

# AQUITAINE

## Appetizers & Entrees

<b>Bread</b> <i>V/GFO/DFO</i>	\$6.5
Sourdough Baguette with whipped burnt butter, garlic crumb and confit garlic	
<b>Oysters</b> <i>GF/DF</i>	
Delivered live and freshly shucked; <b>minimum order of 3</b>	
Natural with lemon	\$4 ea
Merlot vinegar and black pepper mignonette	\$4.5 ea
Champagne and dill foam	\$4.5 ea
<b>Marinated 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 and confit garlic	
<b>Braised Beef Croquettes</b>	\$16
Smoked tomato relish, shiso	
<b>5+ Wagyu Steak Tartare</b> <i>GFO/DFO</i>	\$18
Coddled egg yolk, seeded French mustard, brioche, smoked onion	
<b>Seared Clear Water Scallops</b> <i>GF</i>	\$18
Sautéed endive, curried cauliflower puree, tea-soaked raisins	
<b>Baked Milawa Camembert</b> <i>V/GFO</i>	\$20
Carrot and liquorice root puree, black ciabatta, pickled and fossilized carrot	
<b>Herb and Lemon Ricotta Stuffed Confit Leek</b> <i>V/GFO/DFO</i>	\$17
grilled zucchini, almond milk gel, olive oil coral tuile, chive oil	
<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>	

## Mains

<b>Pan Seared Local Caught Market Fish</b> <i>GFO</i>	\$37
Olasagasti anchovies on toast, pumpkin puree, fried kale, red onion jam, orange currant and pine nut sauce	
<b>Sous Vide White Pyrenees Lamb Eye of the Loin</b> <i>GF/DFO</i>	\$38
Fennel and kohlrabi remoulade, pea puree, snow pea shoots, cumin spiced jus	
<b>Smoked Brisbane Valley Quail</b> <i>GF/DFO</i>	\$36
250g de-boned, beetroot foam, goat's yoghurt, candied beetroots, hazelnut dukkha	
<b>Char Grilled Borrowdale Pork Sirloin</b> <i>GFO</i>	\$37
Piperade, boudin noir, sauce béarnaise, Jamon crumb	
<b>Gnocchi Niçoise</b> <i>DF</i>	\$34
Green beans, heritage heirloom cherry tomatoes, Mojo Verde, dehydrated olives, 63.5 degree egg	
<b>Bouillabaisse</b> <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	

<b>Stanbroke 5+ Wagyu Rump Cap</b> <i>GF</i>	\$45
250g char grilled, potato fondant, carrot jam, mushroom duxelles, herb puree, red wine jus	
<b>120-Day Grain Fed Dry Aged Angus Côte de Boeuf (to Share)</b> <i>GFO / DFO</i>	\$130
Grilled to your liking, black garlic butter, red wine jus – with your choice of 2 sides	

## Sides

<b>Frites</b> <i>DF</i>	\$9.5
Garlic, herb salt, aioli	
<b>Baby Gem Cos Salad</b> <i>GF / DFO</i>	\$11
Roquefort dressing, anchovies	
<b>Fried Pumpkin</b> <i>DFO</i>	\$11
Puffed grains, goat's yoghurt, maple chipotle dressing	
<b>French Beans</b> <i>GF / DF</i>	\$11
Roma tomato dressing	

**Kids Menu** includes a main meal, soft drink, and ice cream dessert  
(available to children under 12yrs only) \$20

<b>Steak &amp; Chips</b> <i>DF</i>
100g wagyu steak; chips, mixed leaf salad, tomato sauce
<b>Crumbed Barramundi &amp; Chips</b> <i>DF</i>
Cone bay barramundi; chips, mixed leaf salad, tomato sauce
<b>Gnocchi</b> <i>V</i>
Parmesan cream sauce

## Desserts & Cheese

<b>Classic Tonka Bean Crème Brûlée</b> <i>GFO</i>	\$16
Pistachio biscotti, freeze-dried mandarin, mandarin gel	
<b>Vanilla Cheesecake</b> <i>GFO</i>	\$16
Mixed berry compote, almond and white chocolate sable crumb, white chocolate tuille	
<b>Dark Chocolate Delice</b> <i>GFO</i>	\$17
Pickled and fresh strawberries, macadamia and coffee crumb, fresh tarragon	
<b>Pear Tarte Tatin</b>	\$17
Burnt Milk Sorbet, feuilletine crumb, Frangelico gel	
<b>Apple and Lychee Sorbet</b> <i>GF / DF</i>	\$13
Basil foam, apple and lychee salad	
<b>Petit Fours</b>	\$12
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	
( <i>see wait staff for today's cheeses</i> )	for 2 \$32
	for 4 \$58

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