



**COURTNEY'S
BRASSERIE**
fine wine & good times

www.courtneysbrasserie.com.au

Courtney's 3 Course with Choice Menu

Sourdough Rolls with Butter

Entrée

Alternate Menu

Willowbrae Goats Cheese & Balsamic Beetroot Tart with Honey Chestnuts

Slow Cooked Local Calamari with Angel Hair Pasta, Olive Tapenade & Salsa Verde

Main

Grass Fed Sirloin with Fondant Potatoes, Green Beans in Prosciutto & Confit Mushroom

Pan-Fried Barramundi Fillet with Jerusalem Artichoke, Cauliflower, Chick Peas & Lemon Dressing

Includes side dishes

Dessert

Sticky Orange Pudding with Double Cream

Strawberry Soufflé with Chocolate Sauce & Anglaise

Tea or Coffee with Chocolates

Courtney's Menu & Produce

Courtney's has taken the step towards using produce from within a 200km radius. We are doing this for a number of reasons.

We are supporting the local producers, buying direct from the farmers, growers and producers. We get better quality produce (fresher and riper) than from any other source, as it is selected by us at the farm.

We talk to local cheese makers and have produce made for us for certain days.

We have our meats dry aged.

We source game, eggs and meats that are from animals that are raised outdoors in a natural environment. We look for animals that are not given growth promotants.

We only use what is in season locally. Vegetables, fruit, local oils fresh from this season, honey, nuts & much more. We are also growing our own herbs.

By buying direct we have reduce the number of hands the produce passes through, this effects age, price & transport. (eg from the farmer to the market agent, then to wholesale distributor and finally to us the restaurant)

How our menu is determined

We talk to the farmers and see what is at its best. We look at what cuts of meat are at their prime (aged), and what seafood is around locally, at its best.

We take this produce and put together a menu for today.