

# 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 charcuteries \$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** *GF*

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

#### **Fried Cauliflower** *GF / DF*

Roquefort, béchamel, candied walnuts

#### **Garden Leaf Salad** *GF / DFO*

Apple cider vinaigrette

### 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

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

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