

AQUALINEA

LUNCH

House baked preserved tomato and shallot bread, Australian extra virgin olive oil	3.00
Oysters, freshly shucked, served with either:	
Natural with a gin and tonic jelly, wasabi pearls	3.50
Baked with tomato fondue and pork crackling	4.00
Hervey Bay scallops, cauliflower puree, apple reduction, flying fish roe, and baby herbs /gf	19.00
Prawn chorizo, French bean and potato, shallot and seeded mustard /gf	19.00
Pan-fried bug tails, salted grapes and cucumber, frizze, sauce vierge /gf	19.00
Crisp pork belly, pork and mushroom croquette, and a bacon caramel	19.00
Entree quartet of roasted beetroot, baked oysters, prawn chorizo, pork belly	30.00
Salad of vine ripened tomatoes, sweet basil, and an aged white balsamic gastrique /gf	15.00
Salad of Honey roasted beetroot, bitter lettuce, whipped fetta, orange vinaigrette /gf	18.00
Salad of Lemon myrtle prawns, citrus segment, avocado, red shallot, and frizze /gf	20.00
Braised mushroom and sage risotto /gf	18.00
Scampi tail, pea and sweet corn risotto, shaved fennel and parmesan /gf	18.00
Spaghetti and tiger prawns, confit garlic, chilli and basil leaves	20.00
Herb gnocchi, pork chorizo and cherry tomatoes, ricotta crumble	20.00
Market fresh fish with seasonal produce /gf	32.00
Chicken breast, foie gras mousse, potato and onion roesti, tagine vegetables /gf	30.00
Angus eye fillets, celeriac cream, mushroom duxelle, baby vegetables, and green peppercorn jus /gf	36.00
Aqualinea's paella for 2: saffron rice, chorizo, paprika oil, Moreton Bay bugs, Tasmania mussels, Hervey Bay scallops, soft shell crab, Queensland banana prawns, and market fresh fish. Please allow 30 minutes for preparation /gf	70.00
Side	
Steamed green beans /gf	9.00
Rocket, poached pears, parmesan and pinenut /gf	9.00
Crisp chats potato and seasalt /gf	9.00