

THE
COURTYARD
RESTAURANT

Welcome to the Courtyard Restaurant at Mercure Canberra.

My vision of food in today's world is of passion, excitement, challenges and smiles. 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 for friends of the simplicity of the elements and the marriage of flavours. For me as a chef, all of this comes into play from the basics, fundamentals, foundations, the classics, to the "now". My experiences of the love for food in all its shapes and seasons give me immense joy, in which I would like to invite you to share in our menu here 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.

Please be advised that food prepared here may contain traces of milk, egg, wheat, soybean, peanut, treenuts, fish and shell fish. If you have food allergy or a special dietary requirement, please inform a member of the service team.

Nilesh Vidyasagar

Executive Chef

Starters

Quick seared scallops with chilli kelp on yuzu corn puree, garlic furikake wafer, mango and pineapple salsa.

Paired with Tai Nui Sauvignon Blanc

Hoisin glazed pork belly with apple puree, pulled pork spring roll, red bell pepper jam and mustard cream.

Paired with Long Rail Gully Pinot Noir

Smoked turkey roulade with minted green pea emulsion, cranberry jam, rocket leaves and flaked almonds. **(GF)**

Paired with Long Rail Gully Riesling

Crispy prawn and seafood salad with watercress, sesame dressing, mung bean, crispy yolk and peanut and chilli sauce.

Paired with Lerida Estate Pinot Noir Rose

Ravioli filled with pumpkin, eggplant, halloumi, pinenut, madeira sauce with Tuscan tomato relish. **(HC) (V)**

Paired with Lerida Estate Pinot Grigio

Cabernet braised sticky beef short ribs served with celeriac puree, orange and carrot salad with Moroccan spiced couscous. **(GF)**

Paired with Long Rail Gully Merlot

Cider kangaroo loin, pomegranate yoghurt, pickled black rice, wattle seed cracker and greens.

Paired with Mount Majura Chardonnay

Mains

Pan seared market fish on green pea veloute, braised leek and spinach, grape fruit salsa and smoked fish croquettes. **(HC)**

Paired with Long Rail Gully Riesling

Soya and ginger roasted duck breast, Thai risotto, green beans, hoisin jus and leek chiffonade. **(GF)**

Paired with Long Rail Gully Pinot Noir

Saltimbocca chicken stuffed with Parma ham and pistachio mousse served with a potato cutlet, pickled baby carrot butternut and coconut puree with pineapple and melon salsa.

Paired with Tai Nui Sauvignon Blanc

Lamb chump stuffed with garlic and thyme broccolini almondine, Almond skordalia, lamb confit and pickled beetroot.

Paired with Long Rail Gully Merlot

Smoked venison Denver leg, red cabbage and blue cheese parcel, sour cream kumara mash, juniper jus and baby carrot.

Paired with Mount Majura Tempranillo-Shiraz-Graciano

Char grilled tenderloin with mushroom and horseradish pate, tempura kale, green beans, smoked potato mash, red onion marmalade and pink peppercorn jus.

Paired with Lerida Estate Tempranillo

Inari pocket stuffed with wild mushroom, corn and pea risotto, tomato coulis, crispy camembert, pine nut and rocket leaves with paprika dressing. **(V)**

Paired with Bandini Prosecco

Sides - \$12 Each

Smoked potato mash with whipped cream fraiche **(GF) (V)**

Cos lettuce, bacon, boiled egg, cherry tomato Caesar salad **(GF)**

Deep fried zucchini with red pepper hollandaise **(V)**

Broccoli, almond, pastrami, parmesan cheese almonidine **(GF)**

Dessert

Raspberry and vanilla mille feuille with fresh fruits and honey and whiskey ice cream.

Mango mousse cake with coconut ice cream and sesame tuile.

Spiced rhubarb cake with manuka honey cream and lemon mascarpone.

Banana parfait with salted almond praline with mango jelly.

Duo of dark chocolate mousse and walnut brownie with ganache, freeze dried mandarin, chocolate and fennel soil.

Mixed Cheese Platter additional \$5.00

Three cheese platter with canneberge, dried honey chunk, sweet jam, nuts, quince paste, dried fruits, fruit compote.

GF – gluten free **HC** – healthy choice **V** – vegetarian

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Sparkling

		Glass	Bottle
Bancroft Bridge	Brut	8	38
Bandini	Prosecco	10	46

Red

Bancroft Bridge	Shiraz Cabernet	8	38
Mount Majura	TSG	14	64
Mountadam	Shiraz	11	45
Long Rail Gully	Pinot Noir	13.5	63
Long Rail Gully	Merlot	9	40
Lerida Estate	Tempranillo	11	47
Nick Spencer	Shiraz Touriga	13	60

White

Jade Estate	Semillon	7	32
Bancroft Bridge	SSB	8	38
Tai Nui	Sauvignon Blanc	9	42
Lerida Estate	Pinot Grigio	9	48
Mount Majura	Chardonnay	12	58
Long Rail Gully	Riesling	8	40

Rosé

Lerida Estate	Pinot Noir Rosé	9	41
Long Rail Gully	Rosé	9	41

Fortified and Dessert

Hope Estate 2014 Late Harvest Verdelho			14
Penfolds Club Tawny		7.5	

Beer	% Alcohol	Glass
James Boag's Premium Light	2.7%	6.5
XXXX Gold	3.5%	7
Lovedale Lager	4.7%	7
Paddo Pale American Pale Ale	5%	7
Darlo Dark Lager	4.9%	7
Glamarama Summer Ale	4.6%	7
Hahn Super Dry	4.6%	7
James Squire "150 lashes" Pale Ale	4.2%	8.5
Corona	4.5%	8.5
Heineken	5%	8.5

Cider

Sydney Brewery Agave & Ginger	4.5%	7.5
Sydney Brewery Crisp Apple	4.5%	7.5

Spirits

Vodka, Scotch, Rum, Bourbon, Gin, Whisky		8.5
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Something Soft

Coke, Coke Zero, Sprite, Lift, Lemon Lime & Bitters, Tonic Water, Soda Water, Dry Ginger Ale		4
Apple, Orange, Pineapple Juice		4
Vittoria Coffee		4.5
Hot Chocolate		4.5
Dilmah Exceptional Tea		4.5