

# AQUITAINE

Inspired by L'Aquitaine and its long standing reputation for fine food and wine, Aquitaine Brasserie pays homage to the traditions, romanticism and adventure that accompany a French inspired culinary journey.

Our Head Chef Sam Lonsdale's menu comprises of both classic and contemporary recipes, brought to life with fresh local produce as well as continental ingredients sourced from only the very best suppliers.

Our wine list embraces French styles, paired perfectly with a mixture of local wines to create an extraordinary collection that complements the ever-evolving menu.

Enjoy this modern interpretation of French fare in this spectacular waterfront location.

Public Holidays 15% surcharge applies | Amex 1.5% surcharge

GF = GLUTEN FREE

DF = DAIRY FREE

\* OPTIONAL GLUTEN FREE

+ OPTIONAL DAIRY FREE

## APPETIZERS & ENTREES

<b>house baked bread +</b> cultured maleny butter		\$4
<b>freshly shucked oysters</b>   delivered live   min order 3		
	<b>natural</b> <i>GF/DF</i>	\$4ea
	<b>champagne &amp; dill foam</b> <i>GF/DF</i>	\$4.5ea
<b>olives &amp; dip</b> <i>GF/+</i> marinated olives, french onion dip, spiced lavosh		\$9
<b>braised leek</b> * baked ricotta stuffing, cashew milk, smoked eggplants, charred zucchini		\$16
<b>escargot</b> half dozen, herb & garlic butter, toast		\$16
<b>cured &amp; tempered kingfish</b> <i>GF/DF</i> watercress puree, cured lemon, radish, confit shallot dressing		\$18
<b>house made charcuteries</b> duck liver pâté, black pudding, beef saucisson sec, house pickles, relish, bread crisps	for 1 for 2 for 4	\$18 \$32 \$58

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## MAINS

<b>double smoked lamb rump</b> <i>GF</i> glazed baby beetroots, pickled onion, sheep yoghurt, puffed quinoa	\$38
<b>steak-frites</b> <i>GF +</i> butchers cut, charcoal rub, house cut chips, béarnaise, mixed leaves	\$37
<b>confit duck leg</b> <i>GF / DF</i> pickled pear, shaved cucumber, roasted pistachios, sweet & sour cranberries, orange & maple sauce	\$36
<b>market fish</b>   delivered fresh   prepared in house served with seasonal garnish	POA
<b>summer vegetable terrine</b> <i>GF DF Vegan</i> candied beetroot, confit carrot, baby leek, celery jelly, tarragon oil, seeded wafers, almond curd	\$28

## MAINS for TWO | includes your choice of a side |

<b>whole corn-fed roast chicken</b> <i>GF</i> smoked butter jus lié	\$70
<b>chargilled beef fillet</b> <i>GF</i> 400gm MSA grade eye fillet grain fed, chateaubriand sauce	\$88

## SIDES

<b>charred greens</b> <i>GF / DF</i> - baby gem lettuce, brussels sprouts, spring onion, sweet mustard dressing	\$11
<b>watercress salad</b> <i>GF</i> – walnut oil, roquefort, radicchio	\$10
<b>frites</b> <i>GF / DF</i> - house cut chips, aioli	\$9

**KIDS MEALS** | children under 12yrs only |

**steak-frites** *GF/DF* \$16  
steak with house cut chips, salad, tomato sauce

**fish & chips** *GF/DF* \$16  
pan fried market fish with house cut chips, salad, tomato sauce

**ice cream** \$4  
scoop of house made vanilla ice cream

**DESSERTS**

**strawberries & cream** *GF* \$14  
strawberry & smoked vanilla ice cream, tarragon dust, white chocolate snow, caramelized agave

**hay infused cheesecake** \$14  
fresh and caramelized fig, buerre noisette & walnut crumble, pedro ximenez glaze

**mille feuille** \$14  
puff pastry, chocolate crème, passionfruit curd, crème fraiche, fennel pollen

**petit fours** \$10  
selection of house made bite sized sweets

**CHEESES**

**cheese platter** for 1 \$16  
selection of classic hard, soft & blue cheeses, fruit preserve, bread, lavosh for 2 \$30  
for 4 \$52

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