

## 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