

# 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

#### **Smoked Ham Hock Croquettes**

Onion jam, red pepper mayonnaise, shiso

#### **Wagyu Steak Tartare** *GFO / DFO*

Coddled egg yolk, seeded French mustard, brioche

#### **Green Pea Panna Cotta** *V / GF*

Dehydrated eggplant, green pea and apple salad, apple foam.

### MAINS (pre-select two)

#### **Crispy Skinned Cone Bay Barramundi** *GF*

Braised French white beans, Roma tomato dressing, sautéed prawns', chorizo, watercress

#### **Pan Seared Lamb Loin** *GF*

Celeriac puree, baby seasonal vegetables, café de Paris butter, lamb jus

#### **Confit Pork Belly** *GFO*

Choucroute, grilled black pudding, fermented chilli sauce, pork scratching

#### **Smoked Sous Vide Spatch Coq** *GF*

Sweet corn puree, pickled baby corn, fried kale, jamon espuma

#### **Fettuccini of Char-Grilled Radicchio** *DFO / V*

Baby spinach, blue cheese sauce, walnut and shallot crumb

## SHARED SIDES

### Frites *DF*

Garlic, herb salt, aioli

### Garden Leaf Salad *GF/DF*

Apple cider vinaigrette

## DESSERTS

### Classic Crème Brûlée *GFO*

Streusel, grilled peach, peach gel

### Gianduja Mousse

Honeycomb, fresh orange, chocolate soil, freeze dried mandarin

# AQUITAINE

## Alternate Drop Menu - *de luxe*

available for 10 or more guests

\$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 (pre-select two)

### Escargots *GFO*

Escargots de Bourgogne with baguette & confit garlic

### Smoked Ham Hock Croquettes

Onion jam, red pepper mayonnaise, shiso

### Wagyu Steak Tartare *GFO/DFO*

Coddled egg yolk, seeded French mustard, brioche

### King Prawn *GF*

Seaweed pickled heritage tomatoes, fennel puree, preserved lemon

### Green Pea Panna Cotta *V/GF*

Dehydrated eggplant, green pea and apple salad, apple foam

## AQUITAINE BRASSERIE

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

[enquiries@aquitainebrasserie.com.au](mailto:enquiries@aquitainebrasserie.com.au)

[www.aquitainebrasserie.com.au](http://www.aquitainebrasserie.com.au)

## MAINS (pre-select two)

### **Crispy Skinned Cone Bay Barramundi** *GF*

Braised French white beans, Roma tomato dressing, sautéed prawns', chorizo, watercress

### **Char Grilled +5 Wagyu Rump Cap** *GF / DF*

250g, forest style king oyster mushroom, smoked bay onion, bone marrow, red wine jus

### **Confit Pork Belly** *GFO*

Choucroute, grilled black pudding, fermented chilli sauce, pork scratching

### **Sous Vide Grimaud Duck Breast** *GF / DFO*

Sweet corn puree, pickled baby corn, fried kale, jamon espuma

### **Fettuccini of Char-Grilled Radicchio** *DFO / V*

Baby spinach, blue cheese sauce, walnut and shallot crumb

## SHARED SIDES

### **Frites** *DF*

Garlic, herb salt, aioli

### **Garden Leaf Salad** *GF / DF*

Apple cider vinaigrette

## DESSERTS

### **Classic Crème Brûlée** *GFO*

Streusel, grilled peach, peach gel

### **Gianduja Mousse**

Honeycomb, fresh orange, chocolate soil, freeze dried mandarin

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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