

# 2012 L'Aqua Classic Banquet Menu

Crusty bread basket with infused olive oil, aged balsamic  
& unsalted country Butter

## Entrée

Paper bark smoked chicken breast with baby cos, shaved pecorino and aioli dressing

Crispy fried king prawns with brandade of cod, aioli mayonnaise and tomato pesto

Goat's cheese panna cotta, caramelised pear confit, watercress salad and parmesan grissini (V)

Broad bean and green pea risotto with sauté of red radicchio (V/GF)

Pan seared lamb loin salad with pickled forest mushrooms, baby endive, tomato and olives (DF)

## Main course

Honey mustard chicken breast, asparagus tips, speck galette and spiced pear chutney

Pan fried barramundi on horseradish mash, caper butter & olive tapenade (GF)

Potato gnocchi with gorgonzola cream & roasted walnuts (V)

Roasted saddle of lamb loin on a polenta cake, crushed garlic olives,  
vegetable caponata and lemon yoghurt cheese

Pork loin chop, braised red cabbage, caraway infused potato mousse with  
Star anise jus, pear and pecan chutney

All mains accompanied with bowls of  
fresh seasonal garden vegetables per table

## Dessert

Coconut panna cotta with tropical fruit salsa and palm sugar syrup

Lemon meringue pie with balsamic strawberries

Summer berry pudding with strawberry consommé

Chocolate pudding with hazelnut sauce

Orange and almond cake with Cointreau syrup (GF)

## 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*