

## Set Menu No.3

\$45.00 PP for 4 Course Meals

### STARTER

#### **Crostini**

Homemade wood fired sesame bread served with 3 selections of homemade dips

### ENTRÉE

#### **Antipasto platter to share**

A selection of Italian delicacies incorporating char grilled marinated vegetables, cured meats, kalamata olives & bocconcini cheese

### SECOND ENTRÉE

(Platters of Pasta or Risotto to share)

#### **Pescatore a' Olio**

Fettuccine pasta with scallops, baby calamari, mussels & Prawns flamed in extra virgin olive oil hint of garlic & chilli finished with fresh parsley

### MAIN MEAL

(served alternately)

Choose two mains from the list below, served alternately. For more details & modifying your menu please refer to page no. 2 & 3

-Grilled Barramundi Filet

-Grilled Snapper Filet -

-Chicken Café De Paris

-Veal Melanzane

-BBQ Lamb

-Veal Al Funghi

**Beverage packages & drink waiter are available; please see us for more information**

**ACHIEVED 5 STARS, FOOD SAFETY PROJECT SCORES ON DOORS IN 2010  
WINNER OF THE 2009 INNER WEST LOCAL BUSINESS AWARDS FOR OUTSTANDING RESTAURANT  
FINALIST RESTAURANT & CATERING METROPOLITAN AWARDS  
FOR EXCELLENCE FOR YEARS 2005, 2006, 2007 & 2008**



**Additional Items – Applicable to all Set Menus, items must be pre arranged two weeks prior to the function date, and its set per person for the whole function**

Seasonal vegetables @ \$3.50 per person

Salad @ \$3 per person

Coffee @ \$2.80 per person

Cake age @ \$2 per person

Garlic bread @ \$1.50 per person

Herb bread @ \$1.50 per person

## **Desserts & Coffee @ \$10 per person pp**

### **Tropical Paradise**

Layers of coconut decquoise filled with coconut cream, cantered with tropical fruit and passion fruit jelly, topped with meringue and toasted shaved coconut

### **Triple Chocolate Mousse**

Three layers of chocolate sponge moistened with rum syrup, filled with dark, white & milk chocolate mousse

### **Crostini @ \$3.5 pp**

Homemade wood fired sesame bread served with 3 selections of homemade dips

## **Seafood platter to share @ \$13 pp**

### **Squid**

Baby calamari, lightly tossed in flour & shallow fried served with a bouquet of baby mesculn & garlic lemon aioli

### **Salt & Pepper Prawns**

Tiger prawns, lightly tossed in flour & shallow fried served with a bouquet of baby mesculn & garlic lemon aioli

## **Selections of wood fired pizzas to share @ \$6pp**

### **Antipasto platter to share @ 10 pp**

A selection of Italian delicacies incorporating char grilled marinated vegetables, cured meats, kalamata olives & bocconcini cheese

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- Adding one of the Pasta or risotto to the your set menu for an extra of \$12 per person

### **Pescatore a' Olio**

Fettuccine pasta with scallops, baby calamari, mussels & Prawns flamed in extra virgin olive oil hint of garlic & chilli finished with fresh parsley

### **Linguine Boscaiola**

Linguine tossed with bacon, mushroom, cream, onions & shaved parmesan

### **Risotto Primavera (Vegetarian option)**

Sautéed roasted vegetables tossed in Arborio rice; olives & pesto reduce with chicken stock topped with shaved parmesan

### **Risotto Pollo**

Sautéed chicken with roasted mushrooms, sun dried tomatoes and pesto tossed in Arborio rice reduced with chicken stock & finished with shaved parmesan

**You may modify the mains for your set menu by (it doesn't apply for set menu no.1)**  
**1-replacing any of the mains below for no extra charge**  
**2-adding one of the mains for an extra \$4.50 per person**

### **Chicken café de Paris**

Char-grilled chicken breast, stuffed with butter café de Paris, served on mash potato, topped with sun dried tomato cream sauce

### **Veal Melanzane**

Veal medallions with char grilled marinated eggplant, bocconcini & mozzarella cheese served on mash potato, topped with white wine Napoli sauce

### **Snapper**

Grilled Snapper fillet (**NZ fresh produce**) served on mash potato, topped with Portuguese sauce

### **BBQ Lamb**

Lamb skewers, marinated in a blend of Mediterranean herbs, cooked medium, served on risotto primavera

### **Barramundi**

Grilled Barramundi fillet, (**AU fresh produce**) served on mash potato topped with beurre blanc sauce

### **Veal al Funghi**

Veal medallions with char grilled marinated eggplant, bocconcini & mozzarella cheese topped with mushroom cream sauce & served on mash potato

**PLEASE NOTE:** Pre-arranged Cakes (store-bought only is permitted- cake age will apply)

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## General Information for Functions

**Aqua Vista Restaurant is located on the absolute water s edge @ number 461 Henley marine drives Drummoyne inside the rowing club**

Lunch starts at 11.30 AM & finish at 4.00 PM

Dinner starts at 6.00 PM, the kitchen closes at 10.00 PM and you can stay to midnight.

-By signing the acknowledgement form you give permission to Aqua Vista to charge your card a deposit of \$15 per person (Non- refundable), so that the date is lock in for the specified date

-By signing the acknowledgement form you give permission to Aqua Vista to charge your card (two weeks prior to the function date), the outstanding amount so that your booking is confirmed for the specified date.

The number of people confirmed will be charged for. With regards to your booking, please make sure the number is accurate.

-To make a booking, please complete below and fax to 02 91813794

-For more information please call us on **(02) 9719 8392**.

### **Please note; Pricing & menu selections are subject to change**

Date of your booking: \_\_\_\_\_ E-mail: \_\_\_\_\_

Name of booking: \_\_\_\_\_ Company name: \_\_\_\_\_

Time of Booking: \_\_\_\_\_ **please note: we will be starting serving your table at that time**

Menu chosen/canapé package \_\_\_\_\_

No. of People: \_\_\_\_\_

Any Vegetarians? \_\_\_\_\_

Your entrée selections:  
(Set Menu Only) \_\_\_\_\_ / \_\_\_\_\_

Your main selections:  
(Set Menu Only) \_\_\_\_\_ / \_\_\_\_\_

Credit Card No: \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_

Credit Card type: Visa  MasterCard  Bankcard  A/ Express  Expiry date: \_\_ / \_\_ / \_\_

Total \$ \_\_\_\_\_

Name on Card: \_\_\_\_\_ Signature: \_\_\_\_\_

Contact Phone No: \_\_\_\_\_ Your Fax No to receive a receipt: \_\_\_\_\_

Date: \_\_\_\_\_

