

AQUITAINE

Aquitaine Prix Fixe Menu

available to groups of 8-30 guests

\$89pp - full menu | \$78pp - excluding desserts | \$75pp - excluding entrées

SHARED APPETZERS on arrival

Sourdough *GFO/DFO*

fermented honey butter | garlic crumb

Marinated Olives *GFO/DFO*

cultured goat's yoghurt | lavosh

ENTREES

Tartare *GFO/DFO*

brioche | mustard | smoked onion | coddled yolk

Ham Hock Croquettes

piment d'espelette et tomate relish

Duck Pâté *GFO*

pickles | relish | sourdough

Chèvre Souffle

smoked tomato espuma | heirloom tomatoes | candied persimmon

MAINS

Market Fish *GFO/DFO*

israeli cous cous | cauliflower | orange crémeux | shore greens

Beef Denver MB+3 *GFO*

broccolini | pomme purée | truffle butter | jus

Gooralie Pork Belly *GFO/DFO*

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

House Gnocchi *DFO*

hawkesbury duck ragout | ruby creek mushrooms | parmigiano tuille

SHARED SIDES (pre-select two)

Frites *GF/DF*
herb salt | aioli

Seasonal Green Salad *GFO/DFO*
honey dressing

Lyonnaise Potatoes *GF/DFO*
échalote | raclette

Roots and Grains *GF/DFO*
parsnip | carrot | quinoa

DESSERTS

Crème Brûlée *GFO*
tonka bean | tamarillo | brunt sable

Bee-Pollen Panna Cotta *GFO*
syconia jam | mandarin sorbet | honey glaçage | vanilla crumb

Rockmelon Sorbet *GFO/DFO*
spiced coconut | strawberry | nigella and sesame | lemon meringue

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

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

enquiries@aquitainebrasserie.com.au

www.aquitainebrasserie.com.au

AQUITAINE

Loire Prix Fixe Menu

available to groups of 8-30 guests

\$89pp - full menu | \$78pp - excluding desserts | \$75pp - excluding entrées

SHARED APPETZERS on arrival

Sourdough *GFO/DFO*

fermented honey butter | garlic crumb

Marinated Olives *GFO/DFO*

cultured goat's yoghurt | lavosh

ENTREES

Escargots *GFO*

de bourgogne | sourdough | confit garlic

Ham Hock Croquettes

piment d'espelette et tomate relish

Octopus Grillé *GFO/DFO*

romesco | watermelon radish | smoked oyster | ail frit

Chèvre Souffle

smoked tomato espuma | heirloom tomatoes | candied persimmon

MAINS

Market Fish *GF/DFO*

israeli cous cous | cauliflower | orange crémeux | shore greens

Lamb Noisette *GF/DFO*

boulangère | carrot fermenté | carrot purée | horseradish

Hawkesbury Chicken Breast *GF/DFO*

roasted nigella | grilled chard | duck fat onion | celeriac purée | pepperberry jus

House Gnocchi *DFO*

beef cheek ragout | ruby creek mushrooms | truffle pecorino

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SHARED SIDES (pre-select two)

Frites *GF/DF*
herb salt | aioli

Seasonal Green Salad *GFO/DFO*
house dressing

Lyonnaise Potatoes *GF/DFO*
échalote | raclette

Roots and Grains *GF/DFO*
parsnip | carrot | quinoa

DESSERTS

Crème Brûlée *GFO*
tonka bean | tamarillo | brunt sable

Gianduja Tart
glacage | white chocolate soil | beetroot ice-cream | lemon gelée

Rockmelon Sorbet *GFO/DFO*
coconut milk | strawberry | sesame seeds | lemon meringue

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