

AQUITAINE

Alternate Drop Menu – *la norm*

available to groups of 8 or more guests

\$82pp - full menu | \$71pp - excluding desserts | \$68pp - excluding entrées

SHARED APPETZERS on arrival

Bread V / DFO / GFO

Sourdough Baguette with whipped burnt butter,
garlic crumb and confit garlic

Marinated Olives V / GFO / DFO

Goat's yoghurt, seeded lavosh

ENTREES (pre-select two)

Escargots GFO

Escargots de Bourgogne with baguette

Raclette Croquettes

Red onion jam, shaved Jamon, shiso

Duck Liver Pâté GFO

Seasonal pickles, condiments, toasted bread

Beetroot salad V / GFO / DFO

Candied and pickled baby beetroots, chèvre milk skin and gel,
crushed hazelnuts, beetroot sponge and rice cracker

MAINS (pre-select two)

Chargrilled Swordfish GF / DFO

Barigoule of artichoke hearts, sous-vide baby carrots,
sea greens, feves, wagyu fat mayonnaise

Confit Duck Leg GF / DFO

Goats yoghurt, cranberry jam, pickled pears,
shaved cucumber, pistachio

Glazed Borrowdale Pork Roulade GF

Boudin noir stuffing, white bean puree, caramelised figs,
pork scratchings

Wild Mushroom Risotto GF

Seasonal mushrooms, morel cream, pickled chanterelles,
whipped lemon thyme cream

SHARED SIDES

Frites *DF*

Garlic, herb salt, aioli

Green Oak Salad *GF/DF*

Pickled red onion, citrus vinaigrette

DESSERTS

Classic Tonka Bean Crème Brulee *GFO*

Apple compote, sous-vide rhubarb,
pistachio biscotti

Port Braised Pear *GFO*

Chocolate ganache, port and rosemary gel,
Praline ice-cream, hazel nut soil

AQUITAINE BRASSERIE

R2 Sidon Street, River Quay, Southbank QLD 4101 - P: (07) 3844 1888

enquiries@aquitainebrasserie.com.au

www.aquitainebrasserie.com.au

AQUITAINE

Alternate Drop Menu - *de luxe*

available for 10 or more guests

\$86pp - full menu | \$75pp - excluding desserts | \$72pp - excluding entrées

SHARED APPETIZERS on arrival

Bread *V / DFO / GFO*

Sourdough Baguette with whipped burnt butter,
garlic crumb and confit garlic

Marinated Olives *V / GFO / DFO*

Goat's yoghurt, seeded lavosh

ENTREES (pre-select two)

5+ Wagyu Steak Tartare *GFO*

Coddled egg yolk, seeded French mustard, brioche

Raclette Croquettes

Red onion jam, shaved Jamon, shiso

Citrus Cured Kingfish *GF*

Mushroom garum, ginger compressed cucumber,
preserved lemon, cepe oil, puffed quinoa wafer

Beetroot salad *V / GFO / DFO*

Candied and pickled baby beetroots, chèvre milk skin and gel,
crushed hazelnuts, beetroot sponge and rice cracker

MAINS (pre-select two)

Stanbroke 5+ Wagyu Rump Cap *GF*

250g char grilled, baby leek, shallot crumb, mushroom pate,
smoked onion, red wine jus

Sous-vide Lamb Rack *GF*

Preserved lemon puree, sweet potato dauphinoise, lamb belly bacon,
charred spring onion, spiced jus

Chargrilled Swordfish *GF / DFO*

Barigoule of artichoke hearts, sous-vide baby carrots,
sea greens, feves wagyu fat mayonnaise

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Wild Mushroom Risotto *GF*

Seasonal mushrooms, morel cream,
whipped lemon thyme cream

Confit Duck Leg *GF/DFO*

Goats yoghurt, cranberry jam, pickled pears,
shaved cucumber, pistachio crumb

SHARED SIDES

Fried Brussel Sprouts *DF*

Honey mustard, house made bacon lardons

Green Oak Salad *GF/DF*

Pickled red onion, citrus vinaigrette

DESSERTS

Classic Tonka Bean Crème Brulee *GFO*

Apple compote, sous-vide rhubarb,
pistachio biscotti

Port Braised Pear *GFO*

Chocolate ganache, port and rosemary gel,
Praline ice-cream, hazel nut soil

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
- 1.5% Amex surcharge

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