



COURTNEY'S
BRASSERIE
fine wine & good times

www.courtneysbrasserie.com.au

Courtney's Christmas 7 Course Degustation Menu

Amuse Bouche

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Pork Terrine with Pickled Fennel & Toasted Sour Dough

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Willowbrae Goats Cheese & Balsamic Roasted Beetroot Tart with Honey Pecans

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King Prawns Filled Zucchini Flowers in Beer Batter Sauce Grebiche

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Hand Made Truffle Scented Chicken Tortellini with Mushroom Ragout

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Pan-Fried Tasmanian Farmed Salmon Fillet with Fried Cauliflower, Tomato & Chick
Pea Salad with Lemon Dressing

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*Slow Roasted Beef Fillet with Fondant Potato, Prosciutto Wrapped Green Beans &
Confit Mushroom*

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Mixed Dessert Plate~ Christmas Pudding, Pistachio Cake, Chocolate Mousse &
Cherry Parfait

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Coffee or Tea & Chocolates



\$77.90 Seven-Course Degustation or
\$120.00 with Wine

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