

AQUITAINE

Melbourne Cup Luncheon 2021

3-Courses | \$85

Entrees

Raclette Croquettes

Red onion jam, shaved Jamon, shiso

Citrus Cured Kingfish *GF*

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

Duck Terrine *GF*

Braised fresh endive, puffed grains, white onion soubise

Beetroot Salad *V / GFO / DFO*

Candied and pickled baby beetroots, chèvre milk skin and gel, crushed hazelnuts, Beetroot sponge and rice cracker

Mains

Chargrilled Swordfish *GF / DFO*

Barigoule of artichoke hearts, sous-vide baby carrots, sea green, feves

Confit Duck Leg *GF / DFO*

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

Glazed Barrowdale Pork Roulade *GF*

Boudin noir stuffing, white bean puree, caramelised figs, pork scratchings

Wild Mushroom Risotto *V / GF*

Seasonal mushrooms, morel cream, whipped lemon thyme cream

Stanbroke 5+ Wagyu Rump Cap *GF*

250g chargrilled to medium, baby leek, shallot crumb, mushroom pâté, smoked onion

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

Peach Iced Tea Sorbet *GF / DF*

Burnt orange, peach, lychee salad, cucumber wafer

2hr Drinks Package (additional \$55)

Sparkling Wine

Veuve D'Argent *Blanc de Blanc*

Burgundy, FR

Borgo Maragliano *Moscato*

Loazzola, ITA

White Wine

Saint Clair Estate *Sauvignon Blanc*

Marlborough, NZ

HaHa *Pinot Gris*

Hawkes Bay, NZ

O'Leary Walker 'Watervale' *Riesling*

Clare Valley, SA

Red Wine

Triennes *Rose*

Provence, FR

Bouchard et Fils *GSM*

Côtes du Rhone, FR

Petit Detours *Pinot Noir*

Languedoc, FR

Beer

TAP Stone & Wood Pacific Ale

Byron Bay, NSW

TAP Kronenbourg

France

BTL Cascade Premium Light (2.4%)

Hobart, TAS

Soft Drinks

Sparkling water, Still Water, Coke, Diet Coke, Lemonade, Soda Water,

Lemon Lime & Bitters, Ginger Beer, Dry Ginger Ale, Tonic Water