

AQUITAINE

**Note our A-la-Carte Menu is not available to groups of more than 9 guests
For groups of 10 or more please choose from one of our Group Menus*

Appetizers & Entrees

Bread <i>V/GFO/DFO</i>	\$6.5
Sourdough Baguette with whipped Black garlic butter, garlic crumb and confit garlic	
Oysters <i>GF/DF</i>	
Delivered live and freshly shucked; minimum order of 3	
Natural with lemon	\$4 ea
Merlot vinegar and shallot mignonette	\$4.5 ea
Champagne and dill foam	\$4.5 ea
Marinated Olives <i>V/GFO/DFO</i>	\$10
Goat's yoghurt, salt bush and seeded lavosh	
Duck Liver Pâté <i>GFO</i>	\$18
Seasonal pickles, condiments, toasted bread	
Escargots <i>GFO</i>	\$16
Escargots de Bourgogne with baguette and confit garlic	
Raclette Croquettes	\$16
Red onion jam, shaved Jamon, shiso	
5+ Wagyu Steak Tartare <i>GFO/DFO</i>	\$19
Coddled egg yolk, seeded French mustard, brioche, smoked onion	
Citrus Cured Kingfish <i>GF</i>	\$20
Mushroom garum, ginger compressed cucumber, preserved lemon, cepe oil, puffed quinoa wafer	
Duck Terrine <i>GF</i>	\$18
Braised and fresh endive, puffed grains, white onion soubise	
Beetroot salad <i>V/GFO/DFO</i>	\$17
Candied and pickled baby beetroots, chèvre milk skin and gel, crushed hazelnuts, beetroot sponge and rice cracker	
Charcuteries Board <i>GFO/DFO</i>	for 2 \$35
A selection of cured meats; seasonal pickles, condiments, toasted bread <i>(see wait staff for today's meats)</i>	for 4 \$60

Mains

Chargrilled Swordfish <i>GF/DFO</i>	\$38
Barigoule of artichoke hearts, sous-vide baby carrots, sea greens, feves, wagyu fat mayonnaise	
Sous-vide Lamb Rack <i>GF</i>	\$38
Preserved lemon puree, sweet potato dauphinoise, lamb belly bacon, charred spring onion, spiced jus	
Confit Duck Leg <i>GF/DFO</i>	\$36
Goats yoghurt, cranberry jam, pickled pears, shaved cucumber, pistachio crumb	

Glazed Borrowdale Pork Roulade <i>GF</i>	\$37
Boudin noir stuffing, white bean puree, caramelised figs, pork scratchings	
Wild Mushroom Risotto <i>GF</i>	\$34
Seasonal mushrooms, morel cream, pickled chanterelles, whipped lemon thyme cream	
Bouillabaisse <i>GFO/DFO</i>	\$39
Fresh local seafood selection (<i>see wait staff for today's seafood</i>) poached in a traditional tomato & shellfish broth; saffron rouille, toasted bread	
Stanbroke 5+ Wagyu Rump Cap <i>GF</i>	\$45
250g char grilled, baby leek, shallot crumb, mushroom pate, smoked onion, Red wine jus	
Confit Lamb Shoulder (to share) <i>GF/DF</i>	\$105
Sous vide lamb, lemon puree, Spiced Lamb jus – with your choice of 2 sides	

Sides

Frites <i>DF</i>	Garlic, herb salt, aioli	\$9.5
Green Oak Salad <i>GF/DF</i>	Pickled red onion, citrus vinaigrette	\$11
Fried Brussel Sprouts <i>DF</i>	Honey mustard, house made bacon lardons	\$13
Heritage Tomato Salad	Sliced fresh, olive oil, sea salt, dehydrated olive crumb	\$12

Desserts & Cheese

Classic Tonka Bean Crème Brulee <i>GFO</i>	\$16
Apple compote, sous-vide rhubarb, pistachio biscotti	
Chocolate Fondant	\$17
Brulee banana slices, meringue, walnut biscuit, banana caramel, Kahlua gel	
Port Braised Pear <i>GFO</i>	\$17
Chocolate ganache, port and rosemary gel, Praline ice-cream, hazel nut soil	
Peach Iced Tea Sorbet <i>GF/DF</i>	\$13
Burnt orange, Peach, lychee salad, cucumber wafer	
Petit Fours	\$12
Selection of bite sized sweets (<i>see wait staff for details</i>)	
French Cheeses	for 1 \$18
Selection of hard, soft & blue cheeses, fresh fruit, condiments, toasted bread	for 2 \$34
(<i>see wait staff for today's cheeses</i>)	for 4 \$60

Kids Menu (under 12yr only) - includes a main meal, soft drink, and ice cream dessert \$20

Steak & Chips <i>DF</i>	100g wagyu steak; chips, mixed leaf salad, tomato sauce
Grilled Swordfish & Chips <i>DF</i>	90g swordfish, chips, mixed leaf salad, tomato sauce
Risotto <i>V/GF</i>	Parmesan cream sauce, sous-vide baby carrots, feves

Public Holidays 15% surcharge applies | Amex 1.5% surcharge | no splitting bills by item