

# AQUITAINE

## Mother's Day Luncheon 2021

3-Courses | \$85

### Entrees

#### **Braised Beef Croquettes**

Smoked tomato relish, sisho

#### **Seared Clear Water Scallops** *GF*

Sautéed endive, curried cauliflower puree, tea-soaked raisins

#### **Herb and Lemon Ricotta Stuffed Confit Leek** *V / GFO / DFO*

Grilled zucchini, almond milk gel, olive oil coral tuile, chive oil

#### **5+ Wagyu Steak Tartare** *GFO / DFO*

Coddled egg yolk, seeded French mustard, brioche, smoked onion

### Mains

#### **Pan Seared Local Caught Market Fish** *GFO*

Olasagasti anchovies on toast, pumpkin puree, fried kale. Red onion jam, orange currant & pine nut

#### **Sous Vide White Pyrenees Lamb Eye of the Loin** *GF / DFO*

Fennel and kohlrabi remoulade, pea puree, snow pea shoots, cumin spiced jus

#### **Stanbroke +5 Wagyu Rump Cap 250g** *GF*

Char grilled to medium, potato fondant, carrot jam, mushroom duxelles, herb puree, red wine jus

#### **Gnocchi Niçoise** *DF / V*

Green beans, heritage heirloom cherry tomatoes, Mojo Verde, dehydrated olive, 63.5 degree egg

#### **Smoked Brisbane Valley Quail** *GF / DFO*

250g de-boned, beetroot foam, goat's yoghurt, candied beetroots, hazelnut dukkha

### Desserts

#### **Classic Tonka Bean Crème Brûlée** *GFO*

Pistachio biscotti, freeze-dried mandarin, mandarin gel

#### **Dark Chocolate Delice** *GFO*

Pickled fresh strawberries, macadamia and coffee crumb, fresh tarragon

#### **Apple and Lychee Sorbet** *GF / DF*

Basil foam, apple and lychee salad

### Children (under 12yrs only) – Main Meal, drink, plus ice cream dessert | \$30

#### **Steak & Chips** *DF*

100g Wagyu steak with chips, mixed leaf salad, tomato sauce

#### **Crumbed Barramundi & Chips** *DF*

Cone Bay barramundi with chips, mixed leaf salad, tomato sauce

#### **Gnocchi** *V*

Parmesan cream sauce