

AQUITAINE

Banquet Menu

\$85 full menu | \$75 excluding charcuteries

SHARED APPETIZERS on arrival

Bread *V / DFO / GFO*

Sourdough Baguette with whipped burnt 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 White Pyrenees Lamb Eye of Loin *GF / DFO*

Pea puree, snow pea shoots, cumin spiced jus

Local Caught Market Fish *GF*

Pumpkin puree, fried kale, orange currant and pine nut sauce

Stanbroke 5+ Wagyu Rump Cap *GF / DF*

Char grilled, mushroom duxelles, herb puree, red wine jus

Gnocchi Nicoise *DF / 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

SHARED DESSERT & CHEESE

Petit Fours

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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