

AQUA LUNA

WATERFRONT DINING

Set Menu #1

\$72.00pp

ANTIPASTI (Shared)

Antipasto platters

Caprese salad

Fried calamari with mayo

SECONDI (Alternate)

Agrodolce chicken served with seasonal vegetables

250g Scotch fillet with mashed potato, broccolini & red wine jus

Eggplant parmigiana (V)

Contorni

Rocket and parmesan salad

DOLCI (Alternate)

Pannacotta with mixed berry coulis

Tiramisu

Coffee & Tea

AQUA LUNA

WATERFRONT DINING

Set Menu #2

\$94.00pp

ANTIPASTI (Shared)

Octopus and potato salad with lemon
dressing

Caprese salad

Fried calamari with mayo

PASTA (Shared)

Penne with pork and veal ragu

Risotto marinara

Mushroom risotto with truffle oil and
parmesan (V option only)

SECONDI (Alternate)

250g Scotch fillet with mashed potato, broccolini & red wine jus

Barramundi with green pea mash, baby carrots and salmoriglio dressing

Eggplant parmigiana (V option only)

Contorni

Rocket and parmesan salad

DOLCI (Alternate)

Homemade ice cream log

Tiramisu

Coffee and tea

AQUA LUNA

WATERFRONT DINING

HIGH TEA MENU

\$60pp

Cold Items

Caprese skewer: baby roma tomatoes, bocconcini cheese & basil with an aged balsamic vinegar (V)

Crostini with Tasmanian smoked salmon, cream cheese, cucumber, dill and salmon roe (GF Option)

Zucchini, capsicum and potato frittata tea sandwich, topped with cucumber

Mini panini : San Daniele prosciutto with provolone & rocket salad

Hot Savory Items

Bolognese and green pea arancini with fior di latte, served on a bed of mayonnaise

Gourmet chicken and truffle porcini pies

Eggplant tart

Hot Sweet Items

Buttermilk vanilla scones with vanilla cream & strawberry jam

AQUA LUNA

WATERFRONT DINING

Sweet Treats

Mini pannacotta with fresh berries

Selection of chocolate, vanilla & ricotta cannoli

NB:

High tea stands available on request

Hot dishes served on platters

AQUA LUNA

WATERFRONT DINING

AQUA LUNA

WATERFRONT DINING

AQUA LUNA

WATERFRONT DINING

GRAZING TABLE MENU

OPTIONS

Grazing Menu #1

\$25pp

Olive selection, with herbs, lemon & chilli

Cold cuts selection

Selection of cheeses

Grazing Menu #2

\$32pp

Olive selection, with herbs, lemon & chilli

Cold cuts selection

Selection of cheeses

Grilled & marinated vegetables, with olive oil, parsley & garlic

Crumbed eggplant

AQUA LUNA

WATERFRONT DINING

Grazing Menu #3

\$45pp

Olive selection, with herbs, lemon & chilli

Cold cuts selection

Selection of cheeses

Oysters

Fresh-cooked prawns

Octopus & potato salad

Optional Extra @ \$15pp : Balmain bug (1/2)

AQUA LUNA

WATERFRONT DINING

SHARED PLATTER MENU OPTIONS

(NB: Shared platter selections may be tailored to individual requirements)

Option #1 \$60pp (Food ONLY)

Option #2 \$65pp (Food PLUS espresso coffee & tea)

Option #3 \$70pp (Food PLUS espresso coffee, tea & homemade ice cream log)

Platters of Italian antipasto

Platters of fried calamari

Platters of homemade spinach & ricotta agnolotti

Platters of penne with pork & veal ragu

Platters of agrodolce chicken with seasonal vegetables

EXTRA PLATTERS

Fresh oysters \$35 per dozen

Grilled Australian king prawns \$150 per 18 prawns

Fresh prawns \$120 per platter

Fried calamari \$60 per platter

Antipasto platter \$5 per person

Zucchini flowers \$4.5 per piece

Spiced & grilled octopus salad \$58 per platter

AQUA LUNA

WATERFRONT DINING