

LUNCH
12pm - 4pm

KIDS (under 12 only - adults, please don't ask)

Chicken nuggets and chips	15.50
Tempura fish and chips	16.00
Fruit bowl	12.00

SIDES

Parmesan truffle steakhouse chips	13.50
Crispy sweet potato fries tossed with spicy honey glaze	14.50

WAFFLES

- Mixed berries with berry coulis and ice cream	1 waffle	19.50
- Fresh banana with caramel sauce and ice cream	2 waffles	23.50

SOMETHING SWEET

Freshly baked muffins, banana bread & other GF treats	prices vary
Affogato	14.00
add Frangelico, Baileys or Kahlúa	22.00
Gelato	see gelato stand

House made gluten free bread
Baked fresh daily - \$15 until sold out
(pre-order preferred)

Sunday 1pm - 4pm
Live Music and 18-24hr Texas BBQ

12.5% surcharge on weekends and 15% on public holidays

AQUA

Kitchen & Bar

BREAKFAST

7am - 12pm

LUNCH

12pm - 4pm

Dinner

6pm - 9pm Fri & Sat
By Booking Only

Everything 100%
Gluten, Wheat & Seed Oil Free

Book a table online at www.aquakitchenandbar.com.au

Text 0494 447 719 to book [courtesy bus](#) pick up

13-15 The Crescent, Angourie | PH 5643-1248

BREAKFAST
6am - 12pm

Fruit bowl: seasonal fruit, Greek yoghurt, banana, char-grilled pineapple (V)	20.00
Granola: house-made puffed rice & quinoa granola, Greek yoghurt, banana, berries (V)	23.00
Broccolini & green beans, poached eggs, house-made hollandaise (V)	25.50
Egg whites scrambled with enoki mushrooms, feta & avo	21.50
Nourish bowl: beetroot hummus, poached egg, mushrooms, halloumi, avo, edamame, broccolini, pickled onion, quinoa (V)	28.50
Sautéed mushrooms & whipped ricotta on house-made bread (V, DFO)	23.50
Smashed avo and feta on house-made bread (V, DFO)	25.00
Poached eggs & Istra bacon on house-made bread (DFO)	23.00
Bacon and egg roll with salad & house-made relish (DF)	18.00
Eggs Benedict	
Poached eggs, hollandaise, house-made muffin	
- Istra ham steak	
- house made cold-cured salmon gravlax small (2 stacks)	27.50
- enoki mushrooms (V) large (3 stacks)	31.50
Big Breakfast: poached eggs, Istra bacon, sausages, mushrooms and tomato with house-made bread (DFO)	29.50
Waffles	
- Fresh banana, caramel sauce, ice-cream 1 waffle	19.50
- Mixed berries, berry coulis, ice-cream 2 waffles	23.50
Extras	
Bacon 6 Avocado 4 Mushrooms 4 Sausage 5 Halloumi 5	
Eggs 3(ea)	

Please advise servers of any allergies
All meals are wheat, gluten, peanut and seed oil free

DF - Dairy Free | DFO - Dairy Free Option
V - Vegetarian | Vegan available on request

Shared meal surcharge (2+ people sharing one meal) \$8

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SMALL PLATES	
Crispy buffalo cauliflower bites with ranch dressing (V)	18.50
Buffalo wings with ranch or blue cheese dressing	19.50
Fried halloumi chips with spicy honey glaze (V)	19.50
Betel leaves, coriander sushi rice, tomato, jalapeno & sweet chilli salsa with choice of cajun spiced chicken or Jewfish (DF)	18.50
Creamy garlic prawns on house made bread	29.50
Seafood chowder, local seafood, potatoes & herbs entrée	28.00
with crusty house-made bread main	36.00
LARGER PLATES	
Yamba prawn roll, house-made thousand island dressing and chips	27.50
Crispy skin salmon fillet, broccolini, beans & pesto wine sauce	33.50
Nonna's Wagu beef lasagne: bolognese, peas & béchamel	32.50
Chicken schnitzel with Italian slaw, chips & mushroom gravy	28.50
Pork carnitas; avocado, coriander, pickled onion, chipotle crema with a side of mexican corn and coriander lime rice	26.50
Truffle, spinach and mushroom risotto (V)	32.50
add chicken (\$5)	
POKE BOWLS (DF)	
Coriander lime rice, charred corn, avocado, edamame, wakame salad, kimchi, kewpie mayo	
- Miso salmon	31.50
- Teriyaki chicken	28.50
- Marinated tofu (V)	26.50
BURGERS (DFO)	
Served with chips (add bacon \$3)	24.50
- Cheese burger - beef patty, cheese, salad, Aqua mayo	
- Mushroom burger - sautéed mushroom, pesto, feta, salad, mayo (V)	
- Chicken burger - blackened chicken, pickles, tomato, slaw	

7 DAYS

ALL DAY KITCHEN

All Food is 100% Coeliac Friendly