

ACQUA VIVA

ON THE SWAN

SET MENU

2 Course Menu \$67.00 (Mon-Thurs)

2 Course Menu \$77.00 (Fri-Sun)

Select 1 Entrée and 1 Main Course
Or 1 Main Course and 1 Dessert

3 Course Menu \$77.00 (Mon-Thurs)

3 Course Menu \$87.00 (Fri-Sun)

Select 1 Entrée, 1 Main Course
& 1 Dessert

3 Course Menu + Middle Course \$82.00

(Mon-Thurs)

3 Course Menu + Middle Course \$92.00

(Fri - Sun)

Select 1 Entrée, 1 Main Course,
Sorbet or Salad and 1 Dessert

4 Course Menu \$87.00 (Mon-Thurs)

4 Course Menu \$97.00 (Fri-Sun)

Select 2 Entrées, 1 Main Course,
and 1 Dessert

CHOICE MENU

*Your guests choose their
preferred dishes on the day*

2 Course Menu \$100.00 (Mon-Thurs)

2 Course Menu \$110.00 (Fri-Sun)

Select 2 Entrées and 2 Main Courses
Or 2 Main Courses and 2 Desserts

3 Course Menu \$110.00 (Mon-Thurs)

3 Course Menu \$120.00 (Fri-Sun)

Select 2 Entrées, 2 Main Courses
and 2 Desserts

ALTERNATE MENU

An elegant way to surprise your guests

*Meals are served around each table in an
alternating sequence*

*Guests should feel comfortable to exchange meals to
suit their individual preferences*

2 Course Menu \$77.00 (Mon-Thurs)

2 Course Menu \$87.00 (Fri-Sun)

Select 2 Entrées and 2 Main Courses
Or 2 Main Courses and 2 Desserts

3 Course Menu \$87.00 (Mon-Thurs)

3 Course Menu \$97.00 (Fri-Sun)

Select 2 Entrées, 2 Main Courses and 2
Desserts

4 Course Menu \$92.00 (Mon-Thurs)

4 Course Menu \$102.00 (Fri-Sun)

Select 2 Entrées, 2 Main Courses,
1 Middle Course and 2 Desserts

DUO PLATE

Two menu items served on one plate

2 Course Menu \$82.00 (Mon-Thurs)

2 Course Menu \$92.00 (Fri-Sun)

Select Two Entrees and Two Main Courses
Or Two Main Courses and Two Desserts

3 Course Menu \$92.00 (Mon-Thurs)

3 Course Menu \$102.00 (Fri-Sun)

Select Two Entrees, Two Main Courses
& Two Desserts

****Feel free to mix and match with different menus styles. E.g. set entrée, choice main course and set dessert. Please speak to your coordinator regarding pricing.****

Entrée

Fish & Seafood

Chilli Calamari and Prawns
Seafood Risotto, Tomato and Fresh Herbs

Prawn and Avocado Salad
Mixed Leaves with a Lemon Dressing

Tropical Scallop Salad
Green leaves, Pawpaw, Mango and Apple

Mixed Seafood Salad
Poached Prawns, Scallops and Calamari with an Olive Oil, Lemon and Parsley Dressing

Meat & Poultry

Antipasto (Shared Table Platters Only)

Mediterranean Chicken in Filo Pastry
Slow Cooked Chicken and Vegetables

Lamb Shank
Lamb Shank Ragout with Potato and Minted Pea Puree

Vegetarian

Crepe Cannelloni
Filled with Baby Spinach, Ricotta and Napoletana Sauce

Grilled Mushroom and Asparagus Risotto
Fresh Parmesan Shavings

Vegetable Minestrone Soup
Risoni Pasta and White Truffle Scent

Fennel and Tomato Soup
Roasted Fennel and Tomato with Extra Virgin Olive Oil

Mediterranean Vegetable Filo
Tomato and Basil sauce

Main Course

Fish

Char-grilled Salmon Fillet
Warm Seeded Mustard Vinaigrette

Grilled Barramundi Fillet
Brushed with Salmoriglio (Olive Oil and Herbs)

Baked Fillet of Fish (Seasonal White Fillet)
Mediterranean Sauce
(Cherry Tomato, Capers, and Black Olives)

Charcoal Grilled Fillet of Fish
Brushed with Salmoriglio (Olive Oil and Herbs)

Meat & Poultry

Herb Crusted Lamb Rack
Red Wine Jus and Mint Scented Oil

Grilled Rib-Eye of Veal
Port Jus

Char-grilled Fillet of Beef
Red Wine Jus

Chicken Fiorentina
Filled with Spinach, Ham and Provolone Cheese
Served with a Mushroom Sauce

Chicken Marco Polo
Roasted Chicken Marinated with Chilli, Soy Sauce and Garlic

Lamb Peasant Style (Additional \$10 per person)
Wood Fired Spit Lamb with Red Wine Sauce

Please select one of the following accompaniments:

Served with Herb Roasted Potatoes, Honey Glazed Carrots, Green Beans and Sautéed Spinach

Served with Baby Vegetables, sautéed Spinach and Potato Gratin

Served with Caponata, Green Beans, Herb Mashed Potato

Served with Sautéed Spinach and Green Beans, Sautéed Button Mushroom, Sweet Potato Mash

Served with Melanzane Parmigiana, Spiced Red Cabbage

Desserts

Acqua Viva Chocolate Plate
*Chocolate Pudding, Pyramid of White & Dark Chocolate Mousse
and Hazelnut Ganache in a Chocolate Cup*

Lemon Tart
Candied Orange Glaze and Blood Orange Sorbet

Tiramisu
Homemade Amaretto Biscuits

Pavlova
Mango and Passionfruit Cream and Berry Compote

Warm Sticky Date Pudding
Served with Toffee Sauce and Vanilla Bean Ice Cream

Rhubarb Cheesecake
Baked Cheesecake served with Coconut Ice Cream

Kahlua Crème Brulee
Served with Hazelnut Ice Cream

Vanilla Panna Cotta
Served with Berry Compote

Cheese Plate
Fine Selection of Regional Cheeses with Traditional Accompaniments

Shared Platter of Petit Fours