

AQUA

## FRESH SANDWICHES

Your choice of filling or some we have made  
White or Brown – available toasted

	M	NM
<b>Add Gluten Free</b>	\$2	\$2.5
<b>Red Salmon</b> Sliced red onion, tomato & mayonnaise	\$11	\$13
<b>Turkey</b> Cranberry, smashed avocado & camembert	\$11	\$13
<b>Leg Ham</b> Cheddar cheese & sliced tomato	\$11	\$13
<b>Roast Chicken</b> Shredded lettuce, mustard seed & mayonnaise	\$11	\$13
<b>Curried Egg</b> Lightly curried eggs, parsley & mayonnaise	\$11	\$13
<b>Leg Ham &amp; Sliced Pineapple</b>	\$11	\$13
<b>Veggie Salad Sandwich</b> Avocado, cucumber, tomato, beetroot, carrot, onion & lettuce	\$11	\$13

## TURKISH MELTS

	M	NM
<b>Leg ham, cheddar cheese &amp; asparagus spears</b>	\$16	\$19
<b>Leg ham, cheddar cheese &amp; sliced tomato</b>	\$16	\$19
<b>Turkey, avocado, bacon &amp; cheddar cheese</b>	\$16	\$19
<b>Leg ham, sliced pineapple &amp; cheddar cheese</b>	\$16	\$19
<b>Closed Turkish Melt</b> Leg Ham, seeded mustard, provolone cheese & tomato	\$16	\$19

## GOURMET SANDWICHES

	M	NM
<b>Chicken Schnitzel Sandwich</b> Shredded lettuce, mayonnaise, pesto & homemade pickles - served with chips	\$18	\$21
<b>Best Grilled 4 Cheese Toastie</b> Mozzarella, cheddar, parmesan & provolone - served with chips	\$15	\$17.5
<b>Deli Meat, Provolone &amp; Tomato Focaccia</b> Ham, salami & mortadella - served with chips	\$17	\$20
<b>Italian Steak Sandwich</b> Ciabata, fillet steak, provolone cheese, roasted red capsicum & pesto - served with chips	\$26	\$30.5
<b>Bolognese &amp; Mozzarella Grilled Sandwich</b> Rich beef bolognese - served with chips	\$17	\$20
<b>New York Style Bagel</b> Dill cream cheese, smoked salmon & capers	\$21	\$24.5
<b>Triple Decker Club Sandwich</b> Turkey, bacon, egg, lettuce, tomato & mayonnaise - served with chips	\$21.5	\$25.5
<b>B.L.T</b> Triple decker of bacon, shredded lettuce & tomato	\$15	\$17.5

## SALADS

	M	NM
<b>Tuna Salad (GF)</b> Iceberg lettuce, tomatoes, artichokes, green beans, avocado & tuna	\$21	\$24.5
<b>Aqua Caesar</b> Cos lettuce, chopped egg, bacon, croutons & our secret dressing	\$20	\$23.5
<b>Antipasto Salad</b> Salami, bocconcini, yellow peppers & green-olive tapenade	\$22	\$26
<b>Add King Prawns</b>	+\$8	+\$9.5
<b>Add Grilled Chicken</b>	+\$6	+\$7

## SOMETHING MORE

	M	NM	
<b>Quiche of the Day</b> Served with salad	\$18	\$21	
<b>Bacon &amp; Eggs</b> Served with toast	\$18	\$21	
<b>Bacon &amp; Egg Roll</b> Smashed avocado, mayo & tomato relish	\$14	\$16.5	
<b>Seafood Mornay</b> Prawns, scallops, calamari, mussels, fish in a creamy cheese sauce	\$26	\$30.5	
<b>Today's Featured Soup</b> Please ask for today's soup	\$14.5	\$17	
<b>Salt &amp; Pepper Calamari</b> Aioli	Entrée Main	\$20 \$32.5	\$23.5 \$38
<b>Basket of Fries</b> Aioli		\$10.5	\$12.5
<b>Side of Fries</b>		\$6	\$7
<b>Garlic Bread - 2 Pieces</b>		\$8	\$9.5

## KIDS

Children 12 and under. Includes a complimentary gelato	M	NM
<b>Spaghetti Bolognese or Napoli</b>	\$16	\$19
<b>Crumbed Chicken Strips &amp; Chips</b>	\$16	\$19
<b>Ham &amp; Pineapple Pizza</b>	\$16	\$19

## MAINS

		M	NM	
<b>Scaloppine Di Funghi (GF)</b>				
Veal, sliced mushrooms, cream sauce, salad & chips		\$34.5	\$40.5	
<b>Veal Picatta</b>				
Veal, capers, butter, sherry, lemon juice, parsley, salad & chips		\$34.5	\$40.5	
<b>Pistachio Crusted Chicken Breast</b>				
Lightly crumbed in pistachio nuts, pan fried, chips & salad		\$28.5	\$33.5	
<b>Fish of The Day (GF)</b>				
Served with salad, chips & chef's garnish		M.P	M.P	
<b>Eye Fillet 200g (GF)</b>				
Served with salad, chips & balsamic and shiraz sauce		\$42.5	\$50	
<b>Spaghetti Bolognese</b>	Entrée	\$19	\$22.5	
Ground beef, tomato sauce & shaved parmesan		Main	\$28	\$33
<b>Spaghetti Marinara</b>	Entrée	\$21	\$24.5	
Market fresh seafood & roma style tomato sugo		Main	\$30	\$35.5
<b>Classic Fettucine Carbonara</b>	Entrée	\$19	\$22.5	
Eggs, black pepper, pecorino Romano & pancetta		Main	\$28	\$33
<b>Lasagna</b>				
Layers of pasta, bolognese, sugo & creamy cheese top		\$28	\$33	
<b>Risotto Pollo e Funghi (GF)</b>				
Chicken, mushrooms, spinach & parmesan		\$29	\$34	
<b>Add Gluten Free</b>				
		\$2	\$2.5	

## DESSERTS

	M	NM	
<b>Assorted Cakes &amp; Pastries</b>	From	\$8	\$9.5
<b>Raisin Toast</b>		\$6.5	\$7.5
<b>Scones with Jam &amp; Cream</b> Two fruit, plain or mixed scones		\$9	\$10.5
<b>Gelato &amp; Sorbets</b> Vanilla Gelato (GF), Chocolate Gelato (GF), Lemon Sorbet (DF)		\$9.5	\$11
<b>Cakeage — includes cutting, plating &amp; garnish per person</b>		\$3	\$3.5

## COFFEE

Latte, Flat White, Cappuccino, Long Black, Espresso, Decaf, Chai	M	NM
<b>Regular Coffee (cup)</b>	\$4.5	\$5.5
<b>Large Coffee (mug)</b>	\$5	\$6
<b>Extra shot, Soy milk, Almond milk, Oat milk or Flavoured syrup</b>	+\$0.7	+\$1
<b>Hot Chocolate</b>	\$5	\$6

## TEA

English Breakfast, Earl Grey, Peppermint, Chamomile, Green, Lemon & Ginger	M	NM
<b>Small Pot</b>	\$4.5	\$5.5
<b>Large Pot</b>	\$5	\$6

## SPARKLING

		150ml	250ml	750ml
<b>Tyrrell's Moores Creek Premium Brut</b> Hunter Valley, NSW	M	\$9		\$35.5
	NM	\$10.5		\$42
<b>Dunes &amp; Green Chardonnay Pinot</b> (187ml Piccolo) SA	M			\$15
	NM			\$17.5
<b>Fiore Moscato (spritzig)</b> Mudgee, NSW	M	\$10	\$16	\$39
	NM	\$12	\$19	\$46
<b>T'Gallant Prosecco</b> Mornington Peninsula, VIC	M	\$12		\$49
	NM	\$14		\$57.5
<b>Veuve D'Argent NV</b> Ingrandes-Sur-Loire, France	M	\$12		\$49
	NM	\$14		\$57.5
<b>Moet &amp; Chandon Brut Imperial NV</b> Champagne, France	M			\$130
	NM			\$153

## WHITE

		150ml	250ml	750ml
<b>Chrismont King Valley Riesling</b> King Valley, VIC	M	\$11.5	\$19	\$46.5
	NM	\$13.5	\$22.5	\$54.5
<b>Young Poets Pinot Grigio</b> Mudgee, NSW	M	\$9.5	\$15	\$36.5
	NM	\$11	\$17.5	\$43
<b>T'Gallant Juliet Pinot Grigio</b> Mornington Peninsula, VIC	M	\$10.5	\$18	\$42
	NM	\$12.5	\$21	\$49.5
<b>Cantina Di Gambellara Pinot Grigio</b> Veneto, Italy	M	\$13.5	\$22.5	\$54
	NM	\$16	\$26.5	\$63.5
<b>Tyrrell's Moore's Creek Semillon Sauvignon Blanc</b> Hunter Valley, NSW	M	\$9	\$14	\$35.5
	NM	\$10.5	\$16.5	\$42
<b>McWilliam's Markview Chardonnay</b> Hunter Valley, NSW	M	\$9	\$14	\$35.5
	NM	\$10.5	\$16.5	\$42
<b>Tyrrell's Hunter Valley Chardonnay</b> Hunter Valley, NSW	M	\$11.5	\$19	\$46.5
	NM	\$13.5	\$22.5	\$54.5
<b>Vidal Sauvignon Blanc</b> Marlborough, NZ	M	\$12	\$20.5	\$49
	NM	\$14	\$24	\$57.5
<b>Oyster Bay Sauvignon Blanc</b> Marlborough, NZ	M	\$13.5	\$22.5	\$54
	NM	\$16	\$26.5	\$63.5

## ROSÉ

		150ml	250ml	750ml
<b>Deep Woods Rosé</b>	<b>M</b>	\$11	\$19	\$44.5
Margaret River, WA	<b>NM</b>	\$13	\$22.5	\$52.5
<b>La Vielle Ferme Côtes Du Ventoux Rosé</b>	<b>M</b>	\$12	\$20.5	\$49
Southern Rhone, France	<b>NM</b>	\$14	\$24	\$57.5
<b>The Aromantiques Rosé</b>	<b>M</b>	\$16	\$25.5	\$63.5
Clare Valley, SA	<b>NM</b>	\$19	\$30	\$74.5

## RED

		150ml	250ml	750ml
<b>Chain of Fire Pinot Noir</b>	<b>M</b>	\$9.5	\$15	\$36.5
Mudgee, NSW	<b>NM</b>	\$11	\$17.5	\$43
<b>Fat Bastard Pinot Noir</b>	<b>M</b>	\$12	\$20.5	\$49
Languedoc, France	<b>NM</b>	\$14	\$24	\$57.5
<b>Tyrrell's Moore's Creek Shiraz</b>	<b>M</b>	\$9	\$14	\$35.5
Hunter Valley, NSW	<b>NM</b>	\$10.5	\$16.5	\$42
<b>Molly's Cradle Shiraz</b>	<b>M</b>	\$11	\$19	\$44.5
Riverina, NSW	<b>NM</b>	\$13	\$22.5	\$52.5
<b>Sons of Eden Marschall Shiraz</b>	<b>M</b>	\$15	\$24.5	\$59.5
Barossa Valley, SA	<b>NM</b>	\$17.5	\$29	\$70
<b>McWilliam's Markview Cabernet Merlot</b>	<b>M</b>	\$9	\$14	\$35.5
Hunter Valley, NSW	<b>NM</b>	\$10.5	\$16.5	\$42
<b>Hartog's Plate Cabernet Merlot</b>	<b>M</b>	\$9.5	\$15	\$36.5
Margaret River, WA	<b>NM</b>	\$11	\$17.5	\$43
<b>Richland Cabernet Sauvignon</b>	<b>M</b>	\$10	\$16	\$39
Riverina, NSW	<b>NM</b>	\$12	\$19	\$46
<b>Taylor's Heritage Cabernet Sauvignon</b>	<b>M</b>	\$14	\$23.5	\$56
Clare Valley, SA	<b>NM</b>	\$16.5	\$27.5	\$66
<b>Wirra Wirra Church Block Cab/Sauv/Shir/Merlot</b>	<b>M</b>			\$59
McLaren Vale, SA	<b>NM</b>			\$69.5
<b>Penfolds Bin 389 Cabernet Shiraz</b>	<b>M</b>			\$160
SA (96 points)	<b>NM</b>			\$188