



DINING
aqua

group reservations

AQUA DINING

Corner Paul & Northcliff Streets
Milsons Point NSW 2061
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Sydney Restaurant Group



Thank you for considering
Aqua Dining for your
upcoming event!

Aqua Dining offers a quintessential Sydney dining experience, with unrivalled harbour views that sweep from Luna Park to the Sydney Harbour Bridge and the Sydney Opera House.

Head Chef Davide Rebeccato leads his team of chefs to prepare contemporary Italian dishes using only the finest seasonal ingredients. An extensive wine list matched with seamless and friendly service completes this sophisticated dining experience.

details & pricing

CAPACITY

12 – 30 guests

AVAILABILITY

7 days

Lunch: from 12.00pm

Dinner: from 6.00pm

DIETARY REQUIREMENTS

We are more than happy to cater for dietary requirements (48 hours' notice required). Our menus are current, but subject to change dependent on the availability of seasonal produce.

PRICING

MONDAY - FRIDAY LUNCH AND DINNER

3 course menu*: \$119

4 course menu*: \$135

SATURDAY DINNER

4 course tasting menu: \$119

6 course tasting menu: \$139

Wine Matching

4 course tasting menu: \$65 regular/\$110 premium

6 course tasting menu: \$75 regular/\$125 premium

All above pricing includes sourdough bread, espresso coffee, tea and petits fours.

BEVERAGES

Available on a consumption basis.

Wine Matching is available to complement the tasting menus on Saturday evenings.

Please note, an 8% gratuity applies to the final bill. All pricing is GST inclusive. Credit card payments will incur a 1.65% fee. Debit card payments will incur a 0.55% fee.





SAMPLE

4 course menu

At the table

Sourdough bread served with
butter and pink sea salt

Entrée

Black kingfish, baby onion, tamarillo,
black sesame (gf/df)
Stracciatella, green tomato, kale (v/gf)

Pasta

Risotto, roast cauliflower, chestnut,
smoked cheddar (v/gf)
Maccheroncini, guanciale, pecorino
fondue

Main

Blue eye cod, pomelo, caper leaves (gf)
Charcoal Black Angus, kohlrabi,
Jerusalem artichoke (gf/df)

Sides

Cos lettuce, walnut, pane carasau,
buttermilk dressing
Royal Blue roast potatoes, rosemary

Dessert

Warm chocolate cake, mixed
berries (gf)
Hazelnut budino, amarena ice cream,
alkermes

Espresso coffee, tea and petits fours

*(v) vegetarian, (gf) gluten free, (df) dairy free
Please note, this is a sample menu only.
Menus are subject to change dependent on
the availability of seasonal produce.*

*Please note this menu is not available on
Saturday evenings.*

SAMPLE

6 course tasting menu

with matched wines

*NV Bianca Vigna Prosecco - Veneto, Italy
NV Berlucchi 61 'Cuvée Brut', Franciacorta
DOCG, Lombardy, Italy*

Scallop, sorrel, white puffed rice (gf/df)

*2014 Bollini - Trentino DOC, Pinot Grigio, Alto-
Adige, Italy*

*2015 Giralan 'Plattentiegli' - Pinot Bianco,
Alto-Adige, Italy*

Quail, cherries, macadamia, foie gras*
(gf)

*2014 Speri 'La Roverina' - Valpolicella Classico
Superiore Doc, Veneto, Italy*

*2014 Contini 'Tonaghe' - Cannonau di
Sardegna DOC, Sardinia, Italy*

Spelt tagliolini, lemon myrtle, sardines

*2015 Umberto Portinari - Soave Classico
DOC, Garganega, Veneto, Italy*

*2013 Marchesi Antinori - Cervaro della Sala
IGT, Chardonnay-Grechetto, Umbria, Italy*

Charcoal Wagyu, pickled cucumber,
horseradish (gf)

*2013 Umani Ronchi 'San Lorenzo' - Rosso Conero
DOC, Montepulciano, Marche, Italy*

*2013 Farnese 'Edizione 15',
Montepulciano-Primitivo-Sangiovese-
Negroamaro-Malvasia, Puglia, Italy*

Banana & lime ice cream, coconut snow*

*Hazelnut budino, amarena ice cream,
alkermes*

*2015 Corrado Toneli 'Visner di Pergola' Vino e
Visciole, Marche, Italy*

(v) vegetarian, (gf) gluten free, (df) dairy free

*Please note, this is a sample menu only. Menus are
subject to change dependent on the availability of
seasonal produce.*

**Excluded from Saturday evening 4 course menu.*

*Please note this is the only menu available on
Saturday evenings.*

additional information

PARKING

Aqua Dining is conveniently located next to Luna Park car park. For more information please visit www.lunaparksydney.com/getting-here-car. There is also on street metered parking close by.

TRANSPORT

1 minute walk from Luna Park Ferry
5 minute walk from Milsons Point Station

CAKES

Aqua Dining allows cakes to be supplied for group reservations. A cakeage fee of \$15 per head will apply if cake takes the place of the dessert course. In the case the cake is served following dessert (individually plated or coffee portions) there is no cakeage fee. We have a collection of professional preferred cake suppliers we are more than happy to recommend.

SEATING ARRANGEMENT

The largest single table we can accommodate is a table of 12 people. Any party greater than 12 will be on multiple tables positioned next to each other.

GUARANTEES

Credit card details are required to secure your reservation.

VISIT US

We would be delighted to meet with you to show you the space. Site visits are available 7 days by appointment. These visits not only allow you to see the space but also provide a great opportunity for us to answer any questions in person.

Please contact us on (02) 9964 9998 or email reservations@aquadining.com.au for more information or to arrange a viewing.

We look forward to hearing from you!



Please note package food photography may not reflect the current offering.