

AQUALINEA

A superb riverside venue

★ 2011 WINNER FOR BEST INFORMAL SEAFOOD RESTAURANT IN BRISBANE AND DARLING DOWNS

EACH PIECE IS
SOURCED FROM
OUR VERY OWN
SOILS + SEAS

These gifts are here to be shared, respected & enjoyed



WWW.AQUALINEA.NET TUE-FRI L+D, SAT L+D, SUN B+L +D

ENTREE

House-baked garlic & lemon myrtle bread, Australian cold-pressed extra virgin olive oil	3.00
Oysters, freshly shucked, served with either: Au Natural with lime /gf	3.50
Baked with lardon & tomato /gf	4.00
Pork belly, hearts of palm, a walnut & radish salad, star anise toffee /gf	18.00
Octopus meat braised in olive oil, squid ink gnocchi, sweet banana chilli, & chorizo foam	18.00
Bruleed figs, hung Wattle seed yogurt, bitter salad leaves, white balsamic gastrique /gf	19.00
Seared scallops, water chestnut cream, cucumber spaghettini, & romesco sauce /gf	19.50
Crab claw, jumbo banana prawn, & a warm spiced tomato & capsicum fondu /gf	20.00
Pan-fried bug tails, French beans, artichoke heart, potato aioli & soft poached eggs	20.00
Entrée quartet: Oysters au natural with lime, Seared scallop, water chestnut cream, cucumber & romesco sauce, Braised octopus, squid ink gnocchi, chorizo foam, Pork belly, walnut & radish salad, star anise toffee	32.00

MAIN

A salad of Trussed tomatoes with a mushroom & almond farce, fried zucchini flowers, & goat's curd /gf	28.00
Saffron linguine & Tasmanian mussels, preserved lemon, cream & white wine	27.00
Crabmeat & scampi risotto, white asparagus, vanilla oil & fresh lime /gf	36.00
Market fresh fish with seasonal produce /gf	32.00
Sage & lemon scented chicken breast, corn puree, roasted pumpkin & sunchoke, asparagus /gf	33.00
Pork with brioche stuffing, pork rib, herb dumplings, choucroute, & poached apple	34.00
Confit duck leg, sweet potato mousseline, citrus peel & pan juice /gf	33.00
Angus eye fillet, celeriac puree, turned potato & baby vegetables, red grape mustard jus /gf	36.00
Aqua Linea's signature paella for 2: Saffron rice, chorizo, Moreton Bay bugs, Qld Scallops & banana prawns, Tasmanian mussels, market fresh fish, & burnt lemons Please allow 30 minutes for preparation /gf	70.00

SIDE

Rocket, spiced pear, shaved parmesan, basil oil /gf	9.00
Salad leaves with tomatoes & citrus dressing /gf	9.00
Steamed green beans, toasted almonds & preserved lemon /gf	9.00
Crisp baby potatoes & sea salt /gf	9.00

DESSERT

Organic yogurt panacotta, fresh berries, almond agar,
and a strawberry consomme 16.00

Carrot cake and cream cheese icing, mint syrup,
and toffee baby carrot 16.00

Chocolate crème brulee, fresh fig, pistachio and
orange biscotti 16.00

House made petit fours for two 16.00

Selection of imported and local boutique cheeses,
house made relish, and lavosh
1 cheese 14.00 / 2 cheese 18.00 / 3 cheese 22.00