

# AQUITAINE

## Appetizers & Entrees

<b>Bread</b> <i>V / GFO / DFO</i>	\$6	
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>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 and confit garlic		
<b>Smoked Ham Hock Croquettes</b>	\$16	
Onion jam, red pepper mayonnaise, shiso		
<b>Wagyu Steak Tartare</b> <i>GFO / DFO</i>	\$19	
Coddled egg yolk, seeded French mustard, brioche		
<b>King Prawn</b> <i>GF</i>	\$18	
Seaweed pickled heritage tomatoes, fennel puree, preserved lemon		
<b>Duck and Pork Terrine</b> <i>GFO / DF</i>	\$18	
Carrot and liquorice root puree, black ciabatta, pickled and fossilized carrot		
<b>Green Pea Panna Cotta</b> <i>V / GF</i>	\$17	
Dehydrated eggplant, green pea and apple salad, apple foam		
<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>		
<b>Note: Gluten free bread available as substitute - additional \$2.5</b>		
<b>Mains</b>		
<b>Crispy Skinned Cone Bay Barramundi</b> <i>GF</i>	\$38	
Braised French white beans, Roma tomato dressing, sautéed prawns', chorizo, watercress		
<b>Pan Seared Lamb Loin</b> <i>GF</i>	\$38	
Celeriac puree, baby seasonal vegetables, café de Paris butter, lamb jus		
<b>Smoked Sous Vide Spatch Coq</b> <i>GF</i>	\$36	
Sweet corn puree, pickled baby corn, fried kale, jamon espuma		
<b>Sous Vide Grimaud Duck Breast</b> <i>GF / DFO</i>	\$37	
Orange, endive and fennel salad, almond foam		
<b>Confit Pork Belly</b> <i>GFO</i>	\$36	
Choucroute, grilled black pudding, fermented chilli sauce, pork scratching		
<b>Fettuccini of Char-Grilled Radicchio</b> <i>DFO / V</i>	\$32	
Baby Spinach, blue cheese sauce, walnut and shallot crumb		
<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		

**Char-grilled +5 Wagyu Rump Cap** *GF / DF* \$43  
250g, forest style king oyster mushroom, smoked baby onion, bone marrow, red wine jus

## Sides

**Frites** *DF* \$9  
Garlic, herb salt, aioli

**Fried Cauliflower** *GFO* \$11  
Roquefort bechamel, candied walnuts

**Garden Leaf Salad** *GF / DF* \$10  
Apple cider vinaigrette

**French Beans** *GF / DF* \$11  
Roma tomato dressing

## Desserts & Cheese

**Classic Crème Brûlée** *GFO* \$16  
Streusel, grilled peach, blood peach gel

**Bitter Chocolate Tart** \$17  
Chocolate soil, milk sorbet, fresh raspberry

**Peanut Butter Ice Cream** \$17  
Chocolate tuile, peanut brittle, salted caramel

**Gianduja Mousse** \$16  
Honeycomb, fresh orange, chocolate soil, freeze-dried mandarin

**Coconut and White Rum Sorbet** *GF / DFO* \$14  
Pineapple foam, pina colada pate de fruit, dehydrated pineapple

**Petit Fours** \$12.5  
Selection of bite sized sweets (*see wait staff for details*)

**French Cheeses** for 1 \$16  
Selection of hard, soft & blue cheeses, fresh fruit, condiments, toasted bread for 2 \$32  
(*see wait staff for today's cheeses*) for 4 \$58

**Kids Menu** includes a main meal, soft drink, and ice cream dessert \$18  
(available to children under 12yrs only)

**Steak & Chips** *DF*  
100g wagyu steak; chips, mixed leaf salad, tomato sauce

**Crumbed Barramundi & Chips** *DF*  
Cone bay barramundi; chips, mixed leaf salad, tomato sauce

**Fettuccini** *V*  
Parmesan cream sauce

## 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'*

GF = Gluten Free   DF = Dairy Free   V = Vegetarian   GFO = Optional Gluten Free   DFO = Optional Dairy Free

Public Holiday 15% Surcharge | Amex Surcharge 1.5%