

Dear Guest,

Thank you for considering your group booking at Aqua Dining. See below for details of our set menus for groups of 10 – 35.

The maximum numbers of guests we accept is as follows:

Lunch

Monday to Friday – 30 people (**MAX 24 in the month of December**)

Saturday or Sunday -35 people

Dinner

Monday to Saturday – 30 people (**MAX 24 in the month of December**)

Sunday – 35 people

Largest single table we can accommodate is a table of 12 people. Any party greater than 12 will be on multiple tables. Please be advised we do not have a private dining room.

Bookings of 12 and over are required to be on a set menu. Please be aware, set menu apply to whole groups.

The attached menus are current, but subject to variation depending on the availability of seasonal produce. Our chefs prepare dishes with only the best ingredients available and are more than happy to cater for any special dietary requirements.

To make your reservation we require a deposit of \$30.00 per person which will be deducted from your bill at the completion of your function. We do not accept tentative reservations without a deposit.

The deposit is fully refundable from your bill, even if the number of your guests decrease i.e., if a \$450 deposit is paid for 15 guests and only 12 dine, the entire \$450 is still deducted from your bill.

We thank you for considering Aqua Dining for your group booking and can assure you of our best attention at all times.

Kind regards

Aqua Dining Reservations Team

aqua dining pty ltd  
p +61 2 9964 9998  
f +61 2 9964 9098  
cnr paul & northcliff sts  
milsons point nsw 2061  
[reservations@aquadining.com.au](mailto:reservations@aquadining.com.au)

SELECT EITHER MENU A OR B (THE MENUS ARE INTERCHAGABLE)

SET MENU A

\$85 PER PERSON

**ROAST CANADIAN SCALLOPS**

BLACK OLIVE CARAMEL, BLACK PUDDING CRUMBS, CAVOLO NERO,  
TOMATO CONFIT AND GOATS CHEESE SAUCE

**CRISP FRIED CHILLI SPICED YAMBA PRAWNS**

ON A SHAVED BRUSSEL SPROUT SALAD WITH SMOKED WHITE ANCHOVY AND LEMON AIOLI

**WARM SALAD OF GRILLED ASPARAGUS**

WITH A SOFT POACHED KANGAROO ISLAND EGG,  
SAUTEED KING OYSTER MUSHROOM AND HOLLANDAISE SAUCE

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**GRILLED WILD NT FILLET OF BARRAMUNDI**

FRENCH STYLE BRAISE OF PEAS, BROAD BEANS AND BABY ONIONS  
WITH WHITE TRUFFLE AND TARRAGON

**PAN FRIED FILLET OF JOHN DORY**

POMMES SAUTÉ, CRISP PROSCUITTO AND PINK GRAPFRUIT SALAD,  
SHERRY VINEGAR REDUCTION

**SMOKED GRAIN FED KING ISLAND BEEF TENDERLOIN**

FORESTIÈRE GARNISH OF WILD MUSHROOMS, POTATO BLINI AND A SHIRAZ JUS

CRISP BABY KIPFLER POTATOES, CONFIT GARLIC, ROSEMARY AND PARSLEY

BABY GREEN BEANS WITH CRISP LEMON CRUMBS

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**MANGO AND CRYSTALISED CORIANDER SALAD**

COCONUT SORBET, LEMONGRASS TAPIOCA AND GINGER DRESSING

**ORGY OF SUMMER BERRIES**

MASCARPONE AND CHAMPAGNE MOUSSE, CRISP MERINGUE AND RASPBERRY SORBET

**WARM AMEDEI CHOCOLATE CAKE**

PISTACHIO ICE CREAM AND ORANGE TUILE

\*

**COFFEE/ TEA AND PETITS FOURS**

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**SET MENU B**  
**\$85 PER PERSON**

**FRESHLY OPENED SELECTED OYSTERS**

FINGER LIME PEARLS, MOUNTAIN PEPPER DRESSING

**CRISP FRIED CHILLI SPICED YAMBA PRAWNS**

ON A SHAVED BRUSSEL SPROUT SALAD WITH SMOKED WHITE ANCHOVY AND LEMON AIOLI

**SALAD OF W.A FRESH WATER YABBIES**

WITH A FIRE ROASTED TOMATO SALSA AND A QUESADILLA OF OLIVE AND FONTINA CHEESE

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**GRILLED WILD NT FILLET OF BARRAMUNDI**

FRENCH STYLE BRAISE OF PEAS, BROAD BEANS AND BABY ONIONS  
WITH WHITE TRUFFLE AND TARRAGON

**ROAST WHITE PYRENEES LAMB RACK**

WITH A FIG TARTE TATIN, BALSAMIC ROASTED BABY BEETROOTS, BALSAMIC JUS

**SMOKED GRAIN FED KING ISLAND BEEF TENDERLOIN**

FORESTIÈRE GARNISH OF WILD MUSHROOMS, POTATO BLINI AND A SHIRAZ JUS

CRISP BABY KIPFLER POTATOES, CONFIT GARLIC, ROSEMARY AND PARSLEY

BABY GREEN BEANS WITH CRISP LEMON CRUMBS

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