

AQUITAINE

Alternate Drop Menu – *la norm*

available for 10 or more guests

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

SHARED APPETZERS on arrival

Bread *V / DFO / GFO*

Sourdough Baguette with whipped burnt 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

Braised Beef Brisket and Potato Croquettes

Smoked tomato relish, shiso

Duck Liver Pâté *GFO*

Seasonal pickles, condiments, toasted bread

Confit Leek Stuffed with Herb and Lemon Ricotta *V / GF / DFO*

Grilled zucchini, almond milk gel, olive oil coral tuille, chive oil

MAINS (pre-select two)

Sous Vide White Pyrenees Lamb Eye of the Loin *GF / DFO*

Fennel and kohlrabi remoulade, pea puree, snow pea shoots, cumin spiced jus

Char Grilled Borrowdale Pork Sirloin *GFO*

Piperade, boudin noir, sauce béarnaise, Jamon crumb

Smoked Brisbane Valley Quail *GF / DFO*

250g de-boned, beetroot foam, goat's yoghurt, candied beetroots, hazelnut dukkha

Gnocchi Nicoise *DFO / V*

Green beans, heritage heirloom cherry tomatoes, mojo verde,
dehydrated olives, 63.5 degree egg

SHARED SIDES

Frites *DF*

Garlic, herb salt, aioli

Baby Gem Cos Salad *GF/DFO*

Roquefort dressing, White Anchovies

DESSERTS

Classic Tonka Bean Crème Brûlée *GFO*

Pistachio biscotti, mandarin gel, freeze dried mandarin

Pear Tarte Tatin

Burnt milk sorbet, feuilletine crumb, Frangelico gel

AQUITAINÉ

Alternate Drop Menu - *de luxe*

available for 10 or more guests

\$84pp - full menu | \$73pp - excluding desserts | \$70pp - excluding entrées

SHARED APPETIZERS on arrival

Bread *V/DFO/GFO*

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

Warmed Olives *V/GFO/DFO*

Goat's yoghurt, seeded lavosh

ENTREES (pre-select two)

5+ Wagyu Steak Tartare *GFO*

Coddled egg yolk, seeded French mustard, brioche

Seared Clear Water Scallops *GF*

Sautéed endive, curried cauliflower puree, tea-soaked raisins

Duck Liver Pâté *GFO*

Seasonal pickles, condiments, toasted bread

Confit Leek Stuffed with Herb and Lemon Ricotta *V/GF/DFO*

Grilled zucchini, almond milk gel, olive oil coral tuille, chive oil

AQUITAINÉ BRASSERIE

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

enquiries@aquitainebrasserie.com.au

www.aquitainebrasserie.com.au

MAINS (pre-select two)

Sous Vide White Pyrenees Lamb Eye of the Loin *GF/DFO*

Fennel and kohlrabi remoulade, pea puree, snow pea shoots, cumin spiced jus

Char Grilled Borrowdale Pork Sirloin *GFO*

Piperade, boudin noir, sauce béarnaise, Jamon crumb

Local Caught Market Fish *GFO*

Olasagati anchovies on toast, pumpkin puree, fried kale, red onion jam, orange, currant and pine nut sauce

Gnocchi Nicoise *DFO/V*

Green beans, heritage heirloom cherry tomatoes, mojo verde, dehydrated olives, 63.5 degree egg

Stanbroke 5+ Wagyu Rump Cap *GF*

Char grilled, Potato fondant, carrot jam, mushroom duxelles, herb puree, red wine jus

SHARED SIDES

Fried Pumpkin *DFO*

Puffed grains, goat's yoghurt, maple chipotle dressing

French Beans *GF/DF*

Roma tomato dressing

DESSERTS

Classic Tonka Bean Crème Brûlée *GFO*

Pistachio biscotti, mandarin gel, freeze dried mandarin

Dark Chocolate Delice *GFO*

Pickled and fresh strawberries, fresh tarragon, coffee and macadamia crumb

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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