

AQUITAINÉ

Melbourne Cup Luncheon 2020

3-Courses | \$79

Entrees

Smoked Ham Hock Croquettes

Onion jam, red pepper mayonnaise, shiso

King Prawn *GF*

seaweed pickled heritage tomatoes, fennel puree, preserved lemon

Duck and Pork Terrine *GFO / DF*

carrot and licorice root puree, black ciabatta, pickled and fossilized carrot

Green Pea Panna Cotta *V / GF*

Dehydrated eggplant, green pea and apple salad, apple foam

Mains

Pan Seared Lamb Loin *GF*

Celeriac puree, baby seasonal vegetables, café de Paris butter, lamb jus

Smoked Sous Vide Spatch Coq *GF*

Sweet corn puree, pickled baby corn, fried kale, jamon espuma

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

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

250g, forest style king oyster mushroom, smoked baby onion, bone marrow, red wine jus

Desserts

Classic Crème Brûlée *GFO*

Streusel, grilled peach, peach gel

Gianduja Mousse

Honeycomb, fresh orange, chocolate soil, freeze-dried mandarin

Coconut and White Rum Sorbet *GF / DFO*

Pineapple foam, pina colada pate de fruit, dehydrated pineapple