



a q a b a

early starts

Eggs on Toast \$13

Two eggs poached, fried, or scrambled on Vogel' s
or Ciabatta

Extras

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

Mushrooms, Potato Rosti, Grilled Tomato \$4

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

Aqaba Benedict \$20

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

Bacon

Mushroom

Salmon gravlox \$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 poppers, served with salad greens,
poached egg, sour cream and sweet chilli.

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

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

Vege Stack \$21

Mushrooms, roasted tomatoes, wilted
spinach, potato rosti, hollandaise and a
poached egg

Creamy Mushrooms \$19

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

nibbles

Fries with house made aioli \$10

Wedges \$14

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

Dips & Spreads \$15

Toasted Pita with a selection of dips

Salmon Crème Croquettes \$16

House made Salmon
Croquettes with bulldog sauce and
Japanese mayo

Cheesy Stuffed Mushrooms \$16

Served with aioli and salad greens

Buttermilk Fried Chicken \$16

Served with Aioli and BBQ sauce

Platter \$40

Buttermilk fried chicken, Pita and Turkish
bread, Dips, Salmon, Jalapeno poppers,
Salt and pepper calamari, stuffed
mushrooms



lunch

Seafood Chowder \$18

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

Salt & Pepper Calamari and Prawns \$22

Served with spring onion, chilli, fresh herbs and Japanese mayo

Fish & Chips Small \$19 / Large \$25

Crispy battered fresh fish with a side salad and fries with house made aioli.

Vege Salad \$25

Freekeh with roasted seasonal vegetables, kale chips and citrus vegan aioli

Asian Pork Salad \$24

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

Chicken Salad \$26

Moroccan chicken served with salad greens, roasted pumpkin, feta, red onion, capsicum, toasted almonds with a yogurt and herb dressing

Chicken Sammie \$25

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

Chicken Katsu Curry \$26

Yatai' s Japanese katsu curry served with panko crumbed chicken, pickled veg and rice

Gnocchi \$24

Handmade potato and parmesan gnocchi with pumpkin, 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

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

Lamb Rump \$36

Served medium rare with hummus, beetroot, feta, spinach spiced pumpkin and a yogurt dressing

Scotch Fillet \$36

Scotch fillet steak served with fries and salad or potato mash and seasonal veg. Your choice of Béarnaise, Garlic butter or Mushroom Sauce

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

Seafood Chowder \$18

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

Salt & Pepper Calamari and Prawns \$22

Served with spring onion, chilli, fresh
herbs and Japanese mayo

Fish & Chips Small \$19 / Large \$25

Crispy battered fresh fish with a side
of salad, fries, aioli and lemon

Chicken Salad \$26

Moroccan chicken served with salad
greens, roasted pumpkin, feta, red
onion, capsicum, toasted almonds
with a yogurt and herb dressing

Asian Pork Salad \$24

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

Vege Salad \$25

Freekeh with roasted seasonal
vegetables, kale chips and citrus
vegan aioli

Pasta of the day \$24

Please ask your waiter

Gnocchi \$24

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

Chicken Katsu Curry \$26

Yatai' s Japanese katsu curry served
with panko crumbed chicken, pickled
veg and 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



a q a b a

mains

BBQ Baby Back Pork Ribs \$28

Served with salad and sumac fries and aioli

Pork Belly \$32

Sliced pork belly with pumpkin puree, Crispy potato rosti, Stir fried vegetables with a creamy mushroom sauce

Chicken Breast \$36

Marinated chicken breast with roasted pumpkin, garlic green beans, capsicum, spinach with a creamy lemon and herb sauce with kumara shavings

Scotch Fillet \$36

Scotch fillet steak served with fries and salad or potato mash and seasonal veg. Your choice of Béarnaise, Garlic butter or Mushroom Sauce

Fresh Market Fish \$36

Please ask your waiter

Lamb Rump \$36

Served medium rare with hummus, beetroot, feta, spinach, spiced pumpkin and a yogurt dressing

extras

Fries with house made aioli \$10

Wedges \$14

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

Dips & Spreads \$15

Toasted Pita with a selection of dips

Buttermilk Fried Chicken \$16

Served with Aioli and BBQ sauce

Salmon Crème Croquettes \$16

House made Salmon
Croquettes with bulldog sauce and Japanese mayo

Platter \$40

Buttermilk fried chicken, Pita and Turkish bread, Dips, Salmon, Jalapeno poppers, Salt and pepper calamari, stuffed mushrooms

Garden salad with house vinaigrette \$9

Potato mash \$9



a q a b a

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

House made sorbet

Crème brûlée \$15

Crème brûlée with raspberry sorbet

Eaton mess \$15

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