

SOUPS

includes home-baked garlic roll

Soup of the Day

ask about our daily special 3.50

Cream of Wild Mushroom

with fresh wild mushrooms 4.50

French Onion

beef broth, caramelised onion, crostini with mozzarella 5.00

SANDWICHES

includes your choice of garden salad, mixed fresh fruit, or baked potato chips

Curry Turkey Wrap

smoked turkey, mozzarella, black olives & curried mayo in a spinach wrap 7.50

Chicken Salad Croissant

house-made chicken salad with lettuce & tomato on a warm, flaky croissant 8.50

Turkey Club

roasted turkey breast, bacon, lettuce, avocado & tomato on baguette with aioli 8.50

Reuben

corned beef, melted swiss, sauerkraut & thousand island on marbled rye 7.50

Pulled Pork

with tangy barbecue sauce on an onion knot 8.50

SIDES

French Fries with Aioli 3.50

Sweet Potato Fries 4.50

Collard Greens 3.50

Chipotle Mashed Potatoes 4.50

Twice Baked Beans 1.50

Pesto Pasta Salad 1.50

House Baked Roll 1.50

DESSERT

Tiramisu 5.50

Cheesecake with Berries 5.50

Crème Caramel 5.00

Blackberry Pie 4.50

Red Velvet Cake 4.50

DRINKS

Soda Water 1.50

Bottled Mineral Water 2.50

Flavoured milk 1.50

Fresh Juice 3.50

Organic Tea 1.50

Premium Loose-Leaf Tea 1.50

OUR MISSION

We believe in supporting the community, and we'd love to hear your feedback on how we can keep improving our service. We appreciate your patronage!

AQUA

family restaurant

since 1978

TAKEAWAY MENU

Open daily for lunch & dinner
11 AM to 11 PM

Sunday brunch
10 AM to 2 PM

STARTERS

see the specials board for more choices

Honey Glazed Onion Rings

sweet onions, deep fried in beer batter, glazed with thyme honey 6.50

Smoked Chicken Quesadilla

with caramelised onions, roasted guacamole, salsa & chipotle 8.50

Ancho Chile Prawn Tacos

with mango salsa, jalapeno-lime crème fraîche, guacamole & shredded cabbage 8.50

Hummus Plate

house-made hummus, carrot sticks, cucumber rounds, fresh raddish & toasted pita 7.50

Fried Calamari

with house-made marinara and seasonal salad greens 8.50

Antipasto Platter

fresh mozzarella, heirloom tomatoes, fresh basil, egg, prosciutto, and balsamic vinaigrette 9.50

Grilled Artichoke

with sliced baguette & garlic aioli 8.00

BOWLS

served with jasmine or brown rice

Bowl of the Day 5.50

Teriyaki Chicken Bowl 6.00

Sweet and Sour Pork Bowl 6.00

SALADS

includes home-baked garlic roll

House Special Salad

with greens, olives, green & red peppers, onions, cucumbers & tomato in orange miso vinaigrette 6.50

Cranberry Chicken Salad

with romaine, grilled chicken breast, cranberries & satsumi orange slices in spicy curry dressing 12.50

Apple & Butterleaf Lettuce Salad

with strawberries, candied pecans & gorgonzola in poppy seed dressing 9.50

Sesame Seared Ahi Tuna Salad

with field greens, cucumber, carrots, tomatoes & crispy onion rings in miso-wasabi dressing 13.50

WRAPS

Hummus Pita Wrap

chopped greens, avocado, olives, tomatoes & cucumbers with house-made hummus 7.50

Prawn Cilantro Wrap

prawns, avocado, mixed greens, salsa, cilantro & mayo on a sun-dried tomato tortilla 8.50

Veggie Wrap

roasted vegetables with curry mayo, crisp lettuce, tomatoes & sprouts in a spinach tortilla wrap 7.50

ENTREES

includes garden salad or caesar salad

House Roasted Turkey Club

with bacon, smoked mozzarella, avocado, heirloom tomatoes & aioli on focaccia 9.50

Microbrew Battered Halibut

with sweet potato fries, house-made slaw and tartar sauce 13.50

Braised Boneless Short Ribs

with garlic mashed potatoes, sautéed broccolini, gremolata & chipotle aioli 16.50

Grilled Pork Tenderloin

with steamed jasmine rice, red Thai curry glaze & coriander emulsion 15.50

Pistachio Crusted Salmon

with fresh berry salsa, wild rice, potato cake and sautéed snap peas 15.50

Lobster Macaroni and Cheese

bay shrimp and chunks of Maine lobster baked with gruyere, cheddar, and cotija cheese 17.50

New York Strip Steak

The king of steaks, dry-aged in-house. Seasoned with our house blend of herbs and spices 19.50

Ancho Chile Chicken Breast

Pan-seared chile dusted boneless, free-range chicken breast. Served with grapefruit and orange wedges spiked with julienned jicama and red onion 18.50