

AQUITAINE

Canapés Menu

5 Canapés \$40pp | additional canape \$5ea

Freshly Shucked Oysters *GF/DF*

merlot vinegar mignonette

Steak Tartare *DF*

on croute

Ham Hock Croquettes

with red pepper aioli

Pork and Duck Terrine *GF*

carrot and licorice puree, fossilized carrot spoon

Panko Crumbed Croque Monsiuer

with jamon and truffle béchamel

Candied Baby Beetroot *GF*

goat's yoghurt, candied walnut spoon

Leek Tart

blue cheese, truffled honey

Confit Duck Leg and Cabbage Spring Rolls *DF*

with fermented chilli sauce

Seared Wagyu and Smoked Onion Brochette *GF / DF*

with red wine jus

Add shared dishes

\$5 per person, per dish

Warmed Olives

marinated in house olives, goat's yoghurt, seeded lavosh

House made charcuterie

selection of house cured meats, house pickles, relish, bread

Frites - GF/DF

Garlic, rosemary, aioli

Petit fours

selection of house made bite sized sweets

French cheese platter

selection of classic hard, soft & blue cheeses, fruit, relish, bread & lavosh

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

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