

AQUA LUNA

WATERFRONT DINING



Set Menu Packages

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Set Menu Package 1

Antipasti (shared)

- Mixed Italian antipasto with cold meats, olives, cheese & zucchini
- Fried calamari with mayonnaise
- Caprese Salad

Secondi (alternate)

- Agrodolce chicken served with seasonal vegetables
- Scotch fillet with truffle mashed potato, green beans & red wine jus

Contorni

- Rocket & Parmesan salad

Dolci (alternate)

- Panna Cotta with mixed berry coulis
- Tiramisu
- Espresso coffee & tea

Inclusions

- 4 hours duration
- Table settings, including white linen cloths & standard venue chairs
- Gift table & cake table available
- Wireless Microphone
- Existing timber Dancefloor
- Function coordinators to assist with your venue details throughout planning



Set Menu Package 2

Antipasti (shared)

- Octopus & potato salad with lemon dressing
- Fried calamari with mayonnaise
- Caprese salad

Pasta (shared)

- Mezze maniche with pork & veal ragù
- Risotto marinara

Secondi (alternate)

- Barramundi with green pea mash, baby carrots & beurre blanc sauce
- Scotch fillet with truffle mash potato, green beans & red wine jus

Contorni

- Rocket & Parmesan salad

Dolci (alternate)

- Homemade ice cream log
- Tiramisu
- Espresso coffee & tea

Inclusions

- 4 hours duration
- Gift table available
- Cake table available
- Cake served on platters
- Wireless Microphone
- Existing timber dance floor
- Table settings, including white linen cloths & standard venue chairs
- Function coordinators to assist with your venue details throughout planning



Kids Set Menu Package

Pasta (individual)

Penne with bolognese or napoletana sauce

Secondi (individual)

Chicken schnitzel served with chips

Dolci (individual)

Homemade gelato

Please note, Kids Set Menu applies to children 10 years of age & under only.



Set Menu Additions

Includes all Chef's mezze selection & a choice of 1 special mezze selection.

Chef's Mezze Selection

- Assorted nuts
- Baba Ghanoush
- Fresh carrots
- Fresh celery
- Fresh Lebanese bread
- Fried Lebanese bread
- Hommus
- Labneh

Special Mezze Selection

- Fattoush
- Kibbeh nayyeh
- Tabbouleh



Customised Package - POA

Antipasti

- Hiramasa kingfish carpaccio with crostini, soy & shallot dressing
- Fremantle octopus legs with spicy nduja & watercress salad
- Gulf of Carpentaria garlic prawns with fresh cherry tomato sauce & crostini
- Baked eggplant involtini with angel hair pasta & ricotta cheese, Napoletana sauce, basil & grated parmesan (V)
- Fried Australian calamari with French-style tartare
- Italian antipasto platter (cold meats, olives & cheese)
- Zucchini flowers
- Smoked trout, witlof, & baby beetroot
- Beef carpaccio with crispy capers & truffle pecorino
- Caprese salad
- Dozen oysters
- Grilled or fresh Australian king prawns
- Tuna or salmon sashimi

Pasta

- Mezze maniche with pork & veal ragù
- Homemade spinach & ricotta agnolotti in a light cream sauce
- Penne with prawns
- Casarecce with Sicilian sauce
- Risotto marinara
- Mushroom risotto, truffle oil, shaved parmesan (V option)
- Homemade tortellini boscaiola with cream, mushroom, bacon & peas
- Pumpkin & ricotta ravioli with burnt butter, sage & parmesan
- Spaghetti with Queensland spanner crab, cherry tomato, chilli & garlic
- Rigatoni amatriciana with Borgo pancetta & pecorino cheese



Customised Package - POA

Secondi

- Barramundi with pea & potato mash, baby carrots & beurre blanc sauce
- Scotch fillet with truffle mash, green beans & sauce
- Agrodolce chicken with roasted potatoes and Sicilian dressing
- 6 hour slow cooked lamb with seasonal vegetables
- Veal or Chicken scaloppini with truffle mash & light mushroom sauce
- Eggplant parmigiana (V option)
- Veal cotoletta alla Milanese with roasted garlic & rosemary potatoes

Contorni

- Rocket & parmesan salad
- Greek salad
- Roasted potatoes
- Fries
- Seasonal vegetables

Dolci

- Homemade ice cream log
- Pavlova with fresh seasonal fruit
- Chocolate mousse
- Pannacotta
- Tiramisu
- Espresso coffee & tea