

# 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 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

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

Sweet corn relish

#### **Wagyu Steak Tartare** *GFO*

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*

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 / DFO*

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*

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](mailto:enquiries@aquitainebrasserie.com.au)

[www.aquitainebrasserie.com.au](http://www.aquitainebrasserie.com.au)

**Smoked Chicken and Morel Mushroom Ballotine** *GF*

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 / DF*

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

**AQUITAINE BRASSERIE**

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

[enquiries@aquitainebrasserie.com.au](mailto:enquiries@aquitainebrasserie.com.au)

[www.aquitainebrasserie.com.au](http://www.aquitainebrasserie.com.au)