LUNCH 12pm - 4pm

KIDS (under 12 only - adults, please don't ask)	
Chicken nuggets and chips	14.50
Tempura fish and chips	15.00
Fruit bowl	12.00
SIDES	
Parmesan truffle steakhouse chips	13.50
Crispy sweet potato fries tossed with spicy honey glaze	14.50
Garlic seared brocollini and green beans	13.50
SERIOULSYI CAN EAT WAFFLES?	
- Mixed berries with berry coulis and ice cream	single 19.50
- Fresh banana with caramel sauce and ice cream	double 23.50
OMGFRENCH TOAST	
- Cinnamon, fresh banana, caramel sauce, ice-cream	24.00
- Cinnamon, mixed berries, berry coulis, ice-cream	
DESSERTS	
Eton Mess - fruit, meringue, whipped cream	16.50
Buttermilk Panna Cotta (ask your servers for today's flavour)	16.50
Freshly baked muffins, banana bread & other GF treats	prices vary

Love our bread? Why not take it home!

House made Gluten Free Loaf

Baked fresh daily - \$15 until sold out (pre-order preferred)

Live music and slow cooked Texas BBQ every Sunday from 1-4pm

10% surcharge on weekends and public holidays
* First bottle of sparkling water complimentary, any further bottles \$5ea



BREAKFAST

6am - 12pm

LUNCH

12pm - 4pm Sun-Thurs 12pm - 5:30pm Fri & Sat

Dinner

6pm - 9pm Fri & Sat

Everything 100% Gluten, Wheat & Seed Oil Free

Accreditation Pending

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

Text 0494 447 719 to book <u>courtesy combi</u> pick up

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

Fruit bowl , seasonal fruit, Greek yoghurt, banana chargrilled pineapple (V)		19.00	SMALL PLATES	
			San choy bow - asian style pork lettuce cups (DF)	27.00
Granola , house-made rice & quinoa granola, Greek yoghurt, banana, berries (V)		22.00	Watermelon salad with rocket, feta, mint, balsamic vinaigrette and pumpkin seeds (V, DFO)	24.00
Broccolini & green beans , poached eggs, house-made hollandaise (V)		24.00	Crispy buffalo cauliflower bites, ranch dressing (V)	18.50
			Ceviche, charred mango salsa, mango coulis, crispy tortilla (DF)	32.00
Egg whites, scrambled with enoki mushrooms, feta, avo	0	21.50		
Balsamic tomatoes on house-made bread (V, DFO)		21.50	LARGER PLATES	
,			Yamba prawn roll with thousand island dressing and chips	25.50
Sautéed mushrooms & whipped ricotta on house-made bread (V, DFO)		21.50	Fresh fish of the day with polenta fries and wombok slaw	36.50
			Steak with confit mash and jus	38.00
Smashed avo & feta on house-made bread (V, DFO)		23.50	Yamba prawn and mango salad, wombok, cucumber,	28.00
Poached eggs & Istra bacon on house-made bread (DF	FO)	22.00	sprouts, red onion, mint, coriander, crispy tortilla (DF)	
Bacon and egg roll with house-made relish (DF)		17.00	Three tacos served with Mexican corn and coriander lime rice - Pork carnitas, avo, coriander, pickled onion, chipotle crema	25.50
Eggs Benedict			- Tequila lime fish, avo, pickled cabbage and lime crema	
Poached eggs, hollandaise, house made muffin 2 portion				
- Istra ham steak 3 portions- cold-cured salmon gravlax- enoki mushrooms (V)	ortions	30.50	POKE BOWLS	
			Coriander lime rice, charred corn, grilled pineapple, avocado, edamame, salsa, kewpie mayo (all bowls DF)	
Big Breakfast poached eggs, Istra bacon, sausages, mushrooms and tomato with house-made bread (DFO)		29.50	- Miso salmon	29.50
			- Teriyaki chicken	28.50
SeriouslyI can eat waffles?			- Marinated tofu (V)	26.50
- Fresh banana, caramel sauce, ice-cream	single double		Burger served with chips (DFO) (add bacon 3)	24.00
, , ,			- Cheese Burger - beef patty, cheese, salad, Aqua mayo	
 OMGgluten free French toast Cinnamon, fresh banana, caramel sauce, ice-cream Cinnamon, mixed berries, berry coulis, ice-cream 		24.00	- Mushroom burger - sautéed mushrooms, pesto, feta, salad, ma	ayo (V)
		Z4.UU	- Chicken burger - blackened chicken, pickles, tomato, slaw	
Extras			Please advise servers of all allergies	
Bacon 5 Avocado 4 Mushrooms 4 Sausage 5 Eggs 3 (ea)		nc 7 (ea)	V - vegetarian DF - Dairy Free Vegan available on request	
Dacon 3 Avocado 4 Musiliounis 4 3dusage 3	, =95	12 2 (ca)	Split meal surcharge \$5	

BREAKFAST 6am - 12pm **LUNCH**

12pm - 4pm