

# AQUITAINE

## Banquet Menu

A sumptuous feast served in a shared banquet style  
allowing guests to enjoy multiple dishes from our menu

Available for 10 or more guests

**Full menu \$85 per person**  
**excluding charcuteries \$75 per person**

### 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

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

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

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

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

#### **Char-grilled +5 Wagyu Rump Cap** *GF / DF*

250g, baby leek, smoked baby onion, bone marrow, red wine jus

#### **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

## 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

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

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