

AQUITAINE

Appetizers & Entrees

Bread <i>V/GFO/DFO</i>	\$6.5	
Sourdough Baguette with whipped burnt butter, garlic crumb and confit garlic		
Oysters <i>GF/DF</i>		
Delivered live and freshly shucked; minimum order of 3		
Natural with lemon	\$4	ea
Merlot vinegar and black pepper mignonette	\$4.5	ea
Champagne and dill foam	\$4.5	ea
Marinated Olives <i>V/GFO/DFO</i>	\$10	
Goat's yoghurt, seeded lavosh		
Duck Liver Pâté <i>GFO</i>	\$17	
Seasonal pickles, condiments, toasted bread		
Escargots <i>GFO</i>	\$16	
Escargots de Bourgogne with baguette and confit garlic		
Braised Beef Croquettes	\$16	
Smoked tomato relish, shiso		
5+ Wagyu Steak Tartare <i>GFO/DFO</i>	\$18	
Coddled egg yolk, seeded French mustard, brioche, smoked onion		
Seared Clear Water Scallops <i>GF</i>	\$18	
Sautéed endive, curried cauliflower puree, tea-soaked raisins		
Baked Milawa Camembert <i>V/GFO</i>	\$20	
Carrot and liquorice root puree, black ciabatta, pickled and fossilized carrot		
Herb and Lemon Ricotta Stuffed Confit Leek <i>V/GFO/DFO</i>	\$17	
grilled zucchini, almond milk gel, olive oil coral tuile, chive oil		
Charcuteries Board <i>GFO/DFO</i>	for 2	\$33
A selection of cured meats; seasonal pickles, condiments, toasted bread <i>(see wait staff for today's meats)</i>	for 4	\$56

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

Mains

Pan Seared Local Caught Market Fish <i>GFO</i>	\$37
Olasagasti anchovies on toast, pumpkin puree, fried kale, red onion jam, orange Currant and pine nut sauce	
Sous Vide White Pyrenees Lamb Eye of the Loin <i>GF / DFO</i>	\$38
Fennel and kohlrabi remoulade, pea puree, snow pea shoots, cumin spiced jus	
Smoked Brisbane Valley Quail <i>GF / DFO</i>	\$36
Beetroot foam, goats yoghurt, candied beetroots, hazelnut dukkha	
Char Grilled Borrowdale Pork Sirloin <i>GFO</i>	\$37
Piperade, boudin noir, sauce béarnaise, Jamon crumb	
Gnocchi Niçoise <i>DF</i>	\$34
Green beans, heritage heirloom cherry tomatoes, Mojo Verde, dehydrated olives, 63.5 degree egg	
Bouillabaisse <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	
Stanbroke +5 Wagyu Rump Cap <i>GF</i>	\$45
250g char grilled, potato fondant, carrot jam, mushroom duxelles, herb puree, red wine jus	
120-Day Grain Fed Dry Aged Angus Côte de Boeuf (to Share) <i>GFO / DFO</i>	\$130
Grilled to your liking, black garlic butter, red wine jus – with your choice of 3 sides	

Sides

Frites <i>DF</i>	\$9.5
Garlic, herb salt, aioli	
Baby Gem Cos Salad <i>GFO / DFO</i>	\$11
Roquefort dressing, garlic crumb, anchovies	
Fried Pumpkin <i>DFO</i>	\$11
Puffed grains, goats yoghurt, maple chipotle dressing	
French Beans <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

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

Desserts & Cheese

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