

# AQUARIUS SEAFOOD A LA CARTE MENU

## ENTREES

<b>SYDNEY ROCK OYSTERS “A” GRADE</b>	<b>½ doz</b>	<b>1 doz</b>
NATURAL, w/lemon (gf)	19	30
KILPATRICK, bacon and worcestershire sauce (gf)	24	34
MORNAY, cheese sauce	24	34

### **SASHIMI PLATE (gf)**

Selection of fish topped with pickled cucumber and marinated ginger, accompanied with wasabi and soy, 22

### **SCALLOPS (gf)**

Seared scallops served on beetroot purée, topped with caviar and drizzled with extra virgin olive oil, 20

### **PORTOBELLO PRAWNS (gf)**

Braised Portobello mushroom filled with bbq prawns and sautéed spinach in a butter sauce, finished with grana padano cheese, 19

### **SEAFOOD LINGUINE**

Pan seared squid and prawns tossed with Spanish onion and semi sundried tomatoes in a creamy napolitana sauce, e/18 m/28

### **LEMON PEPPER CALAMARI**

Tender squid marinated in our special seasoning, served with roquette and spinach salad and lime aioli, 17

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

Marinated in house with fresh herbs, chilli and garlic; tossed in sautéed kalamata olives, onion, cherry tomato and topped with Bulgarian fetta, e/20 m/30

### **HALOUMI CHEESE (gf)**

Grilled and served with olive and garnished with roquette salad, 16

### **TROPICANA (gf)**

Fresh tiger prawns served with mango and green paw paw salad, 18

### **SOFT SHELL CRABS**

Deep fried whole baby crabs sprinkled with schezuan pepper, served with crispy crystal noodles and a soy dipping sauce, 16

## BREADS

GARLIC BREAD ( <i>two pieces</i> )	4
HERB BREAD ( <i>two pieces</i> )	4
TOMATO BRUSCHETTA ( <i>two pieces</i> )	7
TURKISH BREAD w/ OIL AND BALSAMIC ( <i>six slices</i> )	8

## SALADS AND SIDE DISHES

CAESER SALAD	10
GARDEN SALAD	11
GREEK SALAD	12
ROASTED POTATOES	6
SEASONAL VEGETABLES	6
CHIPS & SAUCE	6
WEDGES w/sour cream & sweet chilli sauce	8

## MAINS

### **BBQ KING PRAWNS (gf)**

Served with saffron rice, cherry tomatoes, and fresh chervil sprigs, 29

### **KINGFISH FILLET (gf)**

Flash seared and cooked in a tomato and caper napolitana sauce, served with seasonal vegetables and finished with crumble fetta, 29

### **CHICKEN RICOTTA (gf)**

Chicken breast stuffed with ricotta cheese and fresh herbs, accompanied with snow peas, potatoes and a roasted capsicum sauce, 28

### **SURF N' TURF (gf)**

250g char-grilled scotch fillet served with sweet potato, sautéed spinach and roasted capsicum, topped with a bbq chilli king prawn and red wine jus, 35

### **BBQ SEAFOOD PLATE (gf)**

Selection of king prawns, fish pieces, baby octopus and calamari; served with lime mayonnaise and your choice of chips or salad, 39

### **LAMB TENDERLOIN (gf)**

Marinated in thyme & garlic, pan seared and served with beetroot purée, fresh minted peas and red wine jus, 35

### **BARRAMUNDI FILLET (gf)**

Fresh fillet, grilled and served with roasted kifler potatoes, steamed broccoli and tarragon caper butter sauce, 32

### **BEER BATTERED FISH**

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

### **WA LOBSTER (600g)**

Your choice of:

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

Half 40 or Full 69

## 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 (145) served with half Lobster

or

Platter for three (195) served with full Lobster

### Cold Plate

Sydney rock oysters, smoked salmon, cooked tiger prawns,  
blue swimmer crab and balmain bugs.

### Hot Plate

Lobster chunks in mornay sauce topped with parmesan cheese;  
lemon peppered calamari, fish fillets, BBQ baby octopus,  
BBQ king prawns; grilled Balmain bugs, seared scallops in garlic butter sauce;  
served with chips, lime aioli sauce, cocktail sauce and green salad.

## DESSERTS

### PAVLOVA

Topped with fresh strawberries, kiwi fruit, chantelle cream and passionfruit coulis, 10

### MANGO BRULEE

With strawberries and berry coulis, 10

### CHOCOLATE PUDDING

Served with vanilla bean ice cream, coconut flakes and strawberries, 10

### MICHAELANGELO SPECIAL

A mixture of nougat, chocolate and zabaglione gelato with a liqueur soaked sponge centre, served with a hazelnut, pistachio and honey cream, 10

## DESSERT WINE

### 2006 FLYING FINIX

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  
and a choice of chocolate or strawberry topping