

# AQUITAINE

## Alternate Drop Menu – *la norm*

available for 10 or more guests

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

### SHARED APPETZERS on arrival

#### **Bread** *V / DFO / GFO*

Sourdough Baguette with cultured butter,  
garlic crumb and confit garlic

#### **Warmed Olives** *V / GFO / DFO*

Goat's yoghurt, seeded lavosh

### ENTREES (pre-select two)

#### **Escargots** *GFO*

Escargots de Bourgogne with baguette & confit garlic

#### **Smoked Chicken and Lemon Croquettes**

Sweet corn relish

#### **Wagyu Steak Tartare** *GFO / DFO*

Coddled egg yolk, seeded French mustard, brioche

#### **Ashed and Fried Goats Cheese Balls** *V*

Tomato jelly, heirloom cherry tomatoes, parsnip puree, dehydrated olive, fresh basil.

### MAINS (pre-select two)

#### **Crispy Skinned Ocean Trout** *GF*

Buttered sea greens, tomato and salmon pearl beurre blanc, chive oil

#### **Sous-Vide Lamb Saddle** *DFO*

Savoy cabbage, lemon myrtle scented couscous, sweet pea puree, braised lamb sauce

#### **Smoked Chicken and Morel Mushroom Ballotine** *GFO*

Fried polenta, crispy kale, onion soubise, orange currant and tarragon butter sauce

#### **Char-Grilled Pork Cutlet** *GFO / DFO*

Celeriac and horse radish remoulade, watercress, black pudding sauce, pork scratching

#### **Fettuccini of Seasonal Garden Vegetables** *DFO / V*

Burnt butter, sage, walnut and fried shallot crumb, truffle pecorino

### SHARED SIDES

#### **Frites** *GF / DF*

Garlic, herb salt, aioli

**Garden Leaf Salad** *GF/DF*

Apple cider vinaigrette

**DESSERTS**

**Classic Crème Brûlée** *GFO*

Fresh orange, hazelnut mousse, chocolate soil

**Apple Tarte Tatin**

Macadamia nut ice cream, white chocolate crumble, apple gel

# AQUITAINE

## Alternate Drop Menu - *de luxe*

available for 10 or more guests

\$83pp - full menu | \$72pp - excluding desserts | \$69pp - excluding entrées

**SHARED APPETZERS on arrival**

**Bread** *V/DFO/GFO*

Sourdough Baguette with cultured butter,  
garlic crumb and confit garlic

**Warmed Olives** *V/GFO/DFO*

Goat's yoghurt, seeded lavosh

**ENTREES (pre-select two)**

**Wagyu Steak Tartare** *GFO/DFO*

Coddled egg yolk, seeded French mustard, brioche

**Seared Clear Water Scallops** *GFO*

Chargrilled octopus, Truffled vichyssoise espuma, jamon crumb, squid ink chip

**Smoked Duck Breast Consommé** *GF/DF*

Wood ear, black garlic, shiso, fried garlic

**Ashed and Fried Goats Cheese Balls** *V*

Tomato jelly, heirloom cherry tomatoes, parsnip puree, dehydrated olive, fresh basil

**MAINS (pre-select two)**

**Crispy Skinned Ocean Trout** *GF*

Buttered sea greens, tomato and salmon pearl beurre blanc, chive oil

**AQUITAINE BRASSERIE**

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

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**Sous-Vide Lamb Saddle** *DFO*

Savoy cabbage, lemon myrtle scented couscous, sweet pea puree, braised lamb sauce

**Confit Duck Leg** *GF / DFO*

Braised puy lentils, garlic sautéed kale, baby and fossilized carrots

**Fettuccini of Seasonal Garden Vegetables** *DFO / V*

Burnt butter, sage, walnut and fried shallot crumb, truffle pecorino

**Char-grilled +5 Wagyu Rump Cap** *GFO / DFO*

250g, baby leek, dauphinoise potato, roma tomato Provençale, smoked baby onion, red wine jus

**SHARED SIDES**

**Fried Cauliflower** *GF*

Roquefort bechamel, candied walnuts

**French Beans** *GF / DF*

Roma tomato dressing

**DESSERTS**

**Classic Crème Brûlée** *GFO*

Fresh orange, hazelnut mousse, chocolate soil

**Apple Tarte Tatin**

Macadamia nut ice cream, white chocolate crumble, apple gel

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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