



a q a b a

early starts

Eggs on Toast \$13

Two eggs poached, fried, or scrambled on vogels or ciabatta

Extras

Bacon, Sausage, Gravlax Salmon, Black Pudding \$ 5

Mushrooms, Avocado, Potato Rosti, Grilled Tomato \$ 4

Hollandaise, Aioli, Relish, Gluten free bread (2) \$2

Aqaba Benedict \$20

Served on English muffins with spinach a potato rosti and hollandaise with your choice of

Bacon

Mushroom

Cajun pulled pork

Salmon gravlax \$22

French Toast \$19

Smothered in maple syrup with your choice of banana and bacon, or berry compote and whipped cream

Corn Fritter Poppers \$ 20

Crispy corn fritters, avocado puree, tomato & herb salsa, poached egg served on a bed of rocket.

Aqaba Big Breakfast \$23

Two eggs poached, fried or scrambled with bacon, sausage, potato rosti, mushrooms, ciabatta with a side of relish

BBQ Pork Stack \$21 (GF)

Slow cooked pork belly on a potato rosti with spinach, poached egg and hollandaise sauce

Vege Stack \$21 (GF)

Mushrooms, roasted tomatoes, wilted spinach, Potato Rosti, avocado and poached egg

Creamy Mushrooms \$19

Sautéed Portobello and button mushrooms in a creamy garlic sauce served with spinach with toasted Turkish bread

nibbles

Bowl of Fries with house made aioli \$10

Wedges \$14

With sour cream and sweet chilli
Add bacon and mozzarella \$5

Warm Bread \$14

Hummus, olive oil and dukkha

Dips & Spreads \$15

Toasted Pita with a selection of dips



lunch

Seafood Chowder \$18

Smoked white fish, prawns, mussels, served with toasted garlic ciabatta

Salt & Pepper Calamari and Prawns \$22 (GF)

Served with spring onion, chilli, fresh herbs, Japanese mayo & grilled citrus

Fish & Chips \$19

Crispy battered fresh fish with a side salad and fries with house made aioli. Extra piece of fish \$6

Vege Salad \$25

Freekeh with roasted vegetables, asparagus, beetroot, avocado, kale chips and citrus vegan aioli

Asian Pork Salad \$24 (GF)

Crispy pork belly on an Asian salad dressed in a chilli nam jim dressing

Chicken Salad \$26

Chicken breast on a fresh mesclun salad with bacon, parmesan, aioli, croutons and a poached egg

Chicken Sammie \$25

Marinated grilled chicken, toasted ciabatta, herb cream cheese served with salad and fries

Chicken Katsu Curry \$26

Yatais Japanese chicken katsu curry served with rice

Gnocchi \$24

Handmade potato and parmesan gnocchi with broccoli, asparagus, spinach, almonds with a sage and nut brown butter

Beef Burger \$26

House made patty with bacon, cheese, tomato, beetroot, lettuce, béarnaise, onion rings and fries

Baby Back Pork Ribs \$28 (GF) (DF)

Pork ribs cooked in BBQ sauce served with salad and sumac fries

Lamb Rump \$28 (GF)

Served medium rare with hummus, zucchini, beetroot, feta, rocket, spiced pumpkin & a yogurt dressing

Scotch Fillet \$36 (GF)

Scotch fillet steak served with asparagus, red wine jus, béarnaise & your choice of Mashed potato or fries

for the kids

(Kids under 10 years only)

Bacon & Cheese Pizza

Chicken & Fries

Creamy Bacon Pasta

Beef Burger & Chips

Includes small drink & sundae \$14



a q a b a

light meals

Warm Bread \$15

Hummus, olive oil and dukkha

Dips & Spreads \$15

Toasted Pita with a selection of dips

Seafood Chowder \$18

Smoked white fish, prawns, mussels,
served with toasted garlic ciabatta

Salt & Pepper Calamari and Prawns \$22 (GF)

Served with spring onion, chilli, fresh
herbs, Japanese mayo & grilled citrus

Fish & Chips \$19 (DF)

Crispy battered fresh fish with a side
of salad, fries, aioli and lemon
Extra piece of fish \$6

Chicken Salad \$26

Chicken breast on a fresh mesclun
salad with bacon, parmesan, aioli,
croutons and a poached egg

Asian Pork Salad \$24 (GF)

Crispy pork belly on an Asian salad
dressed in a nam jim dressing

Pumpkin Risotto \$26

Roasted Pumpkin, sage, baby spinach,
feta and parmesan

Vege Salad \$25

Freekeh with roasted vegetables,
asparagus, beetroot, avocado, kale
chips and citrus vegan aioli

Gnocchi \$24

Handmade potato and parmesan
gnocchi with broccoli, asparagus,
spinach, almonds with a sage and nut
brown butter

Chicken Katsu Curry \$26

Yatais Japanese chicken katsu curry
served on rice

Chicken Sammie \$25

Marinated grilled chicken, toasted
ciabatta, herb cream cheese served
with salad and fries

Beef Burger \$26

House made patty with bacon, cheese,
tomato, beetroot, lettuce, béarnaise,
onion rings and fries

Slow Braised Beef Cheek \$26 (GF)

Served with potato mash, beetroot,
horseradish and chimichurri



a q a b a

mains

BBQ Baby Back Pork Ribs \$28 (GF) (DF)

Served with salad and sumac fries

Chicken Breast \$36

Free range chicken breast served with peperonata, chorizo potato and a fresh herb salsa

Scotch Fillet \$36 (GF)

Scotch fillet steak served with asparagus, red wine jus and béarnaise with your choice of mashed potato or fries

Fresh Market Fish \$36

Please ask your waiter

Lamb Rump \$36 (GF)

New Zealand lamb rump served with courgettes, duck fat potatoes, roasted beetroot feta and mint jus

Beef Fillet \$39 (GF)

Beef Eye Fillet served with potato rosti, mushroom & bacon sauce, wilted spinach and red wine jus

extras

Fries with house made aioli \$10

Wedges \$14

With sour cream and sweet chilli

Add bacon and mozzarella \$5

Fresh rocket, fennel, walnut, parmesan \$9

Garden salad with house vinaigrette \$9

Organic asparagus with fresh lemon \$9

Potato mash \$9



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for the kids

(Kids under 10 years only)

Bacon & Cheese Pizza

Chicken & Fries

Creamy Bacon Pasta

Beef Burger & Fries

Includes small drink & sundae \$14

desserts

Sorbet selection \$15 (GF) (DF)

House made sorbet

Crème brûlée \$15 (GF)

Crème brûlée with raspberry sorbet

Eaton mess \$15 (GF)

Meringue served with a crème anglaise, berry compote and fresh cream

Cheese cake \$15

Please ask your waiter

Ice-cream sundae \$13

Vanilla Ice-cream served with fresh cream and your choice of Chocolate, Caramel, Passionfruit or Berry