

# AQUITAINE

## Degustation Menu - \$100pp

Wine matched \$135pp

*Menu available to tables of 2-8 guests  
and the entire table must participate*

### **Starter** *GFO / DFO*

#### **Sourdough Baguette**

Whipped black garlic butter, garlic crumb and confit garlic

### **Amuse bouche**

#### **Oyster**

Champagne and dill foam.

### **Course #1**

#### **Citrus Cured Kingfish** *GF*

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

### **Course #2**

#### **Duck Terrine** *GF*

Braised and fresh endive, puffed grains, white onion soubise

### **Palate cleanser**

Sorbet of the day

### **Course #3**

#### **Glazed Borrowdale Pork Roulade** *GF / DFO*

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

### **Course #4**

#### **Stanbroke 5+ Wagyu Rump Cap** *GF*

250g char grilled, baby leek, shallot crumb, mushroom pate, smoked onion  
red wine jus

### **Course #5**

#### **Port Braised Pear** *GFO*

Chocolate ganache, port gel, Praline ice-cream, hazel nut soil

Public Holidays 15% surcharge applies | Amex 1.5% surcharge

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