

THE Courtney Room

Sunday Supper

to start

HOUSE MADE BREAD
almond chili butter

in progression

ROASTED BEETS

mole, Haltwhistle feta, pistachio crumb, lime, mint

CHARRED CABBAGE AND SQUASH

squash, corn, black bean, pumpkin seeds, confit
garlic

tacos choice of 2

POLLO

pulled chicken leg, mole

PESCADO

tuna ceviche

CARNE ANNATO

braised beef brisket

SQUASH

spiced and roasted

all tacos include on the side

corn tortillas, lime creme fraiche, house made
salsa, guacamole, refried lentils

to finish

HORCHATA FLAN

\$49 PER PERSON

THE *Courtney Room*

Drinks

CAFFÈ UMBRIA COFFEE/DECAF COFFEE	4
ESPRESSO	SINGLE 4 DOUBLE 5.50
CAPPUCCINO	4.50
LATTE/MOCHA	5
AMERICANO	SINGLE 4 DOUBLE 5.50
MACCHIATO	4
SILK ROAD LOOSE LEAF TEA	4
— Black teas: Jewel of India Assam, Imperial Earl Grey, Berry Victoria, Darjeeling, Silk Road Chai, Lapsang Souchong	
— Green tea: Dragonwell	
— Herbal teas: Angelwater, Rooibos, West Coast Peppermint	
JUICE (ORANGE, APPLE, GRAPEFRUIT, CRANBERRY)	4

Non-Alcoholic Cocktails

SOUR STRAWBERRY CREAM SODA	7
Strawberry puree, white chocolate syrup, lemon, cream, soda	
GREEN THUMB	8
Seedlip Garden, lemon, mint leaves, basil, honey syrup	
NOT SO GIN & TONIC	8
Seedlip Garden, Fentimans Tonic water	

Cocktails and Speciality Drinks

KIR ROYALE	14
Unsworth Charme De L'Île, Odd Society Crème de Cassis	
MIMOSA	14
Unsworth Charme De L'Île, fresh orange juice	
CAESAR	10
Vodka, Clamato juice, Worcestershire sauce, Tabasco, pickled asparagus	
FRENCH 250	17
Empress 1908 Gin, Charme de L'Île, local honey, lemon	
ROAD TRIP	11
Nutty Solera, Maraschino cherry liqueur, Lillet, lemon, honey	
THE COURTNEY ROOM SHAFT	12
Vodka, Forty Creek Cream, Legend Distilling Blasted Brew	
TCR NEGRONI	12
Berry Victoria infused Gin, Campari, Martini Rosso	