



COURTNEY'S
BRASSERIE
fine wine & good times

www.courtneysbrasserie.com.au

Degustation Menu - SAMPLE

Starter

Tempura Oyster with Wasabi Mayo & Flying Fish Roe
(Hawkesbury Pacific Oysters)
NV Janz Sparkling, Tasmania

Organic Burrawong Duck Liver Pate with Sauterne Butter Sauce & Toast
Stoneleigh, Sauvignon Blanc, Marlborough, 2008

Grilled Figs Wrapped in Proscuitto with Honey, Truffle & Blue Cheese Sauce
Henschke 'Peggy's Hill', Riesling, Eden Valley, 2008

Pan-Fried Snapper Fillet with Garlic Shoots, Tomato & White Wine Beurre Blanc
Molly Morgan, Chardonnay, McLaren Vale, 2004

Roasted Organic Duck with Cauliflower Puree & Caramelised Apple Tart
Stoneleigh, Marlborough, Pinot Noir 2007

Mandooran Lamb Rump with Balsamic Roasted Vegetables
Y, Shiraz, Heathcote, 2006

Mixed Dessert Plate
De Bortoli Noble One, Botrytis Semillon, 2006

Coffee or Tea & Chocolates

\$77.90 Seven-Course Degustation or \$152.00 with Wine