

AQUITAINE

Alternate Drop Menu

available to groups of 8 or more guests

\$89pp - full menu | \$78pp - excluding desserts | \$75pp - excluding entrées

SHARED APPETZERS on arrival

Sourdough *DFO / GFO*

fermented honey butter | garlic crumb

Marinated Olives *GFO / DFO*

cultured goat's yoghurt | seeded lavosh

ENTREES (pre-select two)

Escargots *GFO*

de Bourgogne | sourdough | confit garlic

Ham Hock Croquettes

sweet corn | piment d'espelette

Duck Pâté *GFO*

pickles | relish | sourdough

Octopus Grillé *GFO / DFO*

romesco watermelon radish | smoked oyster | ail frit

MAINS (pre-select two)

Market Fish *GF / DFO*

apricot crémeaux | cauliflower | burnt fennel | sea succulent

Jacks Creek Striploin *GFO*

broccolini | pomme purée | truffle butter | jus

Lamb Sirloin *GFO*

boulangère | carrot fermenté | carrot purée | horseradish

Pork Belly *GFO*

black grape | sugarloaf | boudin noir crumb

Gnocchi Ragout *VO*

beef cheek ragout | pickled swiss browns | horseradish

SHARED SIDES (pre-select two)

Frites *DFO / GFO*
herb salt | aioli

Oak Leaf Salad *GFO / DFO*
honey mustard yoghurt

Lyonnaise Potatoes *GFO / DFO*
duck fat | raclette

Snake Beans *GFO / DFO*
adzuki | romesco

DESSERTS (pre-select two)

Crème Brulee *GFO*
tonka bean | compressed feijola

Sweet Potato Mille-Feuille *GFO*
sweet potato espuma | chocolate soil | honey & caraway ice cream

Rockmelon Sorbet *GFO / DFO*
Coconut milk | strawberry | sesame seeds | lemon meringue

Please note:

- vegetarian / vegan options are available upon request
- all dietaries need to be arranged upon final confirmation
- no changes will be made on the day
- one bill per table
- 15% surcharge applies to all bills on public holidays

AQUITAINE BRASSERIE

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