

# ACQUA VIVA

## ON THE SWAN

### SET MENU

2 Course Menu \$65.00 (Mon-Thurs)

2 Course Menu \$75.00 (Fri-Sun)

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

3 Course Menu \$75.00 (Mon-Thurs)

3 Course Menu \$85.00 (Fri-Sun)

Select 1 Entrée, 1 Main Course  
& 1 Dessert

3 Course Menu + Middle Course \$80.00  
(Mon-Thurs)

3 Course Menu + Middle Course \$90.00  
(Fri - Sun)

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

4 Course Menu \$85.00 (Mon-Thurs)

4 Course Menu \$95.00 (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 \$98.00 (Mon-Thurs)

2 Course Menu \$108.00 (Fri - Sun)

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

3 Course Menu \$108.00 (Mon-Thurs)

3 Course Menu \$118.00 (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 \$75.00 (Mon-Thurs)

2 Course Menu \$85.00 (Fri-Sun)

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

3 Course Menu \$85.00 (Mon-Thurs)

3 Course Menu \$95.00 (Fri-Sun)

Select 2 Entrées, 2 Main Courses and 2  
Desserts

4 Course Menu \$90.00 (Mon-Thurs)

4 Course Menu \$100.00 (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 \$80.00 (Mon-Thurs)

2 Course Menu \$90.00 (Fri-Sun)

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

3 Course Menu \$90.00 (Mon-Thurs)

3 Course Menu \$100.00 (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 Tartlet  
*Lamb Shank Ragout with Potato and Minted Pea Puree*

## Vegetarian

Crepe Cannelloni  
*Filled with Baby Spinach, Ricotta and Napoletana Sauce*

Mushroom and Asparagus Risotto  
*Fresh Parmesan*

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  
*Light Tomato and Parsley Sauce*

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

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 Acqua Viva  
*Filled with Fontina Cheese and Prosciutto*  
*Lemon Thyme Butter Sauce*

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

Capretto Peasant Style (Additional \$10 per person)  
*Wood Fired Spit Baby Goat with Red Wine Sauce*

*Please select one of the following accompaniments:*

*Served with Spiced Red Cabbage and Italian Spinach Rosti*

*Served with Baby Vegetables, sautéed Spinach and Potato Gratin*

*Served with Caponata Stuffed Tomato, 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 Frangelico Pudding, Mousse and Sorbet*

Lemon Tart  
*Candied Orange Glaze and Blood Orange Sorbet*

Traditional Apple Pie  
*Vanilla Bean Ice Cream*

Tiramisu  
*Homemade Amaretto Biscuits*

Iced Cointreau Soufflé  
*Kiwi and Strawberry Gratin*

Pavlova  
*Exotic Fresh Fruit and Chantilly Cream*

Warm Sticky Date Pudding  
*Crème Anglaise and Fruit Compote*

Cheese Plate  
*Fine Selection of Regional Cheeses with Traditional Accompaniments*

Shared Platter of Petit Fours