

AQUITAINE

NYE 2020 LATE SITTING

seating times from 8:30pm – stay until midnight fireworks show



6-Course Degustation Menu | \$165

Inclusive optional 2 hour deluxe drinks package | \$220

Duck Liver Gougere

Sous-Vide Quail *GF*

Half quail de-boned, candied beetroots, goat's yoghurt, raspberry and beetroot gel, spiced puffed wild grains

Confit Pork Belly *GF / DF*

Clear water scallops, preserved lemon, fennel puree, pickled onion

Smoked Duck Breast *GF / DFO*

Medium rare, roast parsnips, brussels sprouts, chestnuts, sweet potato, crisps, duck jus

+5 Wagyu Rump Cap *GF / DFO*

baby leek, porcini crumb, horseradish cream, bone marrow, red wine jus

Fig Jam Beignets

Cognac ice cream, anglaise sauce, fresh fig

**please note dietaries as listed each dish, excluding parts of dishes may be possible however there will be no substitute dishes available due to specific dietary requests*

*OPTIONAL 2 HOUR DELUXE BEVERAGE PACKAGE – inclusions:

Wine - Domaine Pichot Vouvray Brut (FR), Astrolabe Sauvignon Blanc (NZ), Howard Park Miamup Chardonnay (WA), Soumah Pinot Noir (VIC), d'Arenberg Laughing Magpie Shiraz/Viognier (SA)

Beer - Stone & Wood Pacific Ale, Brouhaha Rye Ale, Kronenbourg 1664 Lager, Cascade Premium Light

Softs - Coke, Diet Coke, Lemonade, Sparkling water, Soda water