



COURTNEY'S
BRASSERIE
fine wine & good times

www.courtneysbrasserie.com.au

Courtney's Truffle Menu

Rolled Crab & Truffle Omelette
2004 Lerida Estate, Brut Rose, Canberra District

Speck & Truffle Crème Caramel
2009 Tamburlaine, Organic Riesling, Orange

Duck Liver Parfait with Truffle, Potato & Spinach
2009 Martin Codax, Albarino, Galicia Spain

Truffle Pasta Cabonara
2007 CJ Pask 'Gimblett Road', Chardonnay, Hawkes Bay NZ

Chicken Assiette ~Roasted Breast with Ballotine Leg, Braised & Pearl Barley
2009 Paua, Pinot Noir, Marlborough

Mudgee Wild Rabbit Pithier with Truffle Mash & Pea Puree
2009 Southern Highlands Wines, Merlot, Southern Highlands

Truffle Ice Cream
Seppeltsfield Rutherglen Grand Tokay

Tea or Coffee with Chocolate Truffles
\$90pp or \$145pp with wine matching

Truffles

Lowes Mount Truffiere is an emerging rural business based on growing the rare Black Perigord Truffle. Fresh Truffle seems to be at its best when it is grated or sliced thinly onto hot food just before eating. In this way the aroma of the truffle is brought to you though the heat of the dish on the plate before you.

Truffle is a flavour enhancer. It brings a unique earthy flavour to good food and the aroma is an essential part of the experience of eating truffles.

Truffle will willingly infuse many foods by storing them in containers with food like eggs. The delicate flavour of truffle can be overwhelmed by spices or foods with a strong flavour, so we have tried to use truffles to enhance the flavour of simpler dishes such as those based on pasta, cheese or egg.