

AQUITAINE

NYE 2021 EARLY SITTING

3-Course \$110 | 2 hour seated timeframes apply

ENTREES

Wagyu Steak Tartare *GFO*

Coddled egg yolk, seeded French mustard, brioche

Green Pea Panna Cotta *V / GF*

Dehydrated eggplant, green pea and apple salad, apple foam

King Prawn *GF*

Seaweed pickled heritage tomatoes, fennel puree, preserved lemon

Duck and Pork Terrine

Carrot and liquorice root puree, black ciabatta, pickled and fossilized carrot

MAINS

Crispy Skinned Cone Bay Barramundi *GF*

Braised French white beans, Roma tomato dressing, sautéed prawns', chorizo, watercress

Char-grilled +5 Wagyu Rump Cap 250g *GF / DF*

Cooked medium, forest style king oyster mushroom, smoked baby onion, bone marrow, red wine jus

Confit Pork Belly *GFO*

Choucroute, grilled black pudding, fermented chilli sauce, pork scratching

Fettuccini of Char-Grilled Radicchio *DFO / V*

Baby Spinach, blue cheese sauce, walnut and shallot crumb

DESSERTS

Classic Crème Brûlée *GFO*

Streusel, grilled peach, blood peach gel

Bitter Chocolate Tart

Chocolate soil, milk sorbet, fresh raspberry

Coconut and White Rum Sorbet *GF / DFO*

Pineapple foam, pina colada pate de fruit, dehydrated pineapple

CHILDREN | \$55

Available up to 12yrs of age, includes a main meal, ice cream dessert, unlimited soft drinks

Steak & Chips *DF*

100g wagyu steak; chips, mixed leaf salad, tomato sauce

Crumbed Barramundi & Chips *DF*

Cone bay barramundi; chips, mixed leaf salad, tomato sauce

Fettuccini *V*

Parmesan cream sauce