

ANTHONY REDONDI

HEAD CHEF

NONTAS LINGONIS

PASTRY CHEF

WEEKEND DELIGHTS

(AVAILABLE SATURDAY LUNCH, SUNDAY LUNCH AND DINNER)

SELECT YOUR 3 COURSES FROM OUR
A'LA CARTE MENU FOR \$75
(ENTREE OR PASTA, MAIN & DESSERT)

OFFER LIMITED TO 6 OYSTERS PER PERSON
& ONE CHEESE, ADDITIONAL CHEESE \$12

WEEKEND DELIGHTS OFFER ONLY AVAILABLE FOR WHOLE TABLES

BYO AVAILABLE FOR \$12 PER BOTTLE
ONLY IN CONJUNCTION WITH
THE WEEKEND DELIGHTS MENU

BITES

OVEN ROASTED OLIVES

BALSAMIC, CHILLI AND WHITE ANCHOVIES

11

FRESHLY SHUCKED OYSTERS

FINGER LIME, ROSSO ANTICO DRESSING

3.8 EACH

WHITEBAIT FRITTERS

LEMON, PARSLEY, MAYONNAISE

14

AFFETTATO

SELECTION OF CURED MEATS, HOUSE PICKLES

26

ANTIPASTI

CARPACCIO OF BEEF

RAW BEEF, LEMON, WILD ROCKET, PARMIGIANA REGGIANO

26

WARM HEIRLOOM TOMATO, BURRATA & BABY BASIL SALAD

LEMON, BASIL OLIVE OIL

26

TRIO OF SARDINES

ROSEMARY & LEMON, CAPONATA, CHILLI PANCETTA CRUST

27

SEARED SCALLOPS

ORANGE, CHAR GRILLED RADICCHIO & FENNEL SALAD

28

SAUTEED VONGOLE

WHITE WINE, GARLIC, PARSLEY

29

CHAR GRILLED QUAIL

EGGPLANT POLPETTE, ZUCCHINI SPAGHETTI, BALSAMIC ONIONS

27

PASTA & RISOTTI

FRESH SAFFRON PENNE

BUFFALO MOZZARELLA, EGGPLANT, BASIL & TOMATO SAUCE
26

FREGOLONE SARDO

YAMBA PRAWNS, CALAMARI, BABY CAPERS, CHILLI, GARLIC
31

SPAGHETTINI

WHITE TRUFFLE SALSA, MARSCAPONE CARBONARA
29

GARGANELLI

WILD BOAR RAGU
28

RISOTTO OF PORTOBELLO MUSHROOM

CINZANO ROSSO, ROSEMARY, FONTINA
27

RISOTTO OF CRAB

LEMON, FENNEL, BOTTARGA, TARRAGON
34

SECONDI

PAN SEARED SALMON

CRUNCHY PEARL BARLEY, SHAVED ASPARAGUS, PINE NUTS, CURLY ENDIVE, SALMON ROE
37

CHAR GRILLED FISH OF THE DAY

CAPER BERRIES, OLIVES, CHERRY TRUSS TOMATO, ESCHALLOTS, CHILLI, ANCHOVIES,
SALMORIGLIO SAUCE
36

OVEN ROASTED PINK SNAPPER

CANNELLINI BEANS, BROCCOLINI, BUTTER BEANS, ZUCCHINI, ROMA TOMATOES
39

BERKSHIRE PORK FILLET

LENTILS, SAGE, BABY SPINACH, CRACKLING
37

CHAR GRILLED NZ ANGUS BONELESS RIB EYE

WHITE TRUFFLED CAULIFLOWER PUREE, ROASTED BABY FENNEL, BROCCOLINI, SANGIOVESE JUS
38

NZ VENISON CUTLET

HEIRLOOM CARROTS, GREEN ASPARAGUS, POTATO PUREE, JUNIPER JUS
41

SIDES

MIXED ROCKET & PARMIGIANO REGGIANO SALAD
10

BABY FENNEL & CUCUMBER SALAD, CARATELLO BALSAMIC & EXTRA VIRGIN OLIVE OIL
10

BABY BEANS, LEMON OIL
10

ROASTED COLIBAN POTATOES, ROSEMARY, WHOLE GARLIC, PINK SALT
10

DOLCI

SELECTION OF HOMEMADE SORBETS AND ICE CREAMS

VARIETY OF 4 FLAVOURS WITH GARNISHES 17

08 PAOLA SORDO 'MOSCATO D'ASTI' PIEMONTE, ITALY 15

APPLE & BUTTERMILK PANNA COTTA

APPLE CALVADOS PUREE, CINNAMON SAND, CARAMEL CHANTILLY CREAM 18

03 CHATEAU DERESZLE 'LATE HARVEST' FURMINT TOKAJI, HUNGARY 16

IL DUOMO D'AQUA

LIMONCELLO MOUSSE WITH AN OLIVE OIL & VANILLA JELLY CENTRE, CANDIED OLIVES,
PRESERVED LEMON & OLIVESCOTCH SAUCE 19

08 FROGMORE CREEK 'ICED' RIESLING, COAL RIVER VALLEY, SA 14

IT WAS A BAR...

A RICH 70% DARK CHOCOLATE CREAMED GANACHE, PAIRED WITH PEANUT BUTTER PARFAIT,
CARAMEL & PEANUT SNOW 18

05 GRANDE MAISON 'CUVEE DU CHATEAU' MONBAZILLAC, FRANCE 16

FORMAGGI

CASTELROSSO, PIEDMONTE, ITALY

THIS UNIQUE CHEESE IS HIGHLY ACIDIC. IT IS A CLOSE RELATIVE OF THE CASTELMAGNO CHEESE, ORIGINALLY PRODUCED IN THE PIEDMONTE AREA OF ITALY, BUT HAS A CHARACTER ALL OF ITS OWN.

THE PÂTÉ IS BRIGHT WHITE IN COLOUR, FIRM AND CRUMBLY TEXTURED, WITH A MELT IN THE MOUTH QUALITY WHEN CHEWED. 18

HOLY GOAT LA LUNA, SUTTON GRANGE ORGANIC FARM, VICTORIA, AUSTRALIA

THIS BEAUTIFUL HAND CRAFTED GOATS CHEESE IS MADE IN THE TRADITIONAL FRENCH SOFT CURD STYLE, USING SLOW LACTIC ACID FERMENTATION.

A CREAMY, FULL BODIED INTERIOR WITH A CITRUSY TANG AND NUTTINESS.

MADE USING NON GENETICALLY MODIFIED MICROBIAL (NON ANIMAL) RENNIN.

THIS CHEESE FOR THE SECOND YEAR HAS BEEN AWARDED GOLD MEDAL AT THE SYDNEY ROYAL CHEESE AND DAIRY AWARDS. 21

QUADRELLLO DI BUFALA, LOMBARDY, ITALY

THIS CREAMY, RICH AND SWEET CHEESE CARRIES A HINT OF TRUFFLE AND FINISHES WITH A MILD SOURNESS. IN ESSENCE, A BUFFALO MILK TALEGGIO; USING THE SAME SHAPE MOLD, BOTH WITH WASH RINDS. THE RIND IS PINK-IVORY COLOURED, SOFT AND PLIABLE. WITH LONGER AGED CHEESES THE RIND TAKES ON A RUSTIC TEXTURED APPEARANCE, AND IN TURN THE FLAVOURS INTENSIFY – BECOMING MORE PRONOUNCED, LOSING SOME ITS CREAMINESS AND INCREASING THE SOUR FINISH ON THE PALATE. 19

CHEESE PLATE COMBINATION OF HOLY GOAT LA LUNA, CASTELROSSO AND QUADRELLLO DI BUFALA. 42

07 CAMYR ALLYN 'SWEET' VERDELHO, HUNTER VALLEY, NSW 14

ALL CHEESES ARE ACCOMPANIED WITH; MUSCATELS, GLACE APRICOT, FIG & WALNUT SALAMI, STRINGY BARK HONEY, CRANBERRY BAGUETTE & ROSEMARY LAVOSH

DESSERT WINES (90ML)

07 CAMYR ALLYN 'SWEET' VERDELHO	HUNTER VALLEY, NSW	14
08 PAOLA SORDO 'MOSCATO D'ASTI'	PIEMONTE, ITALY	15
03 CHÂTEAU DERESZLE 'LATE HARVEST' FURMINT	TOKAJI, HUNGARY	16
08 FROGMORE CREEK 'ICED' RIESLING	COAL RIVER VALLEY, TAS	14
05 GRANDE MAISON 'CUVEE DU CHATEAU'	MONBAZILLAC, FRANCE	16
08 PEACOCK HILL 'GOOD COMPANY' BOTRYTIS ICE WINE SEMILLON SAUVIGNON BLANC	HUNTER VALLEY, NSW	16

COFFEE

AQUA'S OWN KARMEE COFFEE BLEND

COFFEE BEANS FROM BRAZIL, COSTA RICA, GUATEMALA, ETHIOPIA AND PAPUA NEW GUINEA
THIS UNIQUE BLEND CREATES LOW ACIDITY AND A RICH SMOOTH BODY
WITH PETITS FOURS

6

AQUA'S HONEY & HAZELNUT LATTE

FRANGELICO HAZELNUT LIQUEUR, STRINGY BARK HONEY & KARMEE ESPRESSO, TOPPED WITH
WARM MILK & SPRINKLED WITH HAZELNUT PRALINE

14

ENJOY YOUR COFFEE OR TEA FREE OF CHARGE WHEN YOU ORDER ANY HENNESSY COGNAC

HENNESSY VSOP	15
HENNESSY XO	25
HENNESSY PARADIS	42

KARMEE TEA & HERBAL INFUSIONS

KENILWORTH ENGLISH BREAKFAST TEA, FINE CEYLON EARL GREY TEA, DARJEELING TEA,
CHAMOMILE, PEPPERMINT, JASMINE, JAPANESE LEMON SENCHA, SPICY FRUIT BLUSH
WITH PETITS FOURS

6

LIQUEUR COFFEE

CHOICE OF LIQUEUR WITH COFFEE AND WHIPPED CREAM

14

ESPRESSO COCKTAIL

THE MONEY SHOT

KAHLUA, COFFEE BEAN INFUSED VODKA, ESPRESSO, VANILLA
AND WARM CAPPUCINO FOAM

18

CLEANSING ALE

TIM KNAPPSTEIN 'ENTERPRISE RESERVE' LAGER, CLARE VALLEY, SA

14

FORTIFIED WINE 60ML

AQUA DINING AGED TAWNY	BAROSSA VALLEY, SA	12
PIRRAMIMMA 'DIGBY' OLD TAWNY	MCLAREN VALE, SA	16
CAMPBELLS 'LIQUID GOLD' TOKAY	RUTHERGLEN, VIC	18
CAMPBELLS 'CLASIC' MUSCAT	RUTHERGLEN, VIC	18
ROMATE 'CARDENAL CISNEROS' PEDRO XIMENEZ	JEREZ, SPAIN	13
HENRIQUES & HENRIQUES MADEIRA 10 Y.O. BUAL	MADEIRA, PORTUGAL	12
NIEPORT 'WHITE PORT'	OPORTO, PORTUGAL	16
05 QUINTA VALE D.MARIA	DOURO, PORTUGAL	18
04 CORNET & CIE'MISE TARDIVE' BANYULS 500ML	ROUSSILLON, FRANCE	16

COGNAC 30ML

HENNESSY VS	12
PAUL GIRAUD VSOP GRANDE CHAMPAGNE	12
HENNESSY VSOP	15
HENNESSY XO	25
J. NORMANDIN MERCIER 32 YO GRANDE CHAMPAGNE VIEILLE	30
HENNESSY PARADIS EXTRA	42

ARMAGNAC 30ML

SEMPE VIEIL ARMAGNAC VSOP	12
JANNEAU GRANDE ARMAGNAC XO ROYAL	18

CALVADOS 30ML

BOULARD GRAND SOLAGE CALVODOS PAYS D'AUGE	12
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WHISKY 30ML

CHIVAS REGAL	12 YEAR OLD	SPEYSIDE	14
LAPHROAIG	10 YEAR OLD	ISLAY	15
TALISKER	10 YEAR OLD	ISLE OF SKYE	15
GLENMORANGIE	10 YEAR OLD	HIGHLAND	15
GLENFIDDICH	12 YEAR OLD	HIGHLAND	15
GLENLIVET	12 YEAR OLD	SPEYSIDE	17
ARBEG	UIGEADAIL	ISLAY	18
CHIVAL REGAL	18 YEAR OLD	SPEYSIDE	19
JOHNNIE WALKER 'BLUE LABEL'		HIGHLAND	29
CHIVAS REGAL	25 YEAR OLD	SPEYSIDE	38

EAU DE VIE 30ML

POIRE WILLIAM ETIENNE BRANA	BASQUE , FRANCE	15
CANDOLINI BIANCA	FRUILI, ITALY	12
MARCO BONFANTE 'GRAPPA DI BARBERA'	MOMBARUZZO, ITALY	16