

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

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

ROSÉ

			GLASS	BOTTLE
2015	Alta Rosé	Adelaide Hills SA	\$9.5	\$44.0

2015	Rameau D'Or Rosé	Provence France		\$56.0
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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
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2016	Nanny Goat Vineyard Pinot Noir	Central Otago NZ		\$69.0
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2015	Thorn-Clarke 'Sandpiper' Merlot	Barossa Valley SA	\$9.0	\$42.0
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2015	Mountadam Shiraz	Barossa Valley SA	\$9.5	\$44.0
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2014	Amelia Park 'Trellis Range' Cabernet Merlot	Margaret River WA	\$8.0	\$39.0
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2014	Cullen 'East Block Red' Petit Verdot Malbec	Margaret River WA		\$89.0
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2015	Snake + Herring 'Dirty Boots' Cabernet Sauvignon	Margaret River WA	\$11.0	\$51.0
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2015	Two Hands 'Angles Share' Shiraz	McLaren Vale SA		\$64.0
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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

Pacific oysters 4 ways: natural, soy & ginger, mango mint, and pancetta crumb

Paired with the Bandini Prosecco

Coconut, Lime & Chili BBQ King Prawns with ruby grapefruit, avocado & shaved fennel salad (gf, hc)

Paired with the Rockbare Riesling

Warm Balsamic lamb salad with rocket leaf, fetta, heirloom tomatoes, roasted asparagus & pumpkin (gf, hc)

Paired with the Sticks Pinot Noir

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

Paired with the Credaro 'Five Tales' Chardonnay

Moroccan spiced quail, couscous & quinoa pearls, hummus & yoghurt spread

Paired with the Aquilani Pinot Grigio

Truffle and vanilla infused scallops, cauliflower puree, minted peas and maple reduction

Paired with the Aquilani Pinot Grigio

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

MAINS

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

Paired with the Willow Bridge 'Dragonfly'
Sauvignon Blanc Semillon

Duck breast with duck croustillant, passion fruit sauce and crushed new potato cake, tarragon Dutch carrots and 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 Aquilani Pinot Grigio

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

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

Rolled spatchcock wrapped in pancetta, olive and tarragon stuffing, kohlrabi puree, asparagus spears, roast chicken glaze (gf)

Paired with the Rockbare Rielsing

Grilled 220g Beef Tenderloin, sage and parmesan cheese polenta chips, bacon jam, grilled asparagus, rocket leaf salad and onion rings (gf)

Paired with the Mountadam Shiraz

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SIDES \$12.0

Warm salad of rocket leaves, with balsamic roasted forest mushrooms, semi dried tomato, roasted hazelnuts and fetta (gf)

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, summer berries, mini meringues, pistachio praline and white peach puree (gf)

Brulee lemon tart, churned mascarpone, summer berries and coulis

White chocolate and dark cherry tiramisu, white chocolate shavings, dark chocolate ganache and pistachio biscotti

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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