

AQUITAINE

Prix Fixe Menu – *la norm*

available for 8-18 guests with choice of each course

\$84pp - full menu | \$73pp - excluding desserts | \$70pp - excluding entrées

SHARED APPETZERS on arrival

Bread *V / DFO / GFO*

Sourdough Baguette with whipped burnt butter,
garlic crumb and confit garlic

Marinated Olives *V / GFO / DFO*

Goat's yoghurt, seeded lavosh

ENTREES

Escargots *GFO*

Escargots de Bourgogne with baguette & confit garlic

Duck Liver Pâté *GFO*

Seasonal pickles, condiments, toasted bread

5+ Wagyu Steak Tartare *GFO / DFO*

Coddled egg yolk, seeded French mustard, brioche

Beetroot salad *V / GFO / DFO*

Candied and pickled baby beetroots, chèvre milk skin and gel,
crushed hazelnuts, beetroot sponge and rice cracker

MAINS

Chargrilled Swordfish *GF / DFO*

Barigoule of artichoke hearts, sous-vide baby carrots,
sea greens, feves, Wagyu fat mayonnaise

Confit Duck Leg *GF / DFO*

Goats yoghurt, cranberry jam, pickled pears, shaved cucumber,
pistachio crumb

Glazed Borrowdale Pork Roulade *GF*

Boudin noir stuffing, white bean puree, caramelised figs,
pork scratchings

Wild Mushroom Risotto *GF*

Seasonal mushrooms, morel cream,
whipped lemon thyme cream

SHARED SIDES

Frites *DF*

Garlic, herb salt, aioli

Green Oak Salad *GF/DF*

Pickled red onion, citrus vinaigrette

DESSERTS

Classic Tonka Bean Crème Brulee *GFO*

Apple compote, sous-vide rhubarb,
pistachio biscotti

Port Braised Pear *GFO*

Chocolate ganache, port and rosemary gel,
Praline ice-cream, hazel nut soil

AQUITAINE BRASSERIE

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

enquiries@aquitainebrasserie.com.au

www.aquitainebrasserie.com.au

AQUITAINE

Prix Fixe Menu - *de luxe*

available for 8-18 guests with choice of each courses

\$89pp - full menu | \$78pp - excluding desserts | \$75pp - excluding entrées

SHARED APPETZERS on arrival

Bread *V / DFO / GFO*

Sourdough Baguette with whipped burnt butter,
garlic crumb and confit garlic

Marinated Olives *V / GFO / DFO*

Goat's yoghurt, seeded lavosh

ENTREES

Duck Terrine *GF*

Braised and fresh endive, puffed grains,
white onion soubise

Citrus Cured Kingfish *GF*

Mushroom garum, ginger compressed cucumber,
preserved lemon, cepe oil, puffed quinoa wafer

5+ Wagyu Steak Tartare *GFO / DFO*

Coddled egg yolk, seeded French mustard, brioche

Beetroot salad *V / GFO / DFO*

Candied and pickled baby beetroots, chèvre milk skin and gel,
crushed hazelnuts, beetroot sponge and rice cracker

MAINS

Chargrilled Swordfish *GF / DFO*

Barigoule of artichoke hearts, sous-vide baby carrots,
sea greens, feves, Wagyu fat mayonnaise

Confit Duck Leg *GF / DFO*

Goats yoghurt, cranberry jam, pickled pears,
shaved cucumber, pistachio

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Sous-vide Lamb Rack *GF*

Preserved lemon puree, sweet potato dauphinoise,
lamb belly bacon, charred spring onion, spiced jus

Wild Mushroom Risotto *GF*

Seasonal mushrooms, morel cream,
whipped lemon thyme cream

Stanbroke 5+ Wagyu Rump Cap *GF*

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

SHARED SIDES

Frites *DF*

Garlic, herb salt, aioli

Heritage Tomato Salad

Sliced fresh, olive oil, sea salt, dehydrated olive crumb

DESSERTS

Classic Tonka Bean Crème Brulee *GFO*

Apple compote, sous-vide rhubarb, pistachio biscotti

Port Braised Pear *GFO*

Chocolate ganache, port and rosemary gel,
Praline ice-cream, hazel nut soil

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

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