters</b>	
<b>Natural</b> Served with lemon cheek GF	19/34
<b>Kilpatrick</b> Crispy bacon served with house-made Kilpatrick sauce GF	24/43
<b>Tas</b> Tasmanian smoked salmon with sour cream and spring onion GF	26/48
<b>Bloody Mary Oysters</b> Served with Bloody Mary sauce GF	23/42

# Dinner Menu

Served from 5:30pm-9pm daily

## Salads

Acqua Salad 17

Mixed lettuce, crispy bacon, poached egg, herbed croutons, parmesan, anchovies and house-made dressing

Roasted Pumpkin 18

Mixed lettuce, roasted pumpkin, chorizo, shallots, feta and roasted macadamia nuts topped with honey mustard dressing GF

Garden 12

Mixed lettuce, red onion, cherry tomato & cucumber topped with house-made dressing GF V

Add 6

Chicken, prawns, smoked salmon or beef strips

## Char

Cooked to your liking and served with your choice of side and sauce

Eye-Fillet 45  
200gm 5-star GF

Rib-Eye 42  
300gm GF

Wagyu 42  
300gm Marbled GF

## Side Choices

Mash potato, chips or seasonal vegetables

## Sauce Choices

Mushroom, peppercorn or creamy garlic

Reef 10

Add ten dollars and turn any of our steaks into a reef-and-beef with prawns, bug and scallops in a chilli lime rosé sauce

V Vegetarian GF Gluten Free (may contain traces of gluten)  
Menu subject to change due to availability of ingredients  
15% Surcharge applies on public holidays

# Dinner Menu

Served from 5:30pm-9pm daily

## Mains

<b>Fish &amp; Chips</b>	19
Macadamia crumbed whiting, chips, green salad and tarte sauce GF	
<b>Barramundi</b>	35
Crispy skin barramundi, cauliflower purée, Kipfler potatoes and asparagus served with lemon myrtle dressing GF	
<b>Chicken and Asparagus</b>	30
Chicken supreme stuffed with sun-dried tomato and parmesan cheese served with kipfler potatoes and asparagus with red wine jus GF	
<b>Seafood Platter for I or II</b>	55/95
Calamari, black mussels cooked in a Napoli sauce, prawns, scallops, bugs, oysters, smoked salmon, crumbed whiting, lime aioli and a side of bread	
<b>Fish of the Day</b>	35
Ask our friendly staff for today's special	
<b>Seafood Linguini</b>	27
Prawns, black mussels, scallops, olives, linguini with Napoli sauce and basil topped with parmesan cheese GF	
<b>Chicken &amp; Avocado Linguini</b>	25
Chicken cooked with garlic. Onion, avocado cream tossed through linguini, garnished with macadamia nuts and topped with parmesan cheese (Vegetarian option available)	
<b>Napolitana Linguini</b>	24
Linguini, garlic, onion, chilli tossed through Napoli sauce, topped with parmesan cheese GF	
<b>Carbonara</b>	25
Linguini, bacon, and parsley tossed through a creamy egg sauce, topped with parmesan cheese	
<b>Seafood Risotto</b>	31
Creamy risotto, prawns, black mussels cooked in a white wine and Napoli sauce, topped with parmesan cheese GF	
<b>Chicken &amp; Porcini Risotto</b>	28
Creamy risotto, chicken and porcini mushrooms cooked with white wine, topped with parmesan cheese GF (Vegetarian option available)	
<b>Sides</b>	8
Chips with aioli, garlic prawns and spinach, warm ciabatta, kipfler potatoes with sour cream and aioli sautéed greens GF	

V Vegetarian GF Gluten Free (may contain traces of gluten)  
Menu subject to change due to availability of ingredients  
15% Surcharge applies on public holidays

# Dinner Menu

Served from 5:30pm-9pm daily

## Desserts

<b>Tiramisu</b> Espresso & marsala infused vanilla sponge, with fresh mascarpone and cream served with mixed berries and chocolate	15
<b>Panna Cotta</b> House made vanilla panna cotta served with mixed berries GF	14
<b>Bailey's Crepes</b> House-made crepes served with banana and Bailey's liqueur sauce GF	15
<b>Affogato</b> Vanilla ice cream, served with a shot of espresso	5 <sup>.5</sup>
<b>Liqueurs</b> For something special add one of our liqueurs	7

# Cocktails Menu

<b>Pumicestone Sunset</b> Orange liquor, limoncello, orange juice and finished with grenadine	15
<b>Cosmopolitan</b> Vodka mixed with Cointreau shaken over ice with cranberry juice & fresh lime	15
<b>Southern Fizz</b> Southern comfort, limoncello, lemon juice & pineapple juice, shaken over ice	15
<b>Classic Mojito</b> White rum, muddled lime and mint, sugar syrup & a dash of soda	16
<b>Spiced Mojito</b> Sailor Jerry poured over muddled limes and clapped mint, topped with soda and sugar syrup	16
<b>Lychee Mojito</b> White rum, lychee liquor, muddled lime and mint, sugar syrup & a dash of soda	16
<b>Mixed Berry</b> White rum, muddled lime and mint, sugar syrup & a dash of soda	16
<b>Pink Schnapper</b> Gin, peach schnapps, Midori, lemon juice & sugar syrup, muddled mix berries & lemonade	16
<b>Espresso Martini</b> Your classic mix: Kahlula, vodka & espresso coffee shaken over ice	16
<b>Acqua Espresso Martini</b> Not your typical espresso martini; with a creamy touch this is sure to delight the tastebuds. Tia Maria, Kahlula, Bailey's, vanilla Galliano, Mozart gold and espresso shaken over ice with a touch of cream and chocolate sauce served with a hint of cinnamon.	16
<b>Passionfruit Delight</b> Passionfruit pulp shaken with lychee liquor, vodka, sugar syrup finished with a dash of soda	15
<b>Lychee Martini</b> Vodka, lychee liquor, lemon & lime juice and cranberry shaken over ice	15
<b>Blue Island Iced Tea</b> A twist on your traditional iced tea. vodka, tequila, Cointreau and Bacardi matched with lemon juice and lemonade, topped up with blue curacao	16
<b>Lemon Meringue Martini</b> Vodka mixed vanilla Galliano & limoncello shaken over ice	16
<b>Disaronno Sour</b> Disaronno Amaretto, angostura bitters, egg white, lemon juice & sugar syrup	16
<b>Mocktails</b> Classic cocktails are available upon request	7