



L' Aqua Corporate Menu

Menu 1

Entrée

- Goats cheese pannacotta, marinated figs, orange confit and balsamic glaze
- 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

- 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
- Pan seared filet steak, potato butter, foie gras and fried tomato with Chianti glaze
- Roast breast of chicken carbonara, crisp prosciutto with parmesan cream
- 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

- Citrus tasting, glazed lemon tart, mile high lemon pie and campari jelly,
- Classic white chocolate and sherry trifle with seasonal berries
- 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*