

# AQUITAINE

## Mother's Day Luncheon 2019

3-Courses | \$79

### Entrees

**Truffle French toast** *V*

King brown mushroom, goats' cheese & leek gel, truffle snow, burnt onion, 63.5-degree egg

**Tempered Smoked Ora King Salmon** *GFO / DF*

Feves, green pea & apple salad, lemon citronette, apple foam, squid ink cracker

**Borrowdale Pork Belly Bacon** *GF / DFO*

Seared clear water scallops, fennel puree, preserved lemon, pickled onion

**Salted Barramundi Croquettes**

Tartare sauce, lemon, frizze

### Mains

**Gnocchi** *V / DFO*

Seasonal root vegetables, kale, garlic crumb

**Seared Cone Bay Barramundi** *GF / DF*

Classic niçoise salad, crumbed egg & dehydrated olive

**Confit Duck Leg** *GF / DFO*

Du poi lentils, bacon and kale

**+5 Wagyu Rump Cap 250g** *GF / DFO*

Mustard dauphinoise potato, burnt baby romaine lettuce, smoked onion, red wine jus

### Desserts

**Classic Crème Brûlée** *GFO*

Apple compote, rhubarb, almond biscotti

**Chocolate & Coffee Parfait** *GF*

Orange curd, aerated milk chocolate, Kahlua gel, candied orange

**Strawberry Cheesecake**

Pistachio ice cream, pickled strawberries

### Children (under 12yrs only) – Main plus dessert | \$29

**Steak & Chips**

Wagyu rump cap steak with chips, mixed leaf salad, tomato sauce

**Fish & Chips**

Pan fried market fish with chips, mixed leaf salad, tomato sauce

**Ice cream**

Scoop of house made vanilla ice cream