

# AQUARIUS SEAFOOD A LA CARTE MENU

## ENTREES

<b>PACIFIC OYSTERS PREMIUM GRADE</b>	<b>½ doz</b>	<b>1 doz</b>
NATURAL, w/lemon (gf)	19	29
KILPATRICK, bacon and worcestershire sauce (gf)	23	33
MORNAY, cheese sauce	23	33

### **CAPRESE SALAD (gf)**

Freshly cut vine-ripened tomato and buffalo mozzarella cheese, dressed with basil oil, 18

### **COLD SEAFOOD PLATE**

A tasting plate with a selection of prawns, pacific oysters, smoke salmon and sashimi fish, served with wasabi lime mayo, soy dipping sauce and lemon, 22

### **SOFT SHELL CRABS**

Deep fried whole baby crabs sprinkled with schezuan pepper, served with soy dipping sauce, 18

### **CIEVICHE (gf)**

Sashimi style raw fish marinated in lime and coriander, served with a tabasco tomato juice, 21

### **LEMON PEPPER CALAMARI**

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

### **SOBA NOODLE PRAWNS (gf)**

Sautéed chilli prawns with soba noodle, oyster mushrooms and snow peas, finished with soy and sesame oil dressing, 18

### **SEARED SCALLOPS**

Roe off scallops tossed in pesto and served on cannelloni bean puree and topped with fried rocket and black caviar, 20

### **BBQ OCTOPUS (gf)**

House marinated, tossed with olives, cherry tomatoes, fetta, onion and artichoke hearts, e/20 m/30

### **NEW ZEALAND MUSSELS**

Half shell steamed and finished off in a napolitana chilli sauce and crumbled fetta, served with toasted Italian bread e/20 m/30

## 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
BRUSCHETTA <i>(two pieces)</i> Tomato, pesto, shaved parmesan cheese and basil oil	8

## SALADS AND SIDE DISHES

GARDEN SALAD	11
GREEK SALAD	12
ROASTED POTATOES	6
STEAMED GREEN VEGETABLES	6
CHIPS & SAUCE	6

## MAINS

### BEER BATTERED FISH

Deep fried fresh fillets, battered in a light and crispy VB batter served with chips, salad and a tangy lime mayo, 26

### KING PRAWNS (gf)

BBQ tandoori king prawns, served with jasmine rice and toasted coconut, accompanied by a mint and cucumber yoghurt, 32

### BBQ SEAFOOD PLATE (gf)

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

### TUNA STEAK

Seared with a pepper and sesame seed crust, served with steamed greens, water chestnuts and drizzled with a sweet soy glaze. *Cooked medium*, 28

### GRILLED CHICKEN

Char-grilled breast of chicken, served with asparagus, creamy potatoes in a sun dried tomato and seeded mustard sauce, 30

### BEEF FILLET

250g Char-grilled tenderloin, served with roasted chat potatoes, snow peas, caramelised spanish onions and red wine jus topped with a prawn, 38

### BARRAMUNDI FILLET (gf)

Grilled and served with roasted baby fennel, chat potato, wilted rocket with a saffron and caper butter, 32

### STEAMED BUGS (gf)

Balmain bugs sautéed in garlic, chilli, caper and lime butter sauce, finished with fresh herbs and served with jasmine rice, 30

### JEWFISH FILLET

Baked fillet served with lemon and herb cous cous, steamed broccoli and prawn bisque sauce, 28

### WHOLE LOBSTER

Your choice of:

Mornay sauce, Herb and Garlic butter (gf) or Thermidor sauce, served with chips and salad, 49

## 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 (149) served with full Lobster

or

Platter for three (199) 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 Balmain bugs,  
seared scallops in garlic butter sauce;  
served with chips, lime aioli sauce, cocktail sauce and garden salad.

## DESSERTS

### GELATO TRIO

A classic slice of gelato consisting of an elegant trio of hazelnut, pistachios and chocolate with a liqueur soaked centre, served with hazelnut and honey whipped cream, 12

### PAVLOVA

Served with mango whipped cream, raspberry sauce and topped with toasted coconut, 10

### TRIFLE

Chocolate sponge cake layered with fresh strawberries, raspberry sauce and chocolate custard, 12

### WARM PECAN PIE

Sweet pastry tart shell loaded with pecans and butterscotch centre, served with vanilla ice cream, 10

## 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 lime mayonnaise, 15

### PASTA

Cooked in a tomato napolitana sauce, 15

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



A classic slice of gelato consisting of an elegant trio of hazelnut, pistachio and chocolate with a liqueur soaked centre.