

AQUITAINE

Canapés Menu

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

Freshly Shucked Oysters *GF/DF*

champagne foam or natural

Steak Tartare *DF*

on croute, seeded mustard, cured egg yolk, smoked onion

Raclette Croquettes

Wagyu fat mayonnaise, shiso

Cured Kingfish Spoons

mushroom garum, ginger compressed cucumber, puffed quinoa

Panko Crumbed Croque Monsieur

with jamon and truffle béchamel

Candied Baby Beetroot Spoons *GF*

goat's yoghurt, candied walnut spoon

Leek Tart

blue cheese, truffled honey

Crumbed Confit Duck Leg Rillettes

red onion jam, shiso

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

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

enquiries@aquitainebrasserie.com.au

www.aquitainebrasserie.com.au