

AQUITAINE

Prix Fixe Menu – *la norm*

available for 10-20 guests with choice of each course

\$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

Marinated Olives *V / GFO / DFO*

Goat's yoghurt, seeded lavosh

ENTREES

Escargots *GFO*

Escargots de Bourgogne with baguette & confit garlic

Duck Liver Pâté *GFO*

Seasonal pickles, condiments, toasted bread

5+ Wagyu Steak Tartare *GFO / DFO*

Coddled egg yolk, seeded French mustard, brioche

Confit Leek Herb and Ricotta Stuffing *V / GFO / DFO*

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

MAINS

Pan Seared, Locally Caught Market Fish *GFO*

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

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

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

Smoked Brisbane Valley Quail *GF / DFO*

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

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, anchovies

DESSERTS

Classic Tonka Bean Crème Brûlée *GFO*

Pistachio biscotti, mandarin gel, freeze died mandarins

Dark Chocolate Delice *GFO*

Pickled and fresh strawberries, tarragon, coffee and macadamia crumb

AQUITAINE

Prix Fixe Menu - *de luxe*

available for 10-20 guests with choice of each courses

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

Seared Clear Water Scallops *GF*

Sautéed endive, curried cauliflower puree, tea-soaked raisins

Duck Liver Pâté *GFO*

Seasonal pickles, condiments, toasted bread

5+ Wagyu Steak Tartare *GFO/DFO*

Coddled egg yolk, seeded French mustard, brioche

Baked Camembert *V/GFO*

Cranberry jam, truffled honey, char grilled bread

AQUITAINE BRASSERIE

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

enquiries@aquitainebrasserie.com.au

www.aquitainebrasserie.com.au

MAINS

Pan Seared, Locally Caught Market Fish *GFO*

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

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, hazel nut dukkha

Gnocchi Nicoise *DF/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

Frites *DF*

Garlic, herb salt, aioli

Baby Gem Cos Salad *GF/DFO*

Roquefort dressing, anchovies

DESSERTS

Classic Tonka Bean Crème Brûlée *GFO*

Pistachio biscotti, mandarin gel, freeze died mandarins

Dark Chocolate Delice *GFO*

Pickled and fresh strawberries, 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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