

AQUITAINE

SATURDAY 29TH SEPTEMBER 2018

RIVERFIRE DINNER 2018

ADULTS \$110 - 4 Course CHILDREN \$30

AMUSE BOUCHE

(vegetarian option available on request)

Steak Tartacos *GF / DF*

Hand diced raw beef fillet, caper, cornichon, eschallot, red capsicum, bresaola

ENTREES

Pork & Fennel Terrine *GF / DFO*

Guindillas, pickled radish and carrots, red onion jam, garlic bread

Smoked Salmon Ravioli

Prawn consommé, smoked mussel, potato fondant, frisee

Leek *GF / V / DFO*

Braised & fried leek stuffed with ricotta; cashew milk, eggplant chips, charred zucchini

MAINS

Duck a l'orange *GF / DF*

Cured & slow cooked confit duck leg; pickled pear, shaved cucumber, cranberry jam, roasted pistachios, a l'orange sauce

Chargrilled Swordfish *GF*

Braised cannellini beans, gazpacho, fried chorizo, olive paint

Gnocchi *V / DFO*

Potato gnocchi; sautéed with cauliflower, kale, sage and sumac, Roquefort crumble, Roquefort butter

Lamb Saddle *GFO / DFO*

Green pea puree, coffee soil, sugar snap peas, fried shallots

DESSERTS

Crème Brûlée *GF*

Smoked vanilla crème; sweet pickled strawberries, white chocolate snow, tarragon dust

Raspberry Tart

White chocolate mousse, spun sugar, lavender milk sorbet, camomile dust

Chocolate Marquise *GF*

Baked chocolate crème; Cointreau glazed orange segments, pistachio, fennel and coriander crumble

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

Children's Menu (under 12yrs only)

Steak & Chips *GF / DF*

100g eye fillet; chips, mixed leaf salad, tomato sauce

Fish & Chips *GF / DF*

Pan fried barramundi; chips, mixed leaf salad, tomato sauce

Ice Cream

Scoop of house made vanilla ice cream; chocolate garnishes



AQUITAINE BRASSERIE

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