

AQUARIUS SEAFOOD 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 lemon-oregano dressing

PRAWN PLATE (gf)

Fresh tiger prawns served with mango salad and cocktail sauce

GARLIC CREAM PRAWNS (gf)

Tiger prawns cooked in a garlic, herb & cream sauce, served with Jasmine rice

MAINS

BARRAMUNDI FILLET (gf)

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

SCOTCH FILLET (gf)

Char-grilled, served with chat potatoes, wilted roquette, caramelized onion and topped with red wine jus

SEARED CHICKEN (gf)

Breast of chicken, served with chat potatoes, broccoli and topped with a red wine jus

BBQ KING PRAWNS

King prawns marinated in Tandoori sauce and served with jasmine rice

DESSERTS

CHERRY CHEESECAKE TART

Tart shell filled with plump, juicy cherries covered with a cheesecake crumble topping, served with cherry coulis

CHOCOLATE TART

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

WARM PECAN PIE

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

SET 2 COURSE

\$47 Tue, Wed & Thur

\$50 Fri, Sat & Sun

SET 3 COURSE

\$57 Tue, Wed & Thur

\$60 Fri, Sat & Sun

Terms and Conditions:

Minimum of fifteen people, a selection of two Entrees, two Mains and two Desserts depending on the selected menu and final numbers must be given at least 48 hours prior to event day. Food selected will be alternated between guests. Final account and invoice will be based upon guaranteed or actual numbers; whichever is greater. Minimum charge is \$47.00 per adult. We do not split bills. A non-refundable deposit of 30% is required upon booking. Public holiday's and Sunday's surcharge applies for dinks only.

Bookings Essential: 9755-5568

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