

**AQUALINEA**

A superb riverside venue

★ 2011 + 2012 WINNER FOR BEST INFORMAL SEAFOOD RESTAURANT IN BRISBANE

EACH PIECE IS  
SOURCED FROM  
OUR VERY OWN  
SOILS & SEAS

These gifts are here to be shared, respected & enjoyed



[WWW.AQUALINEA.NET](http://WWW.AQUALINEA.NET) TUE-FRI L+D, SAT L+D, SUN L +D

## Starters

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House baked bread with whipped cultured butter & nori sea salt	3.50 p/p
Coffin bay oysters – SA natural w/ seaweed cider vinegar	3 ea
Coffin bay oysters – SA tempura, pickled ginger, ponzu g/f	3 ea
Tasmanian Pacific Oysters served with citrus pearls	3 ea
Grilled Pacific Tasmanian oyster - <b>min</b> 6pcs with a mustard gruyere sabayon	3.50 ea

## Entrees

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Jasmine Cured kingfish with green apple, wasabi, pickled radish, shiso, black rice g/f d/f	18
Seared tuna, quail egg, black olive, saffron potato, red pepper, taramasalata d/f	21
Muscavado glazed pork, baby turnip, grilled leek, ginger pear purée, chestnut, green tea, black mustard g/f d/f	22
Salad of Moreton bay bugs, crab beignet, rouille green papaya, grapefruit, chilli, lime, watercress	23
Seared scallops, pancetta, sweet corn, asparagus, basil g/f	23
Goats cheese, baby beets, zucchini flower, heirloom tomato quinoa, salsa verde, bee pollen g/f	19
Squid ink Farfelle, king prawn, baby squid tomato, chilli, garlic d/f	Entree: 22 Main: 30
Quartet to share – Natural Oysters, Scallops Goats cheese & Pork entrée tasting plate	35

## Mains

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“Spring lamb” Roasted cutlet, braised shoulder garlic, fennel, mint & oregano risotto g/f	34
Pan roasted barramundi, cauliflower, witlof pinenuts, currant, capers g/f	35
Eye fillet, boulangere potato, porcini, pearl onion, spinach, red wine jus	35
Corn fed organic chicken breast, prawn boudin blanc, truffle, celeriac, confit tomato, tarragon velouté g/f	35
Herb gnocchi, gorgonzola, walnuts, broad beans, apple, rocket, balsamic glaze, pecorino	30
Seafood paella, sorfrito, chorizo, green peas, king prawn, squid, market fish, greenlip mussels, moreton bay bugs g/f	37
Ocean trout, charred cos lettuce, kipfler potato, surf clams, snowpea tendrils, pistachio, herb buerre blanc	35
Daily market fish served with a garden salad	MP

## Sides

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Sautéed greens served with chilli & sesame g/f d/f	9
Smooth potato purée	8
Rocket salad: fennel, orange, & white balsamic g/f d/f	8
Chips complimented with lime, rosemary, sea salt & aioli	8

## Dessert

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Vanilla panna cotta, strawberry, meringue,  
olive oil shortbread, basil, black olive 16

Crème brûlée, almond orange biscotti, mango sorbet 16

Chocolate honeycomb tart, raspberry, hazelnut,  
salted caramel, rose petal 16

Artisan local & European cheeses  
with a quince paste, lavoch & walnut fig bread

1 Cheese 14

2 Cheeses 18

3 Cheeses 22