

# AQUITAINE

## 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

**Full menu \$85 per person | excluding charcuterie \$75 per person**

### SHARED APPETIZERS on arrival

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

Sourdough Baguette with cultured butter, garlic crumb and confit garlic

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

Goat's yoghurt, seeded lavosh

#### **Charcuteries** *GFO*

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

### SHARED MAINS

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

Sweet pea puree, braised lamb sauce

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

Onion soubise, orange currant and tarragon butter sauce

#### **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, smoked baby onion, red wine jus

### SHARED SIDES

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

Garlic, herb salt, aioli

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

Apple cider vinaigrette

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

## **SHARED DESSERT & CHEESE**

### **Petit Fours** *GFO / DFO*

Selection of bite sized sweets

### **French Cheeses** *GFO*

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

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

## **AQUITAINE BRASSERIE**

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