

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

\$79 per person

SHARED APPETIZERS on arrival

Bread *V / DFO*

Baked fresh daily; smoked butter, confit garlic

Olives *V / GFO / DFO*

Marinated olives; cow's yoghurt & saltbush dip,
seeded lavosh

Charcuteries *GFO*

A selection of cured meats; seasonal pickles,
condiments, toasted bread

SHARED MAINS

Smoked Chicken *GFO*

Corn fed chicken breast fillet, pumpkin puree, onion jam,
kale, pine nut currant sauce

Lamb Saddle *GF*

Sous vide lamb, green pea puree, coffee soil, lamb sauce reduction

Eye Fillet *GFO*

200g chargrilled eye fillet; mushroom pate, shallot crumb,
smoked onion, red wine jus

Gnocchi *V / DFO*

Potato gnocchi; sautéed with cauliflower, kale, sage & sumac,
Roquefort crumble, Roquefort butter

SHARED SIDES

Frites *GF / DF / V*

Paprika & herb salt, aioli

Salad *GF / V*

Mixed leaves, pear, parmesan, chardonnay vinaigrette

SHARED DESSERT & CHEESE

Petit Fours *GFO / DFO*

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

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