

FATHERS DAY SET MENU

ENTREES

LEMON PEPPER CALAMARI

Fresh marinated squid served with roquette salad, accompanied with in house lime aioli

HALOUMI CHEESE (gf)

Grilled and served with olives, roquette and roast capsicum sauce

PRAWN PLATE (gf)

Fresh tiger prawns served with mango garden salad and cocktail sauce

½ DOZEN OYSTERS

Served natural with a side of light soy dressing & a lemon wedge

MAINS

SALMON FILLET (gf)

Baked fillet served with herb chat potatoes and Seasonal vegetables topped with an orange Beurre Blanc sauce

BARRAMUNDI FILLET (gf)

Grilled and served with roasted pesto potatoes, steamed broccoli and topped with caper butter sauce

BEEF FILLET (gf) 250gms

Char-grilled, served with chat potatoes, wilted rocket, steamed broccoli, caramelised onion & topped with red wine jus

SEARED CHICKEN (gf)

Breast of chicken, served with chat potatoes, snow peas and topped with creamy sun dried tomato and seeded mustard sauce

SEAFOOD PLATTERS AVAILABLE (PRE-ORDERED ONLY)

Platter for two \$165 or Platter for three \$230

Pre-orders must be in by **5pm Friday 01/09/2017**

DESSERTS

CHOCOLATE TART

A biscuit base covered in a chocolate ganache served with Vanilla ice cream and strawberry

MANGO BRULEE (gf w/o wafer)

Served with mixed berry coulis, strawberry and chocolate filled wafer)

WARM PECAN PIE

Sweet pastry tart shell loaded with pecans and butterscotch centre, served with vanilla ice cream and strawberry

Two course \$65 Three course \$75
(Seafood Platters are charged separately)

Kids Meal (12 and under) only \$15 with complimentary Ice cream

Session Times: 11:30am to 1:30pm / 2:00pm to 4:00pm / 5:00pm to 8:30pm

Terms and Conditions:

Minimum charge is \$65.00 per adult. We are unable to split bills. A non-refundable deposit of 10% is required upon booking for groups of 4 guests or more and will be deducted from the final account.

Bookings Essential: 9755-5568

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