

# AQUITAINE

## Bottomless Lunch

**2-Course \$100** | starters + main + 2hr drinks package

**3-Course \$110** | starters + main + dessert + 2hr drinks package

### STARTERS (to share)

**Sourdough** *GFO/DFO*

*cultured house butter*

**Marinated Olives** *GFO/DFO*

*cultured goats' yoghurt | lavosh*

### MAINS (choice of)

**Market Fish** *DFO*

*israeli cous cous | cauliflower | apricot crèmeux | shore greens*

**Gooralie Pork Belly** *GF*

*carrot purée | choucroute garnie | spiced pomme purée | white wine jus*

**Hawkesbury Chicken Breast** *GF/DFO*

*roasted nigella | grilled chard | duck fat onion | celeriac purée | pepperberry jus*

**House Gnocchi** *VO/DFO*

*beef cheek ragout | ruby creek mushrooms | truffle pecorino*

**Beef Denver MB+3** *GF*

*broccolini | pomme purée | truffle butter | red wine jus*

### DESSERTS (choice of)

**Crème Brûlée** *GFO*

*tonka bean | tamarillo | brunt sable*

**Rockmelon Sorbet** *GFO/DFO*

*spiced coconut | strawberry | nigella and sesame | lemon meringue*

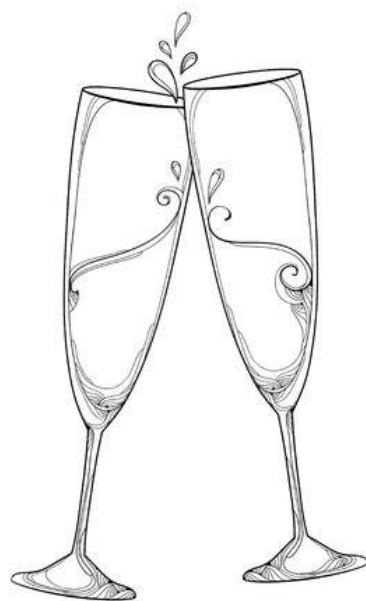
**Bee-Pollen Panna Cotta** *GFO*

*syconia jam | mandarin sorbet | honey glaçage | vanilla crumb*

### 2hr BEVERAGE PACKAGE

Includes a wonderful selection of wines focused on French producers as well as tap beers, and choices of soft drinks. *(full beverage pack selections on back of menu)*. Beverage package commences from your seated time and is only available to guests over 18 years of age.

Responsible service of alcohol practices will be followed by venue staff at all times.



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

**15% Surcharge applies on Public Holidays**

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### 2hr BEVERAGE PACKAGE

#### Sparkling Wine

Veuve D'Argent <i>Blanc de Blanc NV</i>	<i>Burgundy, FR</i>
Monmousseau <i>'Brut Etoile' Rose</i>	<i>Touraine, FR</i>
Borgo Maragliano <i>Moscato</i>	<i>Loazzolo, ITA</i>

#### White Wine

Saint Clair Estate <i>Sauvignon Blanc</i>	<i>Marlborough, NZ</i>
HaHa <i>Pinot Gris</i>	<i>Hawkes Bay, NZ</i>
O'Leary Walker <i>'Watervale' Riesling</i>	<i>Clare Valley, SA</i>

#### Red Wine

Triennes <i>Rose</i>	<i>Provence, FR</i>
Bouchard Et Fils <i>Pinot Noir</i>	<i>Beaune, FR</i>
Spring Seed <i>Shiraz</i>	<i>McLaren Vale, SA</i>
Bouchard Et Fils <i>GSM</i>	<i>Côtes du Rhône, FR</i>

#### Beer

TAP	Stone & Wood Pacific Ale (4.4%)	<i>Byron Bay</i>
TAP	Aquitaine Lager (4.2%)	<i>Brisbane</i>
TAP	Ginger Beer' (3.4%)	<i>Brisbane</i>
BTL	Cascade Premium Light (2.4%)	<i>Hobart</i>

#### Soft Drinks

Bottled Sparkling, Bottled Still Water  
Coke, Diet Coke, Lemonade, Soda Water, Lemon Lime & Bitters

**\*MENU AVAILABLE TO GROUPS OF UP TO 12 GUESTS – REQUIRES WHOLE TABLE PARTICIPATION.**