

AQUALINEA



WINE DINE
LIVE LEARN
LAUGH CREATE
SHINE LOVE...

play, indulge, enjoy and relax, we are here to spoil you.



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

ENTREE

House baked pumpkin bread, extra virgin olive oil 3.00

Oysters

Oysters, freshly shucked, served with:

Sea water and lime 3.50

Baked with smoked tomato relish and crisp pancetta 4.00

Potato and leek soup, garlic croutons, and prosciutto dust 17.00

Crispy skin free range pork belly, green papaya salad, pea shoots,
and peanut dressing /gf 17.00

Trout and dill tortellini, seafood bisque, fennel salad and microgreens 18.00

Hervey Bay scallops, celery cream, shaved Jerusalem artichoke,
and gremolata /gf 19.00

Steamed Tasmanian mussels, lemongrass and preserved lemon
broth, and tomato petals 22.00

Entree quartet: Shared plate for two: 30.00

Potato and leek soup, Crackling pork belly and green papaya salad,
Hervey Bay scallops, celery puree and gremolata, Baked oysters
with smoky tomato relish and crisp pancetta

MAIN

Pumpkin gnocchi, walnut, sage and Meredith feta	23.00
Spaghetti and tiger prawns tossed in olive oil, confit garlic, chilli and basil leaves	27.00
Fish of the day with fresh seasonal produce	32.00
Tea smoked duck breast, sweet potato puree, honey and tamarind glaze	32.00
Braised lamb shanks, tomato and mushroom ragout, soft polenta	32.00
Cornfed chicken breast with tarragon butter, puy lentil , pancetta , calvolo nero and jus gras /gf	32.00
Crab and chilli open lasagne, lemongrass cream , and scampi oil	34.00
Black Angus eye fillet, potato fondant, confit baby vegetables, roast onion jus	36.00

SIDE

Steamed green beans and gremolata	9.00
Crisp potato chats with lemon salt	9.00
Sauteed brussels sprout, verjuice, and lardons	9.00

DESSERT

White chocolate fondant, honeycomb salt and praline truffles	16
Poached seasonal pears, pressed lavender yogurt, and a mulled wine shooter /gf	16
Ginger crème brulee, dried fruit compote, and brioche wafers	16
Pistachio cigars, grilled quince, rosewater and basil seed caviar	16
Selection of local and imported cheeses served with house made preserves and crackers 1 cheese 14.00 / 2 cheese 18.00 / 3 cheese 22.00	