

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*

Appetizer

Sourdough GFO/DFO <i>fermented honey butter garlic crumb</i>	6.5
Marinated Olives GFO/DFO <i>cultured goat's yoghurt seeded lavosh</i>	10
Oysters GF/DF (ea) <i>Natural</i>	4
<i>Mignonette</i>	4.5
<i>Champagne Foam</i>	5

Entrée

Escargots GFO <i>de Bourgogne sourdough confit garlic</i>	17
Tartare GFO/DFO <i>brioche mustard smoked onion coddled yolk</i>	19
Ham Hock Croquettes <i>sweet corn piment d 'espelette</i>	18
Duck Pâté GFO <i>pickles relish sourdough</i>	18
Octopus Grillé GFO/DFO <i>romesco watermelon radish smoked oyster ail frit</i>	20
Adzuki Beans V <i>romesco sautéed mushrooms pear</i>	17
Charcuterie Board (to share) GFO / DFO <i>A selection of cured meats pickles condiments sourdough (see wait staff for today's charcuterie items)</i>	20pp

Mains

Market Fish GF / DFO <i>apricot crèmeux cauliflower burnt fennel sea succulent</i>	40
Lamb Sirloin GFO <i>boulangère carrot fermenté carrot purée horseradish</i>	42
Game Farm Duck Breast GFO <i>vichyssoise saffron pear radicchio hazelnut</i>	44

Jacks Creek Striploin <i>GFO</i>	46
<i>broccolini pomme purée truffle butter jus</i>	
Bouillabaisse <i>GFO / DFO</i>	39
<i>tomato & shellfish fresh seafood saffron rouille sourdough</i>	
Gnocchi <i>V</i>	36
<i>cauliflower apricot crèmeux truffle & dill oil mimolette</i>	
Confit Lamb Shoulder (to share) <i>GF / DFO</i>	118
<i>Mountain pepper berry jus - with your choice of 2 sides</i>	

Sides

Frites <i>DFO / GFO</i>	<i>herb salt aioli</i>	10
Oak Leaf Salad <i>GFO / DFO</i>	<i>honey mustard yoghurt</i>	11
Snake Beans <i>DFO / GFO</i>	<i>adzuki romesco</i>	12
Lyonnais Potatoes <i>DFO / DFO</i>	<i>duck fat raclette</i>	12

Desserts & Cheese

Crème Brulee <i>GFO</i>	18
<i>tonka bean compressed feijoa burnt sable</i>	
Gianduja Tart	20
<i>glacage white chocolate soil beetroot ice-cream lemon gelée</i>	
Rockmelon Sorbet <i>GFO / DFO</i>	17
<i>coconut milk strawberry sesame seeds lemon meringue</i>	
French Cheeses (to share)	18pp
<i>selection of hard, soft & blue cheese condiments pear leatherwood honey (see wait staff for today's cheeses)</i>	

Kids Menu (under 12yrs only) 18

Steak <i>DFO GFO</i>	<i>frites oak leaf salad tomato sauce</i>
Crumbed Fish <i>DF</i>	<i>frites oak leaf salad tomato sauce</i>
Gnocchi <i>DFO</i>	<i>raclette cream cherry tomatoes snake beans</i>

Note: Gluten free bread available as substitute - additional \$2.5