



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

[www.courtneysbrasserie.com.au](http://www.courtneysbrasserie.com.au)

*Courtney's Sample Menu 2011*

**Starters** ~ to begin with or to share

- Herb & Garlic Bread \$3.30
- King Prawn in Beer Batter with Dipping Sauce \$4.90 each
- \*Tempura Oyster with Wasabi Mayonnaise \$3.50 each
- Oyster with Eshallots & Red Wine Dressing \$3.00 each
- Oyster Natural \$3.00 each

**Entrée**

- \*Organic Duck Liver Parfait with Pickled Fennel & Toasted Sourdough \$16.90
- \*Confit Baby Octopus with Piedmont Peppers, Olive Tapenade & Pesto \$18.90
- King Prawn Tortellini with Sautéed King Prawns & Bisque Sauce \$19.90
- Sautéed Lamb Kidneys with Toasted Brioche & Rosemary Red Wine Jus \$16.90
- \*Organic Chicken Leg Ballotine with Mushroom Ragout & Fried Quail Egg \$18.90
- Wild Mudgee Rabbit Pithivier with Truffle Mash & Onion Jam \$18.90

**Main**

- Twice Cooked Pork Belly with Cauliflower Puree, Baby Vegetables & Vanilla Quince \$27.90
- Roasted Pheasant Breast with Sous Vide Leg, Fennel Puree, Baby Fennel Tart & Wilted Greens \$29.90
- Roasted Organic Chicken Breast with Mashed Potato & Roasted Heirloom Carrots \$27.90
- Roasted Organic Lamb Rump with Baby Golden Beetroot, Potato Pave & Rosemary Jus \$28.90
- \*Pan Fried Ocean Trout Fillet with Jerusalem Artichoke, Cauliflower, Chickpea & Lemon Dressing \$28.90
- \*Roasted Sirloin with Fondant Potatoes, Field Mushroom, Green Beans & Red Wine Jus \$29.90

**Side Order**

- Baby Organic Rocket, Pear & Pecan Salad \$4.90
- Steamed Vegetables \$4.90
- Chips \$5.90
- Garlic Button Mushrooms \$6.90

**Degustation Menu ~ Seven Courses \$79**  
**Vegetarian Menu Available**

- Green Food Generation –New foodies book, Including Courtney's & recipes \$39.95
- More than a cook book ~ A culinary adventure