

AQUITAINE

Banquet Menu

Available to groups of 8 or more guests

\$85pp

SHARED APPETIZERS on arrival

Sourdough GFO/DFO

fermented honey butter | garlic crumb

Marinated Olives GFO/DFO

cultured goat's yoghurt | house lavosh

Charcuterie GFO/DFO

selection of cured meats | pickles | condiments | sourdough

SHARED MAINS

Gooralie Pork Belly GF

carrot purée | choucroute garnie | spiced pomme purée | boudin noir | white wine jus

Beef Denver MB+3 GF/DFO

broccolini | pomme purée | truffle butter | jus

Market Fish GFO/DFO

israeli couscous | cauliflower | orange crèmeux | shore greens

House Gnocchi DFO/VO

beef cheek ragout | ruby creek mushrooms | truffle pecorino

SHARED SIDES

Frites GF/DF

herb salt | aioli

Seasonal Salad GFO/DFO

house dressing

GF = Gluten Free DF = Dairy Free V = Vegetarian GFO = Optional Gluten Free DFO = Optional Dairy Free

SHARED DESSERT & CHEESE

Petit Fours

selection of bite sized sweets

Cheeses *GFO*

*selection of hard, soft & blue cheeses | condiments | pear |
leatherwood honey*

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

AQUITAINE BRASSERIE

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