

Starters & Sharing Plates

- gluten-free * - dairy-free

A number of these meals can also be adapted to suit your dietary requirement.

Soup of the Day \$12.50

Served with toasted ciabatta (please refer to specials board).

Seafood Chowder \$16.50

Hoki, shrimp, mussels, smoked fish and served with toasted garlic buttered ciabatta.

Aqaba Fries & House Made Aioli \$8.00

Seasoned Potato Wedges

-With sour cream and sweet chilli sauce \$12.50

-Topped with bacon, mozzarella and sour cream \$17.50

Garlic Herb Bread \$13.50

Toasted ciabatta with garlic and herb butter.

Dips & Spreads \$14.50

Toasted garlic buttered pita bread with sundried tomato dip and a bacon and mushroom pâté.

BBQ Chicken Nibbles # * \$14.50

BBQ glazed chicken nibbles with smokey aioli.

Coconut and Cashew Prawns \$16.50

Coconut and cashew crumbed prawns, sweet chilli and a mango relish.

Pulled Lamb Sliders \$16.50

Slow cooked pulled lamb, onion jam, smokey cheddar and mustard mayo on slider buns.

Tasting Plate – Small \$26.00 Large \$48.00

Chicken nibbles, lemon and basil and ricotta bruschetta, coconut prawns, crumbed camembert, pulled lamb, smoked salmon, chorizo, olives, roasted peppers, bacon and mushroom pate, sundried tomato dip, aioli, basil pesto and toasted breads.

Extras

-Salad bowl # \$6.50

-Seasonal vegetables # \$6.50

-1/2 Fries and aioli \$4.50

-Gluten free bread \$0.50

-Side of fries \$3.00

-Hash brown \$3.00

-Kumara chips \$9.50

-Mushrooms \$4.00

Light Meals

- gluten-free * - dairy-free v - vegan

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Fish 'n' Chips * \$16.50

Crispy beer battered fish fillet served with a side salad, fries and aioli.

- Extra piece of fish \$5.00

Thai Beef Salad # * \$22.00

Slices of marinated beef steak, salad greens, carrot, red capsicum, charred sweet corn, red onion, mung beans, cashew nuts and a Thai dressing.

Scallop & Bacon Salad #* \$26.00

Pan-fried scallops, bacon, mesclun salad, cherry tomatoes, red onion, tomato relish and aioli.

Chicken and Camembert Salad # \$21.50

Herb and lemon marinated chicken pieces, salad greens, cucumber, carrot ribbons, red onion, crumbed camembert, crispy noodles, aioli and spiced plum dressing.

Pasta of the Day \$23.00

Please refer to our specials board (changes daily).

Lamb Burger \$21.00

Lamb pattie, lettuce, tomato, double cheese, beer battered onion rings, rocket fuel sauce, aioli and served with a side of fries.

Open Chicken Sammie \$18.00

BBQ marinated chicken breast on toasted focaccia with lettuce, tomato, cheese, onion jam and aioli.

- Add a side of fries \$3.00

Baby Back Pork Ribs # * \$22.00

Slow cooked pork ribs glazed with house made BBQ sauce served with a side of fries and smokey aioli.

Butter Chicken # \$19.00

Chicken thigh pieces in a mild spiced butter chicken sauce served with rice and pickled vegetables.

Roasted Beetroot and Quinoa Salad # * v \$18.00

Roasted baby beetroot, quinoa, roasted kumara, roasted carrot, pumpkin seeds, chia seeds, red onions, salad greens and served with a lemon and herb dressing.

- Add bacon \$3.50