

AQUITAINE

Lunch Set Menu - \$75pp full menu

\$65pp – includes choice of either entrée or dessert

Appetizer

Sourdough *GFO / DFO - fermented honey butter | garlic crumb*

Entrée (choice of)

Ham Hock Croquette - *sweet corn | piment d 'espelette*

Duck Pâté *GFO - pickles | relish | sourdough*

Octopus Grillé *GFO / DFO - romesco | watermelon radish | smoked oyster | ail frit*

Main (choice of)

Market Fish *GFO / DFO - apricot cremeux | cauliflower | burnt fennel | sea succulent*

Gnocchi *DFO - beef cheek ragoût | pickled swiss browns | horseradish*

Borrowdale Pork Belly *GFO - black grape | sugarloaf | boudin noir crumb*

Jacks Creek Striploin *GFO - broccolini | pomme purée | truffle butter | jus*

Dessert (choice of)

Crème Brulee *GFO - tonka bean | compressed feijoa | burnt sable*

Gianduja Tart - *glaçage | white chocolate soil | beetroot ice-cream | lemon gelée*

Rockmelon Sorbet *GFO / DFO - coconut milk | strawberry | sesame seeds | lemon meringue*

Public Holidays 15% surcharge applies

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