

L'Aqua Classic Banquet Menu

Entrée

BBQ chicken thigh with green olives and lemon salad (c)

Pressed terrine of beef and Tuscan potato salad with truffle and rocket

Fresh cheese ravioli, sage and sundried grape butter

Spicy tomato risotto topped with prawns sautéed in garlic and olive oil

Yoghurt cheese and vine ripened tomatoes with roast olives and balsamic garlic soy salad (v)

Main course

Char grilled chicken supreme on pecorino & rosemary polenta with crushed tomatoes

Roasted saddle of lamb marinated in olive oil, lemon juice and oregano

Mediterranean vegetable crush, olive and caper jus

Saltimbocca of veal loin steak, saffron and lemon thyme risotto,

Creamed leek tagliatelle and roasted tomato essence

Tenderloin of beef pan seared, olive oil whipped potato puree with scorched tomato and marrow sauce

Seared game fish steak nicoise with green beans, potato baby herb salad,

Roasted red peppers, olives with soft poached egg

All meals served with a bread roll

Dessert

Lemon cheese cake parfait with raspberry coulis

Milk chocolate brulee with orange chip sauce

Pineapple coconut pannacotta with red berries in grand marnier and pistachio biscotti

Profiteroles with Baileys custard white and dark chocolate sauce

Old time favourite bitter chocolate mousse with citrus fruit

Coffee tea & chocolate truffles

Please choose two from each course to be served on an alternate basis
or one from each course to be served on a set basis

L'Aqua