

AQUARIUS SEAFOOD A LA CARTE MENU

ENTREES

PACIFIC OYSTERS PREMIUM GRADE	½ Doz	1 Doz
NATURAL, w/lemon (gf)	19	29
KILPATRICK, bacon and Worcestershire sauce (gf)	23	33
MORNAY, cheese sauce	23	33
AQUARIUS SPECIAL, cooked with our in house wine sauce (recommended)	25	35

SOFT SHELL CRAB

Whole baby crab fried in a tempura batter w/ a Thai style soy dressing, 19

AQUA TRIO (gf)

Fresh prawns and smoked salmon topped with black caviar, wild rocket, onion, lilliput capers and a horseradish cream, 19

MINI SEAFOOD PAELLA

Traditional Spanish dish consisting of a saffron-flavoured rice cooked with a compilation of prawn, mussel, calamari and octopus, e/19 m/27

HALOUMI CHEESE (gf)

Grilled and served with olives, rocket and roasted capsicum sauce, 15

LEMON PEPPER CALAMARI

Fresh marinated squid served with rocket salad and in house lime aioli, 17

MORNAY SCALLOPS

Gratinated scallops cooked in mornay sauce served in a half shell accompanied with crispy prosciutto, 19

CHILLI POT PRAWNS (gf)

Garlic prawns in napolitana sauce accompanied with crusty Italian bread, 22 m/32

SLIPPER LOBSTER LINGUINE

Slipper lobster tail meat tossed with linguini pasta and finished off with a creamy tomato flambé, brandy and prawn sauce, e/17 m/27

BBQ OCTOPUS (gf)

House marinated, tossed with olives, cherry tomatoes, fetta cheese, onion and grilled artichoke hearts, e/22 m/32

BREADS

GARLIC BREAD (<i>two pieces</i>)	4
HERB BREAD (<i>two pieces</i>)	4
TURKISH BREAD w/ OIL AND BALSAMIC (<i>six slices</i>)	8
TOMATO BRUSCHETTA (<i>two pieces</i>)	9

SALADS AND SIDE DISHES

GARDEN SALAD	11
GREEK SALAD	12
HERB MASH POTATOES	7
STEAMED VEGETABLES	8
CHIPS & SAUCE	6
HERB CHAT POTATOES	6

MAINS

SALMON FILLET (gf)

Baked fillet served with herb chat potatoes and Seasonal vegetables topped with a orange buree blanc sauce, 29

BEER BATTERED FISH

Deep fried fresh fillets battered in a light and crispy VB batter, served with chips, salad and a tangy lime mayo, 27

SEAFOOD MARINARA

A mix of prawns, mussels and calamari tossed in a traditional napolitana Sauce, served with linguini pasta, 29

BBQ SEAFOOD PLATE (gf)

King prawns, fish pieces, octopus, scallops and calamari; served with lime mayonnaise and your choice of chips or salad, 42 / both 45

OCEAN BEEF

250g Char-grilled tenderloin, served with seeded mustard mash, snow peas, King prawn and finished with red wine jus, 35

BBQ KING PRAWNS

King prawns marinated in Tandoori sauce and served with fragrant jasmine rice and mint and cucumber yogurt mix, 32

CHICKEN BREAST

On a bed of sautéed swiss brown mushrooms with sage, served with potato mash and red wine jus, 28

BARRAMUNDI FILLET (gf)

Grilled and served with roasted pesto potatoes in a warm tomato and caper salsa and steamed broccoli, 33

STEAMED BUGS (gf)

Bugs sautéed in garlic, chilli, caper and lime butter sauce; finished with fresh herbs and served with jasmine rice, 33

WHOLE LOBSTER

Your choice of:
Mornay sauce, Herb and Garlic butter (gf) served with chips and salad, 65

AQUARIU'S SEAFOOD PLATTER

Our seafood platter is a selection of the freshest cold and hot seafood and has grown to be ***Aquarius' Signature dish.***

It is served on a two-tier platter (cold and Hot plate) Which; can be shared between two or three people.

Platter for two (155) served with full Lobster

or

Platter for three (210) served with 3 half Lobsters

Cold Plate

Premium Pacific oysters, smoked salmon,
Cooked tiger prawns and crab.

Hot Plate

Lobster in (mornay or herb and garlic) sauce
lemon peppered calamari, fish fillets, BBQ octopus,
BBQ king prawns; grilled Bugs,
seared scallops in garlic butter sauce;
served with chips, cocktail sauce and garden salad.

DESSERTS

CREPES

Filled with cut bananas, strawberries and walnuts,
Covered in a dark chocolate brandy sauce
and served with vanilla ice cream, 17

MANGO BRULEE (gf w/o wafer)

Served with chocolate filled wafer, 12

CHOCOLATE TART

A biscuit base covered in a chocolate ganache served with
Vanilla bean ice cream and strawberry, 10

WARM PECAN PIE

Sweet pastry tart shell loaded with pecans and butterscotch centre,
Served with vanilla ice cream, 12

DESSERT WINE

2006 FLYING FINIX (Gold Medal Award Wining)

This elegant 2006 Botrytis Semillon is from the Riverina wine region
in New South Wales, which is recognized internationally for producing
Australia's greatest award winning botrytis wines. This wine is no exception.

A delicious aroma of mango and pear with hints of mixed nuts.
The palate is rich and luscious with an explosion of peach and citrus flavours.

Glass \$12 / 375ml Bottle \$49

Our standard pour for dessert wine is 60ml
Dessert wine is served with almond biscotti

KIDS MENU

CHICKEN SCHNITZEL

Served with chips, salad and tomato sauce, 15

LEMON PEPPER CALAMARI

Served with chips and lime mayonnaise, 15

FISH & CHIPS

Tempura battered fish fillet served with chips,
salad and tomato sauce, 15

LINGUINIE NAPOLITANA

Cooked in a tomato napolitana sauce, 15

**All Kids Meals come with a complimentary ice cream
with a choice of chocolate or strawberry topping**