

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

Warmed Olives *V / GFO / DFO*

Goat's yoghurt, seeded lavosh

\$10

Duck Liver Pâté

Seasonal pickles, condiments, toasted bread

\$15

Escargots *GFO*

Escargots de Bourgogne with baguette & confit garlic

\$16

Salted Barramundi Croquettes

Tartare sauce, lemon, frizzle

\$14

Charcuteries *GFO (see wait staff for details)*

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

\$32

Frites *GF / DF / V*

Garlic, Rosemary, aioli

\$9

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

Selection of bite sized sweets

\$10

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

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

\$16