

AQUITAINE

NYE 2022 EARLY SITTING

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

ENTREES

Raclette Croquettes

red onion jam, shaved Jamon, shiso

5+ Wagyu Steak Tartare *GFO / DFO*

coddled egg yolk, seeded French mustard, brioche, smoked onion

Citrus Cured Kingfish *GF*

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

Duck Terrine *GF*

braised and fresh endive, puffed grains, white onion soubise

MAINS

Chargrilled Swordfish *GF / DFO*

barigoule of artichoke hearts, sous-vide baby carrots, sea greens, feves, wagyu fat mayonnaise

Wild Mushroom Risotto *GF*

seasonal mushrooms, morel cream, pickled chanterelles, whipped lemon thyme cream

Confit Duck Leg *GF / DFO*

goat's yoghurt, cranberry jam, pickled pears, shaved cucumber, pistachio crumb

Glazed Borrowdale Pork Roulade *GF*

boudin noir stuffing, white bean purée, caramelised figs, pork scratching's

Stanbroke 5+ Wagyu Rump Cap *GF*

250g chargrilled to medium, baby leek, shallot crumb, mushroom paté, smoked onion, red wine jus

DESSERTS

Classic Tonka Bean Crème Brûlée *GFO*

apple compote, sous-vide rhubarb, pistachio biscotti

Chocolate Fondant

brulee banana slices, meringue, walnut biscuit, banana caramel, Kahlua gel

Port Braised Pear *GFO*

chocolate ganache, port and rosemary gel, praline ice cream, hazelnut soil

Peach Iced Tea Sorbet *GF / DF*

burnt orange, peach, lychee salad, cucumber wafer

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

Grilled Swordfish & Chips *DF*

90g swordfish, chips, mixed leaf salad, tomato sauce

Risotto *V / GF*

parmesan cream sauce, sous-vide baby carrots, feves

GF = Gluten Free DF = Dairy Free V = Vegetarian GFO = Optional Gluten Free DFO = Optional Dairy Free