

# AQUITAINE

## Bottomless Lunch

**2-Course \$89 | starters + main + 2hr drinks package**

**3-Course \$99 | starters + main + dessert + 2hr drinks package**

### STARTERS (to share)

**Bread** V / DFO / DFO

Sourdough Baguette with whipped burnt butter, garlic crumb and confit garlic

**Warmed Olives** V / GFO / DFO

Goat's yoghurt, seeded lavosh

### MAINS (choose one)

**Pan Seared Local Caught Market Fish** GFO – Olasagasti anchovies on toast, pumpkin puree, fried kale, red onion jam, orange currant and pine nut sauce

**Smoked Sous Vide White Pyrenees Lamb Eye of the Loin** GF / DFO – Fennel and kohlrabi remoulade, pea puree, snow pea shoot, cumin spiced jus

**Char Grilled Borrowdale Pork Sirloin** GFO – Piperade, boudin noir, sauce béarnaise, jamon crumb

**Gnocchi Niçoise** DF / V – Green beans, heritage heirloom tomatoes, Mojo Verde, dehydrated olives, 63.5 degree egg

### DESSERTS (choose one)

**Classic Tonka Bean Crème Brûlée** GFO – Pistachio biscotti, freeze-dried mandarin, mandarin gel

**Pear Tarte Tatin** – Burnt milk sorbet, feuilletine crumb, Frangelico gel

**Apple and Lychee Sorbet** GF / DF – Basil foam, apple and lychee salad

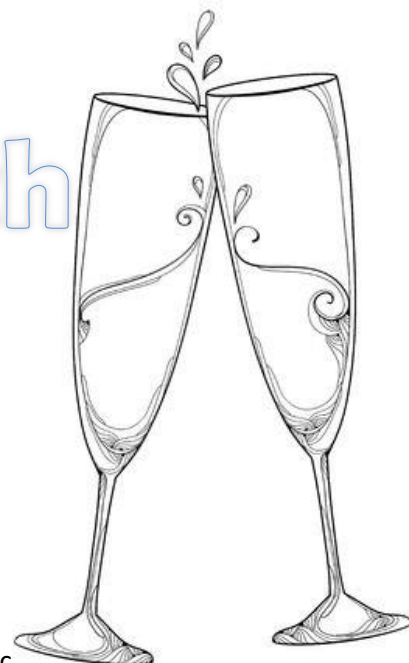
### 2hr BEVERAGE PACKAGE

Includes a wonderful selection of wines with a mix of local and 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 AVAILABLE TO GROUPS OF UP TO 10 GUESTS – REQUIRES 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**



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### 2hr BEVERAGE PACKAGE

#### Sparkling Wine

*Veuve D'Argent Blanc de Blanc*

*Burgundy, FR*

#### White Wine

*Saint Clair Estate Sauvignon Blanc*

*Marlborough, NZ*

*HaHa Pinot Gris*

*Hawkes Bay, NZ*

*O'Leary Walker 'Watervale' Riesling*

*Clare Valley, SA*

#### Red Wine

*Triennes Rose*

*Provence, FR*

*Bouchard et Fils GSM*

*Côtes du Rhone, FR*

*Petit Detours Pinot Noir*

*Languedoc, FR*

#### Beer

TAP Stone & Wood Pacific Ale

*Byron Bay, NSW*

TAP Kronenbourg

*France*

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