

AQUITAINE

BAR MENU

Oysters *GF / DF*

Delivered live & freshly shucked; minimum order of 3

Natural w/ lemon	\$4ea
Merlot vinegar & black pepper mignonette	\$4.5ea
Champagne & dill foam	\$4.5ea

Olives *V / GFO / DFO*

Marinated olives; goat's yoghurt & saltbush dip, seeded lavosh

\$10

Pâté

\$14

Duck liver pâté; seasonal pickles, condiments, toasted bread

Escargots *GFO*

\$16

Half a dozen snails cooked in herb & garlic butter; confit garlic, toasted bread

Croquettes

\$14

Raclette & potato croquettes; Spanish ham, red onion compote

Charcuteries *GFO (see wait staff for details)*

\$32

A selection of cured meats; seasonal pickles, condiments, toasted bread

Frites *GF / DF / V*

\$9

Paprika & herb salt, aioli

Petit Fours *GFO / DFO (see wait staff for details)*

\$10

Selection of bite sized sweets

French Cheeses *GFO (see wait staff for details)*

\$16

Selection of hard, soft & blue cheeses, fresh fruit, condiments, toasted bread

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