

AQUITAINE

Aquitaine Prix Fixe Menu

available to groups of 8-30 guests

\$95pp - full menu | \$80pp - excluding desserts | \$80pp - excluding entrées

SHARED APPETZERS on arrival

Sourdough *GFO/DFO*

cultured house butter | garlic crumb

Marinated Olives *GFO/DFO*

cultured goat's yoghurt | lavosh

ENTREES

Tartare *GFO/DFO*

brioche | pickled mustard | roasted red pepper | saffron yolk

Octopus Grillé *GF/DFO*

romesco | watermelon radish | smoked oyster | ail frit

Duck Pâté *GFO*

pickles | relish | sourdough

Pork Belly *GF/DF*

smoked aubergine | fennel and grape salad | apple vinegar | poppy seeds

MAINS

Market Fish *GF*

preserved lemon | blue mussels | herb oil | sea salad | purée de poireaux

Beef Denver MB+3 *GF/DFO*

celeriac remoulade | pomme rösti | sesame emulsion | red wine jus

Hawkesbury Duck Leg *GF/DFO*

roasted dutch carrots | goats' whey and parsnip purée | blackened apple | sunflower seed | white wine jus

Risotto Maison *V/DFO*

ratatouille | tomato | dried aubergine | mimolette

SHARED SIDES (pre-select two)

Frites GF/DF
herb salt | aioli

Seasonal Salad GFO/DFO
honey dressing

Grilled Broccolini GF/DF
truffle pecorino | garlic oil | aleppo pepper

Pickled Eggplant GF/DFO
artichoke | sunflower seeds

DESSERTS

Crème Brûlée GFO
tonka bean | kiwi and apple compote | burnt oats sable

Bee-Pollen Panna Cotta GFO
syconia jam | piel de sapo sorbet | honey tuille | vanilla crumb

Feijoa and Blueberry Sorbet GFO/DFO
marjoram guimauve | sellowiana flesh chutney | pear | lime meringue

Please note:

- vegetarian / vegan options are available upon request
- all dietaries need to be arranged upon final confirmation
- no changes will be made on the day
- one bill per table
- 15% surcharge applies to all bills on public holidays
- 1% surcharge applies to all card payments

AQUITAINE BRASSERIE

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