

# AQUITAINE

## Prix Fixe Menu

available for 10-20 guests

\$79pp - full menu | \$68pp - excluding desserts | \$65pp - excluding entrées

### SHARED APPETIZERS on arrival

#### House baked bread +

cultured Maleny butter

#### Olives & dip *GF/+*

marinated in house olives, French onion dip,  
spiced lavosh

### ENTREES

#### Braised leek \*

baked ricotta stuffing, cashew milk & crumbs, smoked eggplant chips,  
charred zucchini

#### Cured & tempered kingfish *GF/DF*

watercress puree, cured lemon, radish,  
confit shallot dressing

#### House made charcuterie

duck liver pâté, black pudding, beef saucisson sec, house pickles,  
relish, bread crisps

### MAINS

#### Steak – frites *GF/+*

steak of the day, house cut chips, charcoal rub, béarnaise,  
mixed leaves

#### Market fish

served with a seasonal garnish

#### Vegetable terrine *GF/DF VEGAN*

candied beetroot, confit carrot, baby leek, celery jelly, tarragon oil,  
seeded wafers, almond curd

#### Confit duck leg *GF/DF*

pickled pear, shaved cucumber, roasted pistachios,  
sweet & sour cranberries, orange & maple sauce

GF = GLUTEN FREE   DF = DAIRY FREE   \*OPTIONAL GLUTEN FREE   +OPTIONAL DAIRY FREE

### SHARED SIDES (select 2 options)

#### Charred greens *GF/DF*

baby gem lettuce, brussel sprouts, spring onions,  
sweet mustard dressing

#### Watercress salad *GF*

walnut oil, Roquefort, radicchio

#### Frites *GF/DF*

house cut chips, aioli

### DESSERTS

#### Strawberries & cream *GF*

strawberry & smoked vanilla ice cream, tarragon dust,  
white chocolate snow, caramelized agave

#### Hay infused cheesecake

fresh & caramelized fig, buerre noisette & walnut crumble,  
pedro ximenez glaze

#### Mille feuille

puff pastry, chocolate crème, passionfruit curd,  
crème fraiche, fennel pollen

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](mailto:enquiries@aquitainebrasserie.com.au)

[www.aquitainebrasserie.com.au](http://www.aquitainebrasserie.com.au)

# AQUITAINE

## Alternate Drop Menu

available for 10-40 guests

\$77pp - full menu | \$66pp - excluding desserts | \$63pp - excluding entrées

### SHARED APPETZERS on arrival

#### House baked bread +

cultured Maleny butter

#### Olives & dip *GF/ +*

marinated in house olives, French onion dip,  
spiced lavosh

### ENTREES (select 2 options)

#### Braised leek \*

baked ricotta stuffing, cashew milk & crumbs, smoked eggplant chips,  
charred zucchini

#### Cured & tempered kingfish *GF/ DF*

watercress puree, cured lemon, radish,  
confit shallot dressing

#### House made charcuterie

duck liver pâté, black pudding, beef saucisson sec, house pickles,  
relish, bread crisps

### MAINS (select 2 options)

#### Steak – frites *GF/ +*

steak of the day, house cut chips, charcoal rub, béarnaise,  
mixed leaves

#### Market fish

served with a seasonal garnish

#### Vegetable terrine *GF/ DF VEGAN*

candied beetroot, confit carrot, baby leek, celery jelly, tarragon oil,  
seeded wafers, almond curd

#### Confit duck leg *GF/ DF*

pickled pear, shaved cucumber, roasted pistachios,  
sweet & sour cranberries, orange & maple sauce

GF = GLUTEN FREE   DF = DAIRY FREE   \*OPTIONAL GLUTEN FREE   +OPTIONAL DAIRY FREE

### SHARED SIDES (select 2 options)

#### Charred greens *GF/ DF*

baby gem lettuce, brussel sprouts, spring onions,  
sweet mustard dressing

#### Watercress salad *GF*

walnut oil, Roquefort, radicchio

#### Frites *GF/ DF*

house cut chips, aioli

### DESSERTS (select 2 options)

#### Strawberries & cream *GF*

strawberry & smoked vanilla ice cream, tarragon dust,  
white chocolate snow, caramelized agave

#### Hay infused cheesecake

caramelized and fresh fig, buerre noisette & walnut crumble,  
pedro ximenez glaze

#### Mille feuille

puff pastry, chocolate crème, passionfruit curd,  
crème fraiche, fennel pollen

Please note:

- vegetarian / vegan options are available upon request
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