

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.

Appetizers & Entrees

Bread <i>V / DFO</i>		\$4
Baked fresh daily; single serve, smoked butter, confit garlic		
Oysters <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
Olives <i>V / GFO / DFO</i>		\$10
Marinated olives; cow's yoghurt & saltbush dip, seeded lavosh		
Pâté		\$15
Duck liver pâté; seasonal pickles, condiments, toasted bread		
Escargots <i>GFO</i>		\$16
Half a dozen snails cooked in café de Paris butter; confit garlic, toasted bread		
Croquettes		\$14
Raclette & potato croquettes; Spanish ham, red onion compote		
Tartare <i>DF</i>		\$16
Hand-diced eye fillet raw; egg yolk gel, red pepper, chilli rice crisp, burnt onion, seeded lavosh		
Tomato Terrine <i>V / DF</i>		\$14
Watermelon, chimichurri, heirloom tomato, olive		
Salmon <i>GF / DF</i>		\$18
Citrus cured & smoked Ora King salmon; almond foam, chive, endive and orange salad		
Charcuteries Board <i>GFO</i>		for 2 \$32
A selection of cured meats; seasonal pickles, condiments, toasted bread		for 4 \$54
<i>(see wait staff for today's meats)</i>		

Mains

Gnocchi <i>V / DFO</i>	\$29
Potato gnocchi; sautéed with cauliflower, kale, sage & sumac, Roquefort crumble, Roquefort butter	
Smoked Chicken <i>GFO</i>	\$33
Corn fed chicken breast fillet, pumpkin, onion jam, toast, kale, pine nut currant sauce	
Lamb Saddle <i>GF</i>	\$34
Sous vide lamb, green pea puree, spring vegetables, sweet coffee crumb, lamb sauce reduction	
Barramundi <i>GFO / DFO</i>	\$34
Pan roasted barramundi fillet; chervil and celeriac remoulade, tempura zucchini flower, preserved lemon	
Duck Maryland <i>GF</i>	\$35
Cured & slow cooked confit duck leg; goats cheese gel, candied beets, blood orange, fennel, madeira jus	
Pork Belly <i>GFO</i>	\$34
Twice cooked pork; apple, parsnip, spiced bread crumb, black pudding sauce	
Bouillabaisse <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	
Eye Fillet <i>GF / DFO</i>	\$39
200g chargrilled eye fillet; potato dauphinoise, mushroom pate, shallot crumb, smoked onion, red wine jus	

Sides

Brussels Sprouts <i>GF / DF</i>	\$11
Smoked bacon, honey mustard vinaigrette	
Charred Broccoli <i>GFO</i>	\$11
Parmesan curd, 63.5 degree egg, fried shallot	
Salad <i>GF / V</i>	\$11
Mixed leaves, pear, parmesan, chardonnay vinaigrette	
Frites <i>GF / DF / V</i>	\$9
Paprika & herb salt, aioli	

Desserts & Cheese

Classic Crème Brûlée <i>GFO</i>	\$14	
Textures of mandarin, pistachio biscotti		
Lemon Curd	\$12	
Pistachio and fennel shortbread crumb, honey and caraway ice cream, meringue		
Paris Brest	\$14	
Choux pastry, Frangelico mousse, hazelnut praline, poached pear, dark chocolate ganache		
Cherry Clafoutis	\$14	
White chocolate sesame snow, lavender ice cream, glass bubble		
Pina Colada <i>GF / DF</i>	\$12	
Char grilled pineapple, coconut lime sorbet, pineapple sorbet, white rum foam		
Petit Fours <i>GFO / DFO</i>	\$10	
Selection of bite sized sweets (<i>see wait staff for details</i>)		
French Cheeses <i>GFO</i>	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 \$30

Kids | children under 12yrs only

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