

AQUITAINÉ

Banquet Menu

A sumptuous feast served in a shared banquet style
allowing guests to enjoy multiple dishes from our menu

Available for 10 or more guests

\$79 per person

SHARED APPETIZERS on arrival

Bread *V / DFO*

Sourdough Baguette with Maleny cultured butter, crumb, confit garlic

Warmed Olives *V / GFO / DFO*

Goat's yoghurt, seeded lavosh

Charcuteries *GFO*

A selection of cured meats; seasonal pickles,
condiments, toasted bread

SHARED MAINS

Gnocchi *V / DFO*

Seasonal root vegetables, kale, garlic crumb

June Lamb Shoulder ala Mode *GFO*

Garlic stuffed field mushroom, black garlic puree, mizuna

+5 Wagyu Rump Cap 250g *GF / DFO*

burnt baby romaine lettuce, smoked onion, red wine jus

Game Farm Spatchcock *GF*

Sous-vide Spatchcock, smoked potato foam,
pickled grapes, kale chips

SHARED SIDES (pre-select two for group to share)

Frites *GF/DF/V*

Garlic, Rosemary, aioli

Brussels Sprouts *GF/DF*

Smoked bacon, honey mustard vinaigrette

Potatoes *GF/V*

Smoked potatoes Provencal

SHARED DESSERT & CHEESE

Petit Fours *GFO/DFO*

Selection of bite sized sweets

French Cheeses

Selection of hard, soft & blue cheeses,
fresh fruit, condiments, toasted bread

AQUITAINE

Prix Fixe Menu

available for 10-20 guests

\$79pp - full menu | \$68pp - excluding desserts | \$65pp - excluding entrées

SHARED APPETZERS on arrival

Bread *V / DFO*

Sourdough Baguette with Maleny cultured butter, crumb, confit garlic

Warmed Olives *V / GFO / DFO*

Goat's yoghurt, seeded lavosh

ENTREES

Salted Barramundi Croquettes

Tartare sauce, lemon, frizze

Wagyu Steak Tartare *GFO*

Coddled egg yolk, seeded French mustard, brioche

Truffle French toast *V*

King brown mushroom, goats' cheese & leek gel, truffle snow, burnt onion, 63.5-degree egg

Tempered Smoked Ora King Salmon *GFO / DF*

Feves, green pea & apple salad, lemon citronette, apple foam, squid ink cracker

MAINS

Gnocchi *V / DFO*

Seasonal root vegetables, kale, garlic crumb

June Lamb Shoulder ala Mode *GFO*

Garlic stuffed field mushroom, black garlic puree, mizuna

Seared Cone Bay Barramundi *GF / DF*

Classic niçoise salad, crumbed egg & dehydrated olive

Confit Free Range Pork Belly *GFO*

Blood sausage, celeriac remoulade, caramelized apple puree, ginger bread sauce

+5 Wagyu Rump Cap 250g *GF / DFO*

Mustard dauphinoise potato, burnt baby romaine lettuce, smoked onion, red wine jus

V=vegetarian GF=gluten free DF=dairy free GFO=gluten free optional DFO=dairy free optional

SHARED SIDES (pre-select two for group to share)

Frites *GF/DF/V*

Garlic, Rosemary, aioli

Brussels Sprouts *GF/DF*

Smoked bacon, honey mustard vinaigrette

Potatoes *GF/V*

Smoked potatoes Provencal

DESSERTS

Classic Crème Brûlée *GFO*

Apple compote, rhubarb, almond biscotti

Strawberry Cheesecake

Pistachio ice cream, pickled strawberries

AQUITAINE

Alternate Drop Menu

available for 10 or more guests

\$77pp - full menu | \$66pp - excluding desserts | \$63pp - excluding entrées

SHARED APPETZERS on arrival

Bread *V / DFO*

Sourdough Baguette with Maleny cultured butter, crumb, confit garlic

Warmed Olives *V / GFO / DFO*

Goat's yoghurt, seeded lavosh

ENTREES (select two options)

Salted Barramundi Croquettes

Tartare sauce, lemon, frizzle

Wagyu Steak Tartare *GFO*

Coddled egg yolk, seeded French mustard, brioche

Truffle French toast *V*

King brown mushroom, goats' cheese & leek gel, truffle snow, burnt onion, 63.5-degree egg

Tempered Smoked Ora King Salmon *GFO / DF*

Feves, green pea & apple salad, lemon citronette, apple foam, squid ink cracker

MAINS (select two options)

Gnocchi *V / DFO*

Seasonal root vegetables, kale, garlic crumb

June Lamb Shoulder ala Mode *GFO*

Garlic stuffed field mushroom, black garlic puree, mizuna

Seared Cone Bay Barramundi *GF / DF*

Classic niçoise salad, crumbed egg & dehydrated olive

V=vegetarian GF=gluten free DF=dairy free GFO=gluten free optional DFO=dairy free optional

Confit Free Range Pork Belly *GFO*

Blood sausage, celeriac remoulade, caramelized apple puree,
ginger bread sauce

+5 Wagyu Rump Cap 250g *GF / DFO*

Mustard dauphinoise potato, burnt baby romaine lettuce,
smoked onion, red wine jus

SHARED SIDES (pre-select two for group to share)

Frites *GF / DF / V*

Garlic, Rosemary, aioli

Brussels Sprouts *GF / DF*

Smoked bacon, honey mustard vinaigrette

Potatoes *GF / V*

Smoked potatoes Provencal

DESSERTS

Classic Crème Brûlée *GFO*

Apple compote, rhubarb, almond biscotti

Strawberry Cheesecake

Pistachio ice cream, pickled strawberries

AQUITAINE

Canape Menu

available for 10 or more guests

Canapés selection

5 Canapés \$40pp | additional canape \$5ea

Freshly Shucked Oysters – *GF/DF*

merlot vinegar mignonette

Smoked Salmon - *GF/DF*

crème fraiche, crispy capers

Candied Beetroot - *GF/DF*

sheep's yoghurt, coffee crumb

Leek Tart

candied pistachios, Roquefort crumble

Smoked Salmon & Leek Pissaladière

Steak Tartare - *GF/DF*

Salted Barramundi Croquettes

tartare sauce, frizze

Smoked Duck & Celery Crepe

Add shared dishes

\$5 per person, per dish

Warmed Olives

marinated in house olives, goat's yoghurt, seeded lavosh

House made charcuterie

selection of house cured meats, house pickles, relish, bread

Frites - *GF/DF*

Garlic, rosemary, aioli

Petit fours

selection of house made bite sized sweets

French cheese platter

selection of classic hard, soft & blue cheeses, fruit, relish, bread & lavosh

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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