

BREAKFAST (UNTILL 11AM)



EGGS YOUR WAY \$15.50

**(2 x eggs) Choose poached | fried | scrambled
with organic rye sourdough toast**

AVOCADO TOAST \$16

**Seasoned avocado on organic rye sourdough, feta, lemon, bruschetta, balsamic,
dukkah and Beetroot Hummus**

(+ 2 Poached eggs \$6) (v)

EGGS BENEDICT \$23

Choose Wood smoked bacon, Smoked Salmon or Mushroom (v)

2x Poached eggs, wilted spinach, organic rye sourdough, hollandaise sauce

OMELETTE FOR YOU \$23

Choice of 3x fillings: onion | feta | spinach | mushrooms | tomato | cheddar/shallots

**Add meat +\$2 each: leg ham | Bacon | smoked salmon served with boulot sourdough
toast**

CLASSIC BREAKFAST \$22.90

Choice of 2 eggs, bacon, grilled tomato served with boulot sourdough toast

BIG BREAKFAST \$26.90

**Choice of 2 eggs, bacon, grilled tomato, mushroom, hashbrown served with boulot
sourdough toast**

HEALTHY HABIT \$24.90

**2 eggs your way, fresh avocado, mushroom, wilted spinach , grilled tomato served on
organic rye sourdough**

BREAKFAST BURGER \$16

(gluten free +\$2 | Make it a wrap with scrambled egg and spinach +\$2)

fried egg, wood smoked bacon, cheddar, potato hash on brioche roll & choice of sauce

GREEK YOGHURT BOWL \$15

with seasonal fruit (+ toasted muesli \$2) (v)

TOAST \$6

**(Organic Rye Sourdough , Boulot Sourdough, Turkish , Granary served with butter &
choice of spreads - raspberry Jam , Vegemite, Peanut butter)**

Gluten free (+2) - Organic fruit toast (+ \$2) - Banana bread (+\$2) Croissant (+\$2)

SIDES

1x extra egg | Hollandaise | \$3.50

Wilted spinach | Roast tomato | Mushroom | Avocado \$5

Potato hash | Haloumi | Wood smoked bacon | Smoked salmon \$5

Sauces - Worcestershire |Tabasco - \$2

Merchant fees apply for card transactions at checkout

LUNCH SPECIALS



ROAST OF THE DAY

- Roast meat sandwich served with Gravy on your choice of bread \$ 14.90
- Accompanied with Roast Potatoes, Roast Pumpkin, Seasonal Vegetables, Gravy \$21.90

AUSSIE BEEF BURGER WITH THE WORKS \$21.90

Angel Bay Beef Brisket w/ Crispy Bacon , Fried Runny Egg, Caramelized Onion, Tasty Cheese, Beetroot, Tomato and Lettuce topped with BBQ sauce served with chips

BEER BATTERED FISH \$21.90

Tasty beer battered fish, served with seasoned chips, House Garden Salad and deliciously creamy tartare sauce.

STEAK SANDWICH \$21.90

120g Rib Fillet, Caramelized Onion, Fried Runny Egg ,Tasty Cheese, Lettuce, Tomato ,Beetroot and BBQ Sauce served with Chips

CHICKEN PARMIGIANA \$21.90

Classic Parmo in Panko Crumb topped with Napoli Sauce , Leg Ham and Tasty Cheese served with Chips and House Garden Salad

SPAGETTI BOLOGNESE \$ 21.90

Classic spaghetti bolognese prepared with tomato puree , seasoned minced beef, and garnished with parmesan cheese.

CHICKEN BREAST SCHNITZEL \$21.90

Panko Crumbed Chicken Breast served with Chips or Creamy Baked Potato , Salad or Seasonal Vegetables and Choice of Sauce

HOME MADE BEEF LASAGNE \$22.90

Homestyle cooked lasagne made with Bolognese sauce and layers of fresh pasta sheets, topped in a cheese mornay sauce served with Chips and Salad

RISSOTO OF THE DAY \$19.90 (Gluten free/ vegetarian option available)

CHICKEN GYROS \$21

Chicken breast, feta, tomato, cucumber, lettuce, tzatziki, pita bread
(VEGGIE GYROS OPTION WITH HALOUMI - \$18)

LAMB & HALOUMI GYROS \$24

Lamb leg, haloumi, tomato, tzatziki, lemon, pita bread

Gluten Free Roll or Wrap + \$2

ADD ONS - Haloumi | Avocado \$5ea | Bacon | 2 Eggs-Fry | Side Salad /Chips \$6ea

SAUCES - Garlic Aioli | Creamy Mushroom/ Gravy / Dijon Mustard /Tabasco
Worcestershire \$2ea

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MAINS



FISH OF THE DAY \$35

Grilled market fish, roast potatoes, sauteed greens, lemon beurre blanc (g/f)

STEAK FRIES & SALAD \$35

250G cut of the day, fries & garden salad (g/f)

(Choice of mushroom sauce , Gravy or Dijon mustard)

PRAWN SPAGHETTI \$32

Grilled prawns, red chilli, tomato, olive oil, garlic, white wine, spaghetti

CHICKEN PENNE \$32

chicken breast, white wine, cream, smoked bacon, garlic, penne, parmesan

PIZZA's

MARGHERITA \$17 Bocconcini, tomato sugo, mozzarella, basil (v)

HAWAIIAN \$22

Classic Hawaiian Pizza combines pizza sauce, mozzarella, cooked ham, and pineapple.

ROAST PUMPKIN \$21 Olive oil, mozzarella, pumpkin, feta, caramelised onion, pesto, almonds (v)

GRECO \$23 Lamb, feta, olives, onion, capsicum, tzatziki, pesto, tomato sugo, mozzarella

BBQ CHICKEN & BACON \$22 Roast chicken, hickory bacon, paprika, cherry tomato, spinach, tomato sugo, mozzarella

Gluten Free Base + \$3 Vegan Cheese + \$3

TO SHARE

ARANCINI (6 piece) \$15

See staff for today's flavour - (g/f)

FRIES BOWL \$10

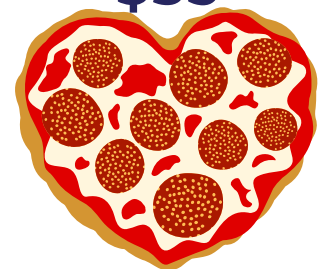
Rosemary & garlic oil, aioli (v, g/f)

GARLIC PIZZA BREAD \$14

Mozzarella, roast garlic, parsley, flat bread - (v)

PIZZA & JUG DEAL

\$35



CHOOSE ANY PIZZA

+

1x JUG OF Lager or Mid Strength
EVERY weekday FROM 11am

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CHICKEN CAESAR SALAD \$18

Chicken breast, bacon, green leaf, egg, parmesan, croutons, Caesar dressing

MOROCCAN LAMB SALAD \$21

Slow cooked spiced lamb, lemon couscous, semi dried tomato, olives, spinach, onion, tzatziki

ADD ON + \$6ea GRILLED CHICKEN, GRILLED LAMB, AVOCADO,
SIDE OF FRIES or HALOUMI

TOASTIES

Choices of Bread : Organic Rye Sourdough , Turkish, Boulot
Sourdough, Granary and Sourdough Tin

Cheese Sandwich	\$7.90
Chicken , Cheese ,Avocado Sandwich	\$10.90
Ham, Cheese, Tomato Sandwich	\$10.90
Avocado and Halloumi Sandwich	\$10.90
Ham, Cheese, Pineapple	\$10.90
	OR
Create your own with 3 fillings	\$10.90



COFFEE

Flat White Cappuccino Long Black Latte Hot Chocolate / Matcha -		
-Espresso	\$4	Cup \$5 /Mug \$5.90
-Piccolo	\$4.50	
-Doppio	\$4.50	
-Short Macchiato	\$4	
-Long Macchiato	\$4	EXTRAS 1.00 each
-Chai Latte	5.50	Extra shot Decaf Pouring Cream
-Mocha	\$5.50	Lactose Free Almond milk Soy
-Dirty Chai	\$5.50	Oat milk Honey Caramel
-Iced Long Black / Latte/Matcha	\$7	Vanilla / Chocolate Hazelnut
-Affogato	\$7	
-Iced Choc / Coffee	\$8.50	
(with cream & ice cream)		

LEAF TEA POT \$6

English breakfast | Earl grey | Chamomile | Green tea
Peppermint | Lemongrass & ginger | Black Spiced Chai

FRESH JUICE - CREATE YOUR OWN

Orange/ Apple/Cucumber/ Carrot/Ginger \$9.90

MILKSHAKES

Chocolate | Vanilla | Caramel | Strawberry \$8

JUICE

Orange | Apple | Pineapple | Cranberry \$5.50

SMOOTHIES

-Banana Beauty| Berry Yummy | Mango Magic \$9

-Green Goodness \$9.50

(spinach, mango, almond milk, ice cream, super greens)

-Roid Rage \$12

(Protein powder, peanut butter, banana, berries, milk)

(add Vanilla Protein Powder) +\$3

COLD DRINKS

-Coke \$5.00 Can

-Coke No Sugar \$5.00 Can

-Sprite \$5.00 Can

-Ginger Beer \$5.00 Can

-Lemon Lime Bitters \$6.50

-Sparkling Water (Glass) \$4.00

-600ml Mount Franklin \$4.50



BEHIND THE BAR

VODKA

House \$9
Grey Goose \$13
Belvedere \$13

GIN

House - London Dry \$9
Vickers Pink Gin \$9
Hendricks \$14
Archie Rose \$14
Bramble Gin \$14
Aviation - American \$14
The Botanist \$14
Husk - INK Gin \$15
Green Ant Botanical \$16

TEQUILA

Jose Cuervo Blanco \$10
Don Julio Reposado \$12
1800 Anejo Reposado \$15
Dona Celia Blanco \$17
Patron Silver Agave \$17
Cafe Patron XO \$20

RUM

Bundaberg \$9
Bacardi \$9
Capt. Morgan \$10
Sailor Jerry \$10
Kraken \$12
Ron Zacapa \$14

SCOTCH WHISKY

Canadian Club \$9
Johnny Walker Black \$9
Dewar's 12y \$12
Chivas Regal 12y \$11
Tanjaku (Japan) \$13

SINGLE MALT SCOTCH

Glenfiddich 12y \$12
Talisker Storm \$14

IRISH WHISKEY

Jameson's \$10
Dubliner \$10
Teeling Small Batch \$13
Writer's Tears \$14

BOURBON WHISKEY

Wild Turkey \$9
Jack Daniels \$9
Buffalo Trace \$10
Woodford Reserve \$12
Eagle Rare \$13

BRANDY / CONGAC

Hine Rare \$9
Hennessy \$11
Delord Bas Armagnac \$14



COCKTAILS

HOUSE SPECIALTIES

Espresso Martini - \$20
Vodka, Kahlua, Espresso, Vanilla

Classic Margarita - \$20
Tequila, Cointreau, Lime Juice, Syrup, Salt

Spicy Margarita - \$22
Chilli Infused Blanco Tequila, Tabasco, Lime, Syrup, Chilli Salt

Manhattan - \$22
American Whiskey, Sweet Vermouth, Orange Bitters, Cherry

Negroni - \$22
Gin, Campari, Antica Formula, Orange Twist

Aquila Dirty Martini - \$23
Gold Flake Vodka, Dry Vermouth, Olive

Jolly Meloncholy - \$22
Dry Gin, Cointreau, Midori, Fresh Watermelon, Lemon, Mint

Amaretto Sour - \$22
Disarrona, Egg White, Lemon, Syrup

SWEET TOOTH

Cosmo - \$20
Vodka, Cointreau, Cranberry, Lime

Blue Balls - \$21
Grey Goose, Blue Curacao, Lime, Cranberry & Blueberries

French Martini - \$20
Vodka, Chambord, Pineapple Juice

Passionfruit Margarita - \$22
Tequila, Passoa, passionfruit, Cointreau, Salt

Long Island Iced Tea - \$24
Vodka, Gin, White Rum, Tequila, Cointreau Syrup Lemon, Coke

OTHER CLASSIC COCKTAILS CAN BE MADE ON REQUEST

REFRESHING

Mimosa - \$12.50
House Sparkling, Orange

Aperol Spritz - \$15
Aperol, Prosecco, Soda, Orange

Hugo - \$15
Prosecco, Elderflower, Syrup, Lime Juice, Mint

Moscato Spritz - \$18
Sparkling Moscato, Gin, Berries

Mojito - \$18
White Rum, Mint, Lime, Soda Water

Bloody Mary - \$19
Tomato Juice, Vodka, Tabasco, Lemon, Celery, Worcestershire

Southside - \$20
Gin, Mint, Syrup, Lime

Pina Colada - \$22
White Rum, Coconut Cream, Pineapple

JUGS

Pimm's Jug - \$26
Pimm's, Lemonade, Mint, Strawberry

Sangria - \$29
Red Wine, Brandy, Orange, Apple

Aperol Spritz - \$30
Aperol, Prosecco, Soda, Orange

Margarita - \$40
Tequila, Cointreau, Lime Juice, Syrup, Salt

SHOTS, SHOTS, SHOTS

Jägermeister - \$9
Sheep Dog Peanut Butter Whiskey- \$9

Wet Kitty - \$9
Fireball Cinnamon Whiskey- \$10
Mini Margherita - \$11
Apple Pie Drop - \$11



WINES

WHITES

Marty's Block Chardonnay (SA)
\$11 | Bottle \$36

Counterpoint Pinot Grigio (S.E AU)
\$12 | bottle \$38

Marlborough Sauvignon Blanc (NZ)
\$14 | Bottle \$46

Opawa Pinot Gris (NZ)
\$15 | Bottle \$50

REDS

Counterpoint Shiraz (S.E AU)
\$12 | bottle \$38

**Witches Falls Wild Ferment
Touriga (QLD)**
Bottle \$52

Pencarrow Pinot Noir (VIC)
\$15 | Bottle \$52

Côtes du Rhône (Grenache) (France)
Bottle \$60

BEERS

TAP

(Ask what's on tap this week)

SCHOONER | PINT | JUG

House Lager - \$10 | \$14 | \$27

Pacific Ale - \$11 | \$14 | \$27

Mid Strength - \$10 | \$14 | \$27

IPA / Pale Ale - \$13 | \$16 | \$35

SPARKLING & ROSE

Counterpoint Sparkling (AU)
\$12 | Bottle \$38

**Witches Falls Sparkling Moscato
(QLD)**
\$14 | Bottle \$48

La Vieille Ferme Rosé (France)
\$15 | Bottle \$55

Moet Chandon
Bottle \$99

Veuve Clicquot
Bottle \$120

BOTTLE & CANS

XXXX GOLD (3.5%) \$10

Corona \$11

Coopers Pale Ale \$11

Peroni (3.5%) \$11

Better Beer Zero Carb \$11

Cider \$10

Ginger Beer \$12

Be sure to tag us when sharing your dining experience with us for a chance to win a \$100 bar tab, drawn every month

