

**WORKING LUNCH**

**SALADS**

Mixed baby lettuces, pea sprouts and onion seedlings with sherry shallot vinaigrette

Romaine hearts, shaved parmesan, focaccia croutons, caesar dressing

Orzo pasta, sweet peas, grilled onions, feta, mint

Yukon gold potato salad with house made mayonnaise and green onions

Couscous, grapes, dried apricots, almonds, onions, herbs

Greek salad with romaine, cucumber, tomato, kalamata olives & feta

Fusilli pasta, roasted sweet peppers, vine ripened tomatoes, fresh herb pesto and extra virgin olive oil

Chickpea, cucumber and onion salad with lemon and coriander

Baby spinach, wild mushrooms, parmesan, roasted walnuts

**PREMIUM SALADS**

Baby spinach, medjool dates, pine nuts, sumac roasted almonds, dried apricots, za'atar spiced chickpeas, feta, preserved lemon, organic olive oil

Avocado, quinoa, grapefruit, sliced almonds, hearts of palm, fresh mint, greens, yoghurt dressing

Charred Mexican street corn salad, blistered tomatoes, toasted pepitos, queso fresco, shredded lettuce, cilantro, poblano-lime dressing

Layered Niçoise salad, haricot vert, Niçoise olives, organic egg, tuna, medley tomatoes, organic amarosa potatoes, aged sherry vinaigrette

Vietnamese citrus salad, citrus, bean sprouts, toasted cashews, Thai basil, shredded cabbage, nam pla vinaigrette

**ASSORTED SANDWICHES**

BBQ chicken banh mi, pate, pickled veg and coriander

Salmon rillettes on French baguette, dill, chive, quick pickled cucumber, mayo

Roasted pork loin, roasted sweet peppers, havarti and bomba aioli

Grilled chicken breast "club", crispy pancetta, tomato and baby lettuces

Slow roasted black Angus beef, dijon, arugula and caramelized onion aioli

Provençal tuna salad with marinated artichokes, Niçoise olives, roasted red peppers and sliced hard boiled egg

Roasted squash, peppers, sautéed onion, goat cheese and avocado aioli

Curried chicken salad, sultanas, green onions and sunflower seeds

Cherry wood smoked salmon, shaved onion, caper cream cheese and arugula

Fresh roasted breast of turkey, basil aioli

Black forest ham and triple cream brie

Classic egg salad with celery, scallions and mayo

**MAIN COURSES**

Pan roasted steelhead trout with salsa verde

Spanish style lamb stew with chorizo, navy beans, plum tomatoes and paprika

Coq au vin – cabernet braised chicken, pearl onions, mushrooms with creamy mashed potato

Falafel, tabbouleh, hummus, tahini and flatbread

West Indian veg curry, chickpea, potato, spinach with basmati and flatbread

Chicken korma or beef vindaloo with raita & naan bread

Rigatoni bolognese

Grilled lamb kofta with squash orzo

Lasagne – beef or three cheese vegetable

Miso glazed east coast salmon with seasonal vegetables

Thai red curry chicken with jasmine rice

Penne pasta, plum tomato sauce, fresh basil & black olives

Black Angus beef bourguignon -red wine, pearl onions, mushrooms and root vegetables with buttered noodle

**DESSERT**

Acqua's selection of house baked pastries, tarts and squares