

Starters & Sharing Plates

- gluten-free * - dairy-free

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

Soup & Chowder

- Soup of the Day (see specials board) served with toasted bread. _____ \$12.50
- Seafood Chowder, served with toasted garlic bread. _____ \$16.50

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 Bread _____ \$13.50

Toasted garlic baguette served with balsamic vinegar and olive oil.

Dips & Spreads _____ \$14.50

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

Sweet Chilli Chicken Nibbles # _____ \$13.50

Crispy fried chicken nibbles coated in a sweet chilli sauce.

Bread Bowl Fondue _____ \$16.50

Oven baked bread bowl filled with sour cream, cream cheese, bacon, spring onions and mozzarella.
(Enough for 2-3 people to share)

Pulled Lamb Cigars _____ \$16.50

Pulled lamb, spinach, garlic and ricotta wrapped in filo pastry. Served with a redcurrant dressing.

Aqaba Sharing Platter _____ \$39.00

Sweet chilli meatballs, curry chicken nibbles, salami, gherkins, feta, sundried tomatoes and chutney.
With a selection of toasted breads, bacon and mushroom pâté, sundried tomato dip, basil pesto and aioli. (Enough for 3-6 people to share)

Extras

- | | | | |
|----------------------------|--------|-----------------------------|--------|
| -1/2 Fries and aioli _____ | \$4.50 | -Seasonal vegetables# _____ | \$6.50 |
| -Side of fries _____ | \$3.00 | -Peas _____ | \$3.00 |
| -Kumara chips _____ | \$9.50 | -Gluten-free bread _____ | \$0.50 |
| -Salad bowl # _____ | \$6.50 | | |

Light Meals

- gluten-free

* - dairy-free

v - vegan

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

Fish 'n' Chips * _____ \$16.50

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

- Extra piece of fish \$5.00

Prawn, Chorizo & Feta Salad _____ \$22.00

Prawn and chorizo pan-fried in garlic and served with salad greens, red onion, feta, capsicum, sweet chilli and coriander mayo and topped with cucumber ribbons.

Scallop & Bacon Salad #* _____ \$26.00

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

Buffalo Chicken & Blue Cheese Salad # _____ \$22.00

Pan-fried buffalo spiced chicken pieces on salad greens with carrot, celery, red onion, blue cheese dressing and cucumber ribbons.

Pasta of the Day _____ \$23.00

Please refer to our specials board (changes daily).

Burger of the Day _____ \$21.00

Please refer to our specials board (changes daily).

Open BBQ Chicken Sammie _____ \$18.00

Marinated chicken breast on toasted focaccia with house made BBQ sauce, iceberg lettuce, tomato and cheese. Topped with onion jam and aioli.

- Side of fries \$3.00

Baby Back Pork Ribs #* _____ \$22.00

Slow cooked pork ribs glazed with house made BBQ sauce. Served with corn slaw and chilli dusted fries.

Spicy Chicken & Basil Curry _____ \$19.00

Sautéed chicken and vegetables in a spicy basil red curry sauce with rice and crispy pappadum.

*(Without pappadum # gluten free and * dairy free)*

Corn Fritter Stack _____ \$18.00

Corn fritter stack with fresh salsa and topped with sour cream.

- Add bacon - \$3.50

Quinoa Salad # * v _____ \$18.00

Roasted kumara and pumpkin, tossed through organic red quinoa, spinach, capsicum and balsamic dressing. Topped with kumara shavings.