

AQUITAINE

Banquet Menu

Available to groups of 8 or more guests

\$90pp

SHARED APPETIZERS on arrival

Sourdough *GFO/DFO*

cultured house butter | garlic crumb

Marinated Olives *GFO/DFO*

cultured goat's yoghurt | lavosh

Charcuterie Board *GFO/DFO*

selection of cured meats | pickles | condiments | sourdough

SHARED MAINS

Market Fish *GF*

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

Beef Oyster Blade MB+5 *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 | tomate | dried aubergine | mimolette

SHARED SIDES

Frites *GF/DF*

herb salt | aioli

Seasonal Salad *GFO/DFO*

house dressing

SHARED DESSERT & CHEESE

Petit Fours *GFO/DFO*

selection of bite sized sweets

Cheese Boards *GFO*

*selection of hard, soft & blue cheeses | condiments | pear |
leatherwood honey*

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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