

# AQUITAINE

Our namesake is a region in south-west France, a region steeped in culinary tradition, and we have taken the time to distil, update and translate to our climate in Brisbane. We've adapted time-tested recipes, using interesting combinations with the aim of delivering a point of difference to the palate, while maintaining humble feelings of rich, comfortable French fare typical of an authentic brasserie. True to this form, almost everything we serve here is house-made with love and care, as we believe, it needn't be exclusive, nor overly complicated, just honest, and delicious.

The wine list follows suit by embracing classic French styles, contrasted with a variety of Australian wines to create an extensive and interesting collection that complements the ever-evolving menu.

We hope you enjoy our modern interpretation of regional French cuisine, and take the time savour the magnificent views afforded from our beautiful waterfront location at River Quay.

All feedback is appreciated and please, if something is amiss, anything at all, let one of our staff members know as we want to ensure that we give you the best possible experience dining with us at Aquitaine.

**Degustation Menu Available - \$95pp**

**Wine matched \$120pp**

Too many delicious choices? - see wait staff for our degustation menu of the week.

*\*available with minimum of 2 people and the entire table must participate*

*\*\* Wine matches will be 75ml pours for each listed 'course number'*

## Appetizers & Entrees

<b>Bread</b> <i>V / DFO</i>		\$4
Sourdough Baguette with Maleny cultured butter, crumb, confit garlic		
<b>Oysters</b> <i>GF / DF</i>		
Delivered live & freshly shucked; minimum order of 3		
	Natural with lemon	\$4 ea
	Merlot vinegar & black pepper mignonette	\$4.5 ea
	Champagne & dill foam	\$4.5 ea
<b>Warmed Olives</b> <i>V / GFO / DFO</i>		\$10
Goat's yoghurt, seeded lavosh		
<b>Duck Liver Pâté</b>		\$15
Seasonal pickles, condiments, toasted bread		
<b>Escargots</b> <i>GFO</i>		\$16
Escargots de Bourgogne with baguette & confit garlic		
<b>Salted Barramundi Croquettes</b>		\$14
Tartare sauce, lemon, frizze		
<b>Wagyu Steak Tartare</b> <i>GFO</i>		\$17
Coddled egg yolk, seeded French mustard, brioche		
<b>Truffle French toast</b> <i>V</i>		\$16
King brown mushroom, goats' cheese & leek gel, truffle snow, burnt onion, 63.5-degree egg		
<b>Tempered Smoked Ora King Salmon</b> <i>GFO / DF</i>		\$18
Feves, green pea & apple salad, lemon citronette, apple foam, squid ink cracker		
<b>Borrowdale Pork Belly Bacon</b> <i>GF / DFO</i>		\$16
Seared clear water scallops, fennel puree, preserved lemon, pickled onion		
<b>Charcuteries Board</b> <i>GFO</i>		for 2 \$32
A selection of cured meats; seasonal pickles, condiments, toasted bread		for 4 \$58
<i>(see wait staff for today's meats)</i>		

**Note: Gluten free bread available as substitute - additional \$2**

## Mains

<b>Gnocchi</b> <i>V / DFO</i>	\$30
Seasonal root vegetables, kale, garlic crumb	
<b>Game Farm Spatchcock</b> <i>GF</i>	\$35
Sous-vide Spatchcock, smoked potato foam, pickled grapes, kale chips	
<b>Junee Lamb Shoulder ala Mode</b> <i>GFO</i>	\$34
Garlic stuffed field mushroom, black garlic puree, mizuna	
<b>Seared Cone Bay Barramundi</b> <i>GF / DF</i>	\$34
Classic niçoise salad, crumbed egg & dehydrated olive	
<b>Smoked Duck Breast</b> <i>GF / DFO</i>	\$37
Cooked medium rare, wild rice, coco, seeds & nut granola, braised endive, beetroot puree, caramel duck jus.	
<b>Confit Free Range Pork Belly</b> <i>GFO</i>	\$34
Blood sausage, celeriac remoulade, caramelized apple puree, ginger bread sauce	
<b>Bouillabaisse</b> <i>GFO / DFO</i>	\$38
Fresh local seafood selection ( <i>see wait staff for today's seafood</i> ) poached in a traditional tomato & shellfish broth; saffron rouille, toasted bread	
<b>+5 Wagyu Rump Cap 250g</b> <i>GF / DFO</i>	\$40
Mustard dauphinoise potato, burnt baby romaine lettuce, smoked onion, red wine jus	

## Sides

<b>Frites</b> <i>GF / DF / V</i>	\$9
Garlic, Rosemary, aioli	
<b>Brussels Sprouts</b> <i>GF / DF</i>	\$11
Smoked bacon, honey mustard vinaigrette	
<b>Charred Broccolini</b> <i>GF / DFO</i>	\$11
Charred romaine & broccolini, leek soubise, 63.5-degree egg	
<b>Potatoes</b> <i>GF / V</i>	\$11
Smoked potatoes Provencal	

## Desserts & Cheese

<b>Classic Crème Brûlée</b> <i>GFO</i>	\$14	
Apple compote, rhubarb, almond biscotti		
<b>Chocolate &amp; Coffee Parfait</b> <i>GF</i>	\$14	
Orange curd, aerated milk chocolate, Kahlua gel, candied orange		
<b>Pear Tarte Tatin</b>	\$14	
Caramel ice cream, textures of pear, white chocolate & cinnamon snow		
<b>Strawberry Cheesecake</b>	\$14	
Pistachio ice cream, pickled strawberries		
<b>Kir Royale #2</b> <i>GF / DFO</i>	\$12	
Champagne sorbet, cassis foam, pate de fruit, popping candy		
<b>Petit Fours</b> <i>GFO / DFO</i>	\$10	
Selection of bite sized sweets ( <i>see wait staff for details</i> )		
<b>French Cheeses</b>	for 1 \$16	
Selection of hard, soft & blue cheeses, fresh fruit, condiments, toasted bread		for 2 \$32
<i>(see wait staff for today's cheeses)</i>		for 4 \$58

## Kids Menu | children under 12yrs only

<b>Steak &amp; Chips</b> <i>GF / DF</i>	\$16
100g wagyu steak; chips, mixed leaf salad, tomato sauce	
<b>Fish &amp; Chips</b> <i>GF / DF</i>	\$16
Pan fried barramundi; chips, mixed leaf salad, tomato sauce	
<b>Ice Cream</b>	\$4
Scoop of house made vanilla ice cream; chocolate garnishes	