

THE  
COURTYARD  
RESTAURANT



Welcome to the Courtyard Restaurant, Mercure Canberra.

My vision of food in today's world is of passion, excitement, challenges and smiles. With food in its variety, forms and abundance gives every chef a paradise playground to experiment, test, enhance and to present.

To develop a visual, tasteful unforgettable memory to friends of the simplicity of the elements and the marriage of flavours. For me as a chef, all the above comes into play from the basics, fundamentals, foundations, to the classics, to the "now". My experiences of the love for food in all its shapes and seasons give me immense joy of life and in which I would like to share and showcase in our menu here with you at the Courtyard Restaurant.

Our menu has been created to allow you to enjoy

2 courses for \$56 per person, or

3 courses for \$72 per person.

If you are not that hungry let us know and we can happily arrange individual meals and let you know the price before you decide.

Come in, enjoy and smile!

Chef Anthony

Anthony O'Connell

Executive Chef, Mercure Canberra

## SPARKLING

			GLASS	BOTTLE
NV	Bandini Prosecco	Veneto Italy	\$9.5	\$46.0

2016	Mojo Moscato	McLaren Vale SA	\$8.0	\$39.0
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## WHITE

			GLASS	BOTTLE
2015	La La Land Pinot Gris	North West VIC	\$8.0	\$39.0

2016	Willow Bridge 'Dragonfly' Sauvignon Blanc Semillon	WA	\$9.0	\$42.0
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2016	Tai Nui Sauvignon Blanc	Marlborough NZ	\$8.0	\$39.0
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2017	Shaw + Smith Sauvignon Blanc	Adelaide Hills SA		\$59.0
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2016	Oliver's Taranga Vermentino	McLaren Vale SA		\$57.0
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2016	Aquilani Pinot Grigio	Veneto Italy	\$9.0	\$42.0
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2015	Rockbare Riesling	Clare Valley SA	\$10.0	\$47.0
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2016	Credaro 'Five Tales' Chardonnay	Margaret River WA	\$9.0	\$42.0
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2015	In Dreams Chardonnay	Yarra Valley VIC		\$54.0
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## ROSÉ

			GLASS	BOTTLE
2015	Alta Rosé	Adelaide Hills SA	\$9.5	\$44.0
2015	Rameau D'Or Rosé	Provence France		\$56.0

## RED

			GLASS	BOTTLE
2015	Sticks Pinot Noir	Yarra Valley VIC	\$10.5	\$49.0
2015	Tar and Roses Sangiovese	Heathcote VIC	\$11.0	\$51.0
2016	Nanny Goat Vineyard Pinot Noir	Central Otago NZ		\$69.0
2015	Thorn-Clarke 'Sandpiper' Merlot	Barossa Valley SA	\$9.0	\$42.0
2015	Mountadam Shiraz	Barossa Valley SA	\$9.5	\$44.0
2014	Amelia Park 'Trellis Range' Cabernet Merlot	Margaret River WA	\$8.0	\$39.0
2014	Cullen 'East Block Red' Petit Verdot Malbec	Margaret River WA		\$89.0
2015	Snake + Herring 'Dirty Boots' Cabernet Sauvignon	Margaret River WA	\$11.0	\$51.0
2015	Two Hands 'Angles Share' Shiraz	McLaren Vale SA		\$64.0

## BEERS

James Boags Premium Light 2.7%	\$6.5
XXXX Gold 3.5%	\$7.0
Hahn Super Dry 4.6%	\$7.5
Lovedale Lager 4.7%	\$7.5
Paddo Pale Ale 5.0%	\$7.5
Darlo Dark Lager 4.9%	\$7.5
James Squire "150 lashes" Pale Ale 4.2%	\$8.5
Heineken 5%	\$8.5

## CIDERS

Sydney Brewery Agave & Ginger 4.5%	\$7.5
James Squire "Orchard Crush" Apple 4.8%	\$8.5

## SOFT DRINKS & JUICES

Coke, Coke Zero, Sprite, Lift, Lemon Lime & Bitters, Tonic Water, Soda Water, Dry Ginger Ale, Orange Juice, Apple Juice, Pineapple Juice	\$4.0
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## HOT DRINKS

Coffee	\$4.0
Hot Chocolate	\$4.0
Tea	\$4.0

Please ask our friendly wait staff for our spirits and liqueurs available.

## STARTERS

Panko crusted goats cheese, pistachio and dried cranberry log, caramelised onion relish, heirloom tomato & asparagus salad (v)

Paired with the Willow Bridge 'Dragonfly' Sauvignon Blanc Semillon

Balinese Spiced Prawn Koftas on lemongrass skewers, sweet soy dipping sauce and spicy green mango salad

Paired with the Rockbare Riesling

Beef tortellini in a rich beef and mushroom broth

Paired with the Snake + Herring 'Dirty Boots' Cabernet Sauvignon

Hot-smoked snowy river rainbow trout on ricotta & chive fritters with beetroot relish & horseradish cream

Paired with the Aquilani Pinot Grigio

Rabbit & Quail Terrine, lavash crackers, Cumberland sauce, salad leaves

Paired with the Credaro 'Five Tales' Chardonnay

Truffle Parmesan Polenta with Mushroom Ragu and poached egg (v gf)

Paired with the Aquilani Pinot Grigio

Smoked kangaroo, pickled baby vegetables, beetroot glaze, quinoa and lemon crème fraîche (gf)

Paired with the Tar and Roses Sangiovese

[ v=vegetarian, gf= gluten free, hc= healthy choice ]

# MAINS

Crisp skinned barramundi in an Asian soy-mushroom broth, samphire, spinach and sago crackling (hc)

Paired with the Willow Bridge 'Dragonfly' Sauvignon Blanc Semillon

Duck breast with duck croustillant, passion fruit sauce, tarragon Dutch carrots & green beans

Paired with the Sticks Pinot Noir

Wild Mushroom Rotolo - Wild mushroom duxcelle wrapped in thyme infused pasta topped with heirloom tomatoes, served on French beans, creamy cep reduction sauce and finished with deep fried leeks (v)

Paired with the Sticks Pinot Noir

Twice-cooked pork belly with an onion & apple veloute, fondant potato, tarragon carrots and asparagus (gf)

Paired with the Credaro 'Five Tales' Chardonnay

Herb and Parmesan crusted loin of lamb, braised lamb ravioli, fig relish, beetroot and puy lentil ragout, jus, and glazed eschallots

Paired with the Sticks Pinot Noir

Chicken Supreme wrapped in pancetta, olive & tarragon stuffing, kohlrabi puree, asparagus spears & chicken glaze (gf)

Paired with the Credaro 'Five Tales' Chardonnay

Grilled 250g Beef Sirloin, sage & parmesan cheese polenta chips, bacon jam, grilled asparagus, rocket leaf salad & onion rings

-Upgrade to 220g Beef Tenderloin: additional \$10

Paired with the Mountadam Shiraz

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## SIDE \$12.0

Twice cooked fried kipfler potatoes, rosemary and garlic  
(gf, v)

House salad, mixed leaves, garden greens, raspberry dressing  
(gf, v, hc)

Truffle mash with extra virgin olive oil  
(gf, v)

Steamed baby brocolini and asparagus spears  
(gf, v, hc)

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## SWEETS

Warm chocolate fondant, white chocolate sauce, chocolate pearls and vanilla ice cream

Saffron panna cotta, seasonal berries, mini meringues, pistachio praline & white peach puree (gf)

Brulee lemon tart, churned mascarpone, seasonal berries & coulis

Brandied Cherry Clafoutis with vanilla bean ice cream

Pecan and Maple pudding, thick cream and butterscotch sauce

## CHEESE (ADDITIONAL \$5.0)

Mersey Valley Vintage Club Cheddar with dried muscatels, quince paste, dried fruits, lavash and crackers

Wattle Valley Double Brie with fresh berries, balsamic glaze, lavash and crackers

Tasmanian Heritage Blue Opal, fresh pear, nuts, dried figs, lavash and crackers

Mixed cheese selection with dried muscatels, dried figs, lavash and crackers

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