



COURTNEY'S
BRASSERIE
fine wine & good times

www.courtneysbrasserie.com.au

Courtney's Lunch Set Menu

Courtney's **Lunch Set menu**. Choose from:

Entrée & Main \$44.90

Main & Dessert \$44.90

Meals Served Alternately

Sourdough Rolls with Butter

Entrée

Twice Cooked Sustainable Farmed Blue Swimmer Crab Soufflé with Basil & Bisque Sauce

Roasted Quail & Prawn Ballotine with Shaved Vegetables & Lime, Ginger, Soy Dressing

Main

Roasted Pork Belly with Cauliflower Puree, Baby Peas, Caramelised Apple & Crackling

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

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.

This guarantees the freshest product for you.

A variety of methods for preparing the same ingredient that is in season. You may notice the same ingredient in different dishes, some served natural, pureed, pickled, preserved, poached.

The menu is based on simple fresh flavours.