

# AQUA LUNA

WATERFRONT DINING

## Lunch / Dinner Set Menu #2

### **ANTIPASTI (Shared platters)**

Octopus and potato salad with lemon

Dressing

Caprese salad

Fried calamari with mayo

### **PASTA (Shared platters)**

Penne with pork and veal ragu

Risotto marinara

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

### **SECONDI (Alternate)**

200g 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

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461 Henley Marine Dr, Drummoyne, NSW 2047  
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# AQUA LUNA

WATERFRONT DINING

## Kid's Canapes Menu

Selection of finger food as detailed below"

Crumbed and herbed calamari served in a bamboo cone with mayonnaise

Mini wagyu beef sliders with caramelized onion, cheese, tomato, lettuce and tomato sauce

Chicken tenderloin strips with fries

Baby penne with Napolitano sauce and grated parmesan cheese, served on small bamboo plates

## Kid's Set Menu Meal

Sit down meal:

Pasta with bolognese

Chicken schnitzel served with chips

Homemade gelato

*\*\*The above-mentioned are applicable for children 10 years and under **ONLY**\*\**

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# AQUA LUNA

## WATERFRONT DINING

### Canapés

**OPTION #1 : 8 choices**

**OPTION #2 : 10 choices**

**OPTION #3 : 12 choices**

#### COLD

San Daniele prosciutto & Rock melon skewer  
Beef carpaccio on crostini with rocket and parmesan (GF Option)  
Chef's daily fish carpaccio selection (GF option)  
Baby roma tomatoes, bocconcini cheese and basil skewer with an aged balsamic vinegar(V)  
Tasmanian smoked salmon on crostini with cream cheese, cucumber, fresh dill and salmon roe (GF option)  
Oyster with shallots and white balsamic vinegar  
Focaccia (bite-sized) with San Daniele prosciutto and provolone cheese  
Savory tart with red onion, goat's cheese and thyme (V)  
Figs wrapped in prosciutto with gorgonzola sauce (V option, seasonal) Prawns with cocktail sauce & baby lettuce,  
served in a shot glass

#### HOT

Crispy chicken in a steamed bun with a spicy Italian mayonnaise sauce  
Bolognese and green pea arancini and fior di latte (V option)  
Pennette with hand-cut veal and pork ragu and pecorino, served on small bamboo boat  
Mushroom risotto with truffle oil and shaved parmesan (GF and V)  
Baccala (salted cod fish) croquette with mayonnaise  
Mini wagyu beef slider with caramelized onion, cheese, tomato, lettuce & tomato sauce  
Prawn skewers grilled with virgin olive oil, garlic and lemon juice  
Chicken skewer with capsicum & onion, drizzled with olive oil  
Gourmet chicken and truffle porcini pies  
Pizzette (V option) – small pizza bites with napoletana sugo and parmesan cheese)  
Crumbed calamari served in a bamboo cone with mayonnaise (GF Option)  
Scallops with cauliflower puree & crispy San Daniele prosciutto (GF)

#### Add on:

1. Cone bay barramundi with green peas mash, fish veloute
2. Scotch fillet with truffle mash and red wine jus

#### Dessert

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

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# AQUA LUNA

WATERFRONT DINING

## GRAZING TABLE MENU OPTIONS

### Grazing Menu #1

Olive selection with herbs, lemon and chilli

Charcuterie board (salami, mortadella and prosciutto)

Selection of cheeses (cheddar, provolone, Parmigiano-Reggiano, gorgonzola)

### Grazing Menu #2

Olive selection with herbs, lemon & chilli

Charcuterie board (salami, mortadella and prosciutto)

Selection of cheeses (cheddar, provolone, Parmigiano-Reggiano, gorgonzola)

Grilled and marinated vegetables with olive oil, parsley and garlic

Crumbed eggplant

### Grazing Menu #3

Olive selection with herbs, lemon and chilli

Charcuterie board (salami, mortadella and prosciutto)

Selection of cheeses (cheddar, provolone, Parmigiano-Reggiano, gorgonzola) Oysters

Fresh-cooked prawns

Octopus and potato salad with olives

#### **Optional Extras: Balmain bug (1/2)**

*Please note: Grazing table is a tasting menu not a buffet  
(1.5 prawns per person and 1.5 oysters per person)*

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# AQUA LUNA

## WATERFRONT DINING

### BEVERAGE PACKAGE

4-hour duration

**OPTION 1:** (excluding Spirits)

**OPTION 2:** (including Standard Spirits)

**OPTION 3:** (standard package including Premium Spirits)

#### **SPIRITS**

Gordon's gin  
Stolichnaya Vodka  
Reb Label Johnny Walker  
Campari  
Jim Beam Bourbon  
Bacardi Carta Blance

#### **PREMIUM SPIRITS**

Chivers Regal Scotch  
Belvedere Vodka

#### **BEERS**

Peroni (bottle 330 ml)

#### **WINES**

White	Pinot Gris (Per diem)
Red	Shiraz (Per diem)
Prosecco	Bottega D'oro

#### **SOFT DRINKS**

Mineral Water  
Juices  
Lemonade  
Pepsi/Pepsi Max  
Lemon Squash  
Tonic Water

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