

AQUITAINE

Prix Fixe Menu - *la norm*

available for 8-20 guests - choose own entrée, main and dessert

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

SHARED APPETIZERS 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

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

Duck Liver Pâté *GFO*

Seasonal pickles, condiments, toasted bread

MAINS

Crispy Skinned Ocean Trout *GF*

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

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

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

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

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

Prix Fixe Menu - *de luxe*

available for 8-20 guests - choose own entrée, main and dessert

\$85pp - full menu | \$74pp - excluding desserts | \$71pp - excluding entrées

SHARED APPETZERS on arrival

Bread *V/DFO*

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

Warmed Olives *V/GFO/DFO*

Goat's yoghurt, seeded lavosh

ENTREES

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

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

enquiries@aquitainebrasserie.com.au

www.aquitainebrasserie.com.au

Smoked Chicken and Morel Mushroom Ballotine *GFO*

Fried polenta, crispy kale, 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, 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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