

STATE
OF THE
ART
SYDNEY

A.Q.A.
SYDNEY

Formal dining menu

entrees including GST

single choice \$20.00 two choice 50/50 alternate \$24.50

smoked tasmanian salmon, celeriac and rocket salad with chervil vinaigrette
grilled half shelled scallops with vietnamese noodle salad
crisp green asparagus with shaved parmesan and tomato and rosemary confit
ocean king prawns with avocado, roma tomato and caper berry salsa
blue swimmer crab and celeriac tian with roma tomato and roasted garlic
beef carpaccio with toasted brioche, wasabi aioli and watercress salad
lamb fillet wrapped in prosciutto with rocket and pinenut salad
galantine of quail with morel and thyme farce, baby cress salad

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mains including GST
single choice \$33.00 two choice 50/50 alternate \$38.50

large baked barramundi fillet on cous cous with grilled cajun vegetables and saffron yoghurt
seared south coast blue eye cod on sesame and green tea noodle with crisp thai salad
breast of chicken on kumara and potato frittata with crisp lardons, pinenut and watercress salad
whole roast veal fillet on shitake risotto cake with bocconcini, tomato and olive salad
slow baked lamb rack with potato gratin, sautéed green beans and porcini jus
spiced vegetable tagine with moroccan cous cous, mint and coriander yoghurt
char grilled salmon on warm herbed polenta, shaved fennel & rocket with citrus & basil dressing
fillet of beef on grilled portabello mushroom with asparagus, parmesan mash and light thyme jus

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desserts including GST

single choice \$17.00 two choice 50/50 alternate \$19.50

passionfruit crème brûlée and cointreau macerated strawberries

warm caramel fondant cake with double cream and raspberry coulis

port marinated muscatel and brioche bread and butter pudding with cinnamon ice cream

classic baked chocolate tart with honey ice cream and pistachio wafer

selection of australian cheese, sliced fresh fruits and assorted crackers

apple tarte tatin, vanilla bean ice cream and apricot compote

pistachio and honey semifreddo with amaretto cherry sauce

classic tiramisu, layered with lady fingers and mascarpone

lime and lemon tart with double cream and fresh berries