

# AQUA LUNA

WATERFRONT DINING

## Lunch & Dinner Set Menu 1

### ANTIPASTI - Shared

Antipasto platters

Caprese salad

Fried calamari with mayo

### SECONDI - Alternate

Agrodolce chicken served with seasonal vegetables

200g 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

Please note that these options are a rough guide. If you require more information, please contact our event managers for further assistance.

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## Lunch & Dinner Set Menu 2

### ANTIPASTI - Shared

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 beurre blanc sauce

Eggplant parmigiana (V option only)

### CONTORNI

Rocket and parmesan salad

### DOLCI - Alternate

Homemade ice cream log

Tiramisu

Coffee & Tea

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## Canapes

**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

Cone bay Barramundi with green pea mash, fish veloute

Scotch fillet with truffle mash & red wine jus

### DESSERT

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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## Grazing Tables

### OPTION 1

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

### OPTION 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

### OPTION 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:

1/2 Balmain Bug

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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## *Kids Menu*

### KIDS CANAPES - Finger Food

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

### SET MENU - Sit Down Meals

Pasta with bolognaise sauce

Chicken schnitzel served with chips

Homemade gelato

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