

AQUA LUNA

WATERFRONT DINING



Cocktail Packages

02 9719 2226

| info@aqualunawaterfront.com.au

| www.aqualuna.com.au



Canapé Packages

Canapé Package 1

Section of 8 hot or cold canapés

Canapé Package 2

Section of 10 hot or cold canapés

Canapé Package 3

Section of 12 hot or cold canapés

Canapé Additions

Cone Bay barramundi with green pea mash, fish velouté
Scotch fillet with truffle mash and red wine jus

Kids Canapé Package

Crumbed and herb calamari, served with mayonnaise in a bamboo cone
Mini wagyu beef slider with caramelised onion, cheese, tomato, lettuce and tomato sauce
Baby penne with napoli sauce and grated parmesan cheese, served on small bamboo plates
Chicken tenderloin strips

Kids canapé package applied to children 10 years of age and under.



Canapé Selections

Hot Canapés

- Crispy chicken in steamed bun with spicy Italian mayonnaise
- Truffle & mushroom arancini with cheese (V)
- Pennette with hand cut veal & pork ragù with pecorino served in a small bamboo boat
- Mushroom risotto with truffle oil & shaved Parmesan (GF & V)
- Mini wagyu beef slider with caramelised onion, cheese, tomato, lettuce & tomato sauce
- Prawn skewers grilled with virgin olive oil, garlic & lemon juice
- Chicken skewers with capsicum & onion, drizzled with olive oil
- Gourmet chicken & truffle porcini pies
- Pizzette – small pizza bites with Napolitana sago & parmesan cheese (V)
- Crumbed calamari served in a bamboo cone with mayonnaise (GF option)
- Scallops with cauliflower puree & crispy San Daniele prosciutto
- Cocktail fish & chips

Cold Canapés

- San Daniele prosciutto & rock melon skewer
- Beef tartare on crostini with truffle pecorino, capers & semi dried tomatoes
- Chef's daily fish carpaccio selection (GF option)
- Italian caprese salad skewers (V)
- Tasmanian smoked salmon on crostini with cream cheese, cucumber, fresh dill & salmon roe (GF option)
- Oysters with white balsamic vinegar & shallots
- Bite-size focaccia with San Daniele prosciutto & provolone cheese
- Figs wrapped in prosciutto with gorgonzola sauce (V)
- Prawns with baby lettuce & cocktail sauce served in shot glass

Dessert Canapés

- Pannacotta in a glass
- Tiramisu in a glass
- Almond & chocolate cake (GF)
- Pavlova
- Vanilla, chocolate & ricotta cannoli
- Sweet tart with chantilly cream & fresh fruit



Canapé Additions - Grazing Packages

Grazing Package 1

Olive selection with herbs, lemon & chilli
Charcuterie board (salami, mortadella & prosciutto)
Selection of cheeses (cheddar, provolone, Parmigiano - Reggiano, brie)

Grazing Package 2

Olive selection with herbs, lemon & chilli
Charcuterie board (salami, mortadella & prosciutto)
Selection of cheeses (cheddar, provolone, Parmigiano – Reggiano, brie)
Grilled & marinated vegetables with olive oil, parsley and garlic
Crumbed eggplant

Grazing Package 3

Olive selection with herbs, lemon & chilli
Charcuterie board (salami, mortadella & prosciutto)
Selection of cheeses (cheddar, provolone, Parmigiano – Reggiano, brie)
Oysters
Fresh-cooked prawns
Octopus & potato salad with olives

Please note, grazing table is a tasting menu not a buffet.