

Set Menu No.4

\$52.00 PP for 4 Course Meals

STARTER

Antipasto platter to share

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

ENTRÉE

(Platters of Pasta OR Risotto to Share)

Risotto Pollo

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

SEAFOOD ENTRÉE

(Served on platters to Share)

Squid

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

&

Salt & Pepper Prawns

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

MAIN MEAL

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

**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**



- 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)

**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**

461 Henley Marine Drive Drummoyne
Tel: 02 97198392 Fax: 02 91813794
Website: www.aquavistarestaurant.com.au
E-mail: food@aquavistarestaurant.com.au
ABN: 371 049 00521



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: _____

