

THREE COURSES

AMORE

\$65 per person | Sharing

Includes a glass of sparkling wine or craft beer on arrival

Primi

- Roma tomato, Spanish onion, pesto, garlic, olive oil
- Thinly sliced raw beef, topped with capers, charred onion, parmesan
- Spiced ricotta fritters, smoked maple dip

Secondi

- Platters of barramundi baked in tomato with crisp macadamia crust
- Tableland chicken breast, filled with pecorino and sage, wrapped in prosciutto
- House made potato dumplings, four cheese sauce
- Mediterranean salad and wilted greens

Dolce

- Chambord ganash mud cake, chocolate gelato, peanut butter mousse
- Banana rum cinnamon served with salted caramel

AQUA UNO

\$79 per person | Choice

Includes a glass of sparkling wine or craft beer on arrival

Primi

- Gorgonzola fritters, caramelised apple vinegar, spinach, macadamia sauce
- Buffalo mozzarella, roma tomato, basil, virgin olive oil, anchovy
- Local calamari filled with fennel, pecorino, pine nuts

Secondi

- House made potato dumplings, four cheese sauce
- Tableland chicken breast, filled with pecorino and sage, wrapped in prosciutto
- Today's fresh coral sea fish, orange and beetroot salad, preserved lemon curd
- Seasonal vegetables to share

Dolce

- Tira mi su espresso soaked ladyfingers layered with a light and creamy filling
- Chambord ganash mud cake, chocolate gelato, peanut butter mousse
- Caramel panacotta served with salted caramel gelato

AQUA DUE

\$89 per person | Choice

Includes a glass of sparkling wine or craft beer on arrival

Primi

- Thinly sliced raw eye fillet topped with olive oil, capers, charred onion
- Grilled premium scallops truffled root vegetable purees, crustacean oil
- Flame seared Queensland tuna, soy-lime tapioca, black sesame

Secondi

- Spaghetti in napolitana with seafood selection
- Tableland chicken breast, filled with pecorino and sage, wrapped in prosciutto
- Black Angus rib fillet served medium rare, mussel saffron butter, cherry tomato confit, candied onion
- Today's fresh coral sea fish, orange and beetroot salad, preserved lemon curd
- Seasonal vegetables to share

Dolce

- Crepe Suzette with orange glaze, vanilla bean gelato, pop candy
- White chocolate cheesecake with raspberry curd, strawberry sherbet
- Pistachio sponge with bergamot creme patissiere, basil ice cream, meringue buttons



BOOK NOW

FOUR COURSES

condire

AQUA TRE

\$99 per person | Sharing

Includes a glass of sparkling wine or craft beer on arrival

Pane

- Roma tomato, pesto, garlic, onion, olive oil
- Garlic, olive oil, melted parmesan
- Parmesan, pancetta, baked ciabatta

Primi

- Baked figs wrapped in prosciutto topped with melted gorgonzola
- Scallops, slipper lobster, prawns, cured ocean trout with black garlic puree
- Sugar cane vodka cured salmon with dill dressing and crab sumac

Secondi

- Lamb loin, eggplant, onion, plum
- Mixed local seafood in tomato fennel stew
- Scallop filled ravioli parcels, saffron tomato broth
- Flame grilled snapper fillets, grilled lime butter, kipfler chips
- Mediterranean salads and seasonal vegetables to share

Dolce

- Bergamot tea caramel custard served with whiskey ice cream
- Strawberry caprese with gorgonzola mascarpone, cherry brandy ice
- Australian cheese and fruit plate with selection of three premium cheeses
- Tira mi su espresso soaked ladyfingers layered with a light and creamy filling with affogatto



1300 AQUALUNA

FIVE SENSES DINING

AquaLuna is one of the most unique dining and event venues in Australia, with innovative aquatic spaces and contemporary Italian cuisine. With our inspiration drawn from the bountiful produce garnered from the surrounding region and only sourcing the most sustainable local produce.

AquaLuna and the Cairns Aquarium, coordinating a rhythmic sonetto allowing all your sensory elements to tingle – sight, smell, sound, taste and feeling – is the foundation of AquaLuna dining. Interacting with aquatic life and habitats found only in Australia's Wet Tropics – a region which borders two World Heritage listed environments, The Daintree Rainforest and The Great Barrier Reef.

We delight in sharing our approach to contemporary and innovative fine Italian food, with an emphasis on igniting the senses to create an experience that inspires wonder.

