

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 <i>GFO/DFO</i> <i>fermented honey butter garlic crumb</i>	6
Marinated Olives <i>GFO/DFO</i> <i>cultured goat's yoghurt house lavosh</i>	10
Oysters <i>GF/DF</i> <i>Natural</i>	4.5
<i>Preserved Lemon-Pepper Granita</i>	5.5
<i>Champagne Foam</i>	6

Entrée

Escargots <i>GFO</i> <i>de Bourgogne sourdough confit garlic</i>	17
Tartare <i>GFO/DFO</i> <i>brioche mustard smoked onion coddled yolk</i>	19
Ham Hock Croquettes <i>piment d'espelette et tomate relish</i>	18
Duck Pâté <i>GFO</i> <i>pickles relish sourdough</i>	18
Octopus Grillé <i>GF/DFO</i> <i>romesco watermelon radish smoked oyster ail frit</i>	20
Chèvre Souffle <i>V</i> <i>smoked tomato espuma heirloom tomatoes persimmon</i>	19
Charcuterie Board (to share) <i>GFO/DFO</i> <i>A selection of cured meats pickles condiments sourdough</i> <i>(see wait staff for today's charcuterie items)</i>	20pp

Mains

Market Fish <i>GFO/DFO</i> <i>israeli couscous cauliflower orange crémeux shore greens</i>	40
Lamb Noisette <i>GF/DFO</i> <i>boulangère carotte au citron carrot purée spiced pistachios </i> <i>mountain pepperberry jus</i>	42
Hawkesbury Duck Breast <i>GF/DFO</i> <i>ratatouille vichyssoise celeriac purée radicchio échalote frite</i>	44
Beef Denver MB+3 <i>GF/DFO</i> <i>broccolini pomme purée truffle butter jus</i>	46

Bouillabaisse <i>GFO/DFO</i>	39
<i>tomato & shellfish fresh seafood saffron rouille sourdough</i>	
House Gnocchi <i>V</i>	37
<i>cauliflower 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>GF/DF</i>	<i>herb salt aioli</i>	10
Seasonal Salad <i>GFO/DFO</i>	<i>house dressing</i>	11
Lyonnais Potatoes <i>GFO/DFO</i>	<i>échalote raclette</i>	12
Roots and Grains <i>GF/DFO</i>	<i>quinoa carrot parsnip</i>	12

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

Desserts & Cheese

Crème Brûlée <i>GFO</i>	18
<i>tonka bean tamarillo burnt sable</i>	
Gianduja Tart	20
<i>glacage white chocolate soil beetroot ice-cream lemon gelée</i>	
Bee-Pollen Panna Cotta <i>GFO</i>	19
<i>syconia jam mandarin sorbet honey glacage vanilla crumb</i>	
Rockmelon Sorbet <i>GF/DF</i>	18
<i>coconut milk strawberry sesame seeds lemon meringue</i>	
French Cheeses (to share) <i>GFO</i>	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 *GF/DFO*
frites | salad | tomato sauce

Crumbed Fish
frites | salad | tomato sauce

Gnocchi
raclette cream | cherry tomatoes