

# AQUITAINE

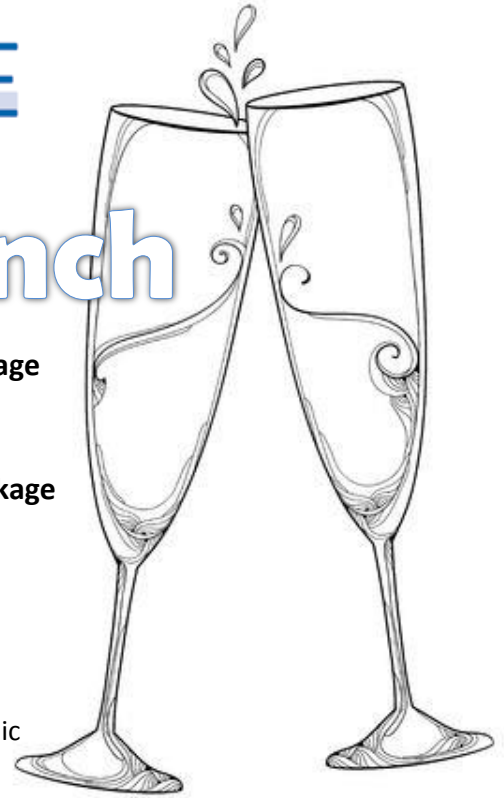
## Bottomless Lunch

**2-Course \$75** | starters + main + drinks + 2hr drinks package

*\*minors under 18yrs \$35 with drinks excluded*

**3-Course \$85** | starters + main + dessert + 2hr drinks package

*\*minors under 18yrs \$45 with drinks excluded*



### STARTERS (to share)

**Bread** V / DFO

Sourdough Baguette with Maleny cultured butter, crumb, confit garlic

**Warmed Olives** V / GFO / DFO

Goat's yoghurt, seeded lavosh

### MAINS (choose one)

**Lamb Shoulder** GFO

Braised Junee lamb shoulder a la mode, garlic stuffed field mushroom, black garlic puree, mizuna

**Confit Free Range Pork Belly** GFO

Blood sausage, celeriac remoulade, caramelized apple puree, ginger bread sauce

**Gnocchi** V / DFO

Potato gnocchi; seasonal root vegetables, kale, garlic crumb

**Barramundi** GFO / DF

Seared Cone Bay ocean farmed barramundi served with classic nicoise salad, crumbed egg and dehydrated olive

### DESSERTS (choose one)

**Classic Crème Brûlée** GFO

Apple compote, rhubarb, almond biscotti

**Pear Tarte Tatin**

Caramel ice cream, textures of pear, white chocolate and cinnamon snow

**Kir Royale #2** GF / DF

Champagne sorbet, cassis foam, pate de fruit, popping candy

### 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.

**\*MENU ONLY AVAILABLE WITH WHOLE TABLE PARTICIPATION.**

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

15% Surcharge applies on Public Holidays | Menu not available on special event days

# AQUITAINE

## Bottomless Lunch

### 2hr BEVERAGE PACKAGE

#### Sparkling Wine

NV Veuve D'Argent *Blanc de Blanc* *Burgundy, FR*

#### White Wine

2016 Haut Marin Fossiles *Colom /Sauv B /Gros Mans* *Côtes de Gascogne, FR*

2017 Bouchard et Fils *Pinot Gris* *Côtes du Rhone, FR*

#### Red Wine

2016 Petit Detours *Pinot Noir* *Languedoc, FR*

2017 Bouchard et Fils *GSM* *Côtes du Rhone, FR*

#### Beer

TAP Stone & Wood Pacific Ale *Byron Bay, NSW*

TAP Brouhaha Pale Ale *Maleny, QLD*

TAP Kronenbourg 1664 Lager *Strasbourg, France*

TAP Goose Island IPA *Chicago, ILL*

BTL Cascade Premium Light (2.4%) *Hobart, TAS*

#### Soft Drinks

Coke

Diet Coke

Lemonade

Soda Water

Lemon Lime & Bitters

Ginger Beer

Dry Ginger Ale

Tonic Water