

# 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 / GFO / DFO</i>	\$6	
Sourdough Baguette with cultured butter, garlic crumb and 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> <i>GFO</i>	\$17	
Seasonal pickles, condiments, toasted bread		
<b>Escargots</b> <i>GFO</i>	\$16	
Escargots de Bourgogne with baguette & confit garlic		
<b>Smoked Chicken and Lemon Croquettes</b>	\$15	
Sweet corn relish		
<b>Wagyu Steak Tartare</b> <i>GFO</i>	\$19	
Coddled egg yolk, seeded French mustard, brioche		
<b>Seared Clear Water Scallops</b> <i>GFO</i>	\$20	
Chargrilled octopus, Truffled vichyssoise espuma, jamon crumb, squid ink chip		
<b>Smoked Duck Breast Consommé</b> <i>GF / DF</i>	\$18	
Wood ear, black garlic, shiso, fried garlic		
<b>Ashed and Fried Goats Cheese Balls</b> <i>V</i>	\$16	
Tomato jelly, heirloom cherry tomatoes, parsnip puree, dehydrated olive, fresh basil		
<b>Charcuteries Board</b> <i>GFO / DFO</i>	for 2	\$33
A selection of cured meats; seasonal pickles, condiments, toasted bread	for 4	\$56
<i>(see wait staff for today's meats)</i>		

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

## Mains

<b>Crispy Skinned Ocean Trout</b> <i>GF</i>	\$36
Buttered sea greens, tomato and salmon pearl beurre blanc, chive oil	
<b>Sous-Vide Lamb Saddle</b> <i>DFO</i>	\$35
Savoy cabbage, lemon myrtle scented couscous, sweet pea puree, braised lamb sauce	
<b>Smoked Chicken and Morel Mushroom Ballotine</b> <i>GF</i>	\$36
Fried polenta, crispy kale, onion soubise, orange currant and tarragon butter sauce	
<b>Confit Duck Leg</b> <i>GF / DFO</i>	\$35
Braised puy lentils, garlic sautéed kale, baby and fossilized carrots	
<b>Char-Grilled Pork Cutlet</b> <i>GFO</i>	\$34
Celeriac and horse radish remoulade, watercress, black pudding sauce, pork scratching	
<b>Fettuccini of Seasonal Garden Vegetables</b> <i>DFO / V</i>	\$32
Burnt butter, sage, walnut and fried shallot crumb, truffle pecorino	
<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>Char-grilled +5 Wagyu Rump Cap</b> <i>GFO / DFO</i>	\$45
250g, baby leek, dauphinoise potato, roma tomato Provençale, smoked baby onion, red wine jus	

## Sides

<b>Frites</b> <i>GF / DF</i>	\$9
Garlic, herb salt, aioli	
<b>Fried Cauliflower</b> <i>GF / DF</i>	\$11
Roquefort bechamel, candied walnuts	
<b>Garden Leaf Salad</b> <i>GF / DFO</i>	\$10
Apple cider vinaigrette	
<b>French Beans</b> <i>GF / DF</i>	\$11
Roma tomato dressing	

## Desserts & Cheese

<b>Classic Crème Brûlée</b> <i>GFO</i>	\$15
Fresh orange, hazelnut mousse, chocolate soil	
<b>Citrus, White Chocolate Mille-Feuille</b>	\$15
Feuilletine crumb, lemon curd ice cream	
<b>Strawberry Terrine</b> <i>DF</i>	\$15
Textures of basil, strawberry sorbet and sphere	
<b>Apple Tarte Tatin</b>	\$15
Macadamia nut ice cream, white chocolate crumble, apple gel	
<b>Rockmelon Sorbet</b> <i>GF / DFO</i>	\$12
Coconut and white rum foam, compressed pineapple and rockmelon pate de fruit, popping candy	
<b>Petit Fours</b>	\$11
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
<b>Kids Menu</b> includes a main meal, soft drink, and ice cream dessert (available to children under 12yrs only)	\$18
<b>Steak &amp; Chips</b> <i>GF / DF</i>	
100g wagyu steak; chips, mixed leaf salad, tomato sauce	
<b>Crumbed Chicken &amp; Chips</b> <i>DF</i>	
Corn fed chicken; chips, mixed leaf salad, tomato sauce	
<b>Fettuccini</b> <i>V</i>	
Parmesan cream sauce	