

# AQUITAINE

## Banquet Menu

Available to groups of 8 or more guests

\$85 full menu | \$75 excluding charcuteries

### 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

#### **Glazed Borrowdale Pork Roulade** *GF*

Boudin noir stuffing, white bean puree, pork scratchings

#### **Stanbroke 5+ Wagyu Rump Cap** *GF*

250g char grilled, shallot crumb, mushroom pate,  
smoked onion, red wine jus

#### **Chargrilled Swordfish** *GF / DFO*

Barigoule of artichoke hearts, sous-vide baby carrots,  
wagyu fat mayonnaise

#### **Wild Mushroom Risotto** *GF*

Seasonal mushrooms, morel cream, pickled chanterelles,  
whipped lemon thyme cream

## SHARED SIDES

### **Frites** *DF*

Garlic, herb salt, aioli

### **Green Oak Salad** *GFO/DF*

Pickles red onion, citrus 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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