

# AQUITAINÉ

## New Year Eve Dinner 2018 – Early Sitting

Seating commencing from 5pm (2hr seated timeframes)

### 3-Course Dinner | \$95

Choice of entrée, main & dessert – inclusive shared sides

#### Entrees

**Smoked Tempered Salmon** GFO - almond and garlic foam, endive, blood orange

**Tomato Terrine** GFO / DF / V - heirloom cherry tomatoes, watermelon, chimichurri

**Croquettes** VO – raclette & potato croquettes; Spanish ham, red onion compote

#### Mains

**Lamb Saddle** GF - pea puree, spring vegetables, coffee soil, lamb jus

**Confit Duck Maryland** GF - madeira jus, goats curd, beetroot, fennel and orange

**Cone Bay Barramundi** GF / DF - celeriac remoulade, tempura zucchini flower, preserved lemon

**Gnocchi** V / DFO - cauliflower, Roquefort, sage and kale

#### Sides (shared sides to be served with mains)

**Salad** GF / V - mixed leaves, pear, parmesan, chardonnay vinaigrette

**Frites** GF / DF / V - paprika & herb salt, aioli

#### Desserts

**Crème Brulee** GFO mandarin textures, pistachio biscotti

**Lemon Curd** shortbread, meringue, caraway ice cream

**Pickled Cherry Clafoutis** sesame, white chocolate, lavender

*\*gluten free dessert available on request*

#### Kids Menu | Main & Dessert | \$40

**Steak & Chips** GF / V - 100gm eye fillet, chips, mixed leaf salad, tomato sauce

**Fish & Chips** GF / V - Pan fried Barramundi fillet, chips, mixed leaf salad, tomato sauce

**Ice Cream** scoop of house made vanilla ice cream with chocolate garnishes

*\*kids menu inclusive of unlimited soft drinks – menu available to children up to 12yrs of age*

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