

AQUITAINE

Banquet Menu

Available to groups of 8 or more guests

\$85pp

SHARED APPETIZERS on arrival

Sourdough *DFO / GFO*

fermented honey butter | garlic crumb

Marinated Olives *GFO / DFO*

cultured goat's yoghurt | seeded lavosh

Charcuteries *GFO*

selection of cured meats | pickles | condiments | sourdough

SHARED MAINS

Pork Belly *GFO*

black grape | strawberry gazpacho | sugarloaf | boudin noir crumb

Jacks Creek Striploin *GFO*

pomme purée | truffle butter | jus

Market Fish *GF / DFO*

apricot crèmeaux | cauliflower | burnt fennel | sea succulent

Gnocchi Ragout *DFO*

beef cheek ragout | pickled swiss browns | horseradish

SHARED SIDES

Frites *DFO / GFO*

Herb salt | aioli

Oak Leaf Salad *GFO / DFO*

honey mustard yoghurt

SHARED DESSERT & CHEESE

Petit Fours

selection of bite sized sweets

French Cheeses *GFO*

*selection of hard, soft & blue cheeses | condiments | pear |
leatherwood honey*

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

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