

Courgette Restaurant

Seven Course Vegetarian Degustation Menu \$125pp

Matching Vines \$60pp

**Courgette Blossom, Stracciatella, Blistered Baby Tomatoes,
Basil Pesto, Fresh Almonds & Foraged Herbs**

2008 Miceli Michael Sparkling Brut Chardonnay - Mornington Peninsula VIC (60ml)

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**Barbeque Glazed Tofu, Smoked Crème Fraiche,  
Yellow Beetroot, Star Fruit & Avruga Caviar**

*2019 Riverby Estate Sauvignon Blanc - New Zealand (60ml)*

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**Confit Potato, Cauliflower Puree, Green Kale,
Granny Smith Apple & New Season Peas**

2020 Lark Hill Riesling - Canberra District (60ml)

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**Sesame Crumbed Charred Red Capsicum, Stone Ground Soft Polenta,  
Charred Corn, Preserved Lemon & Marjoram**

*2019 Pankhurst Sangiovese Rose - Canberra District (60ml)*

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**Marinated Haloumi, Sheep's Yogurt, Burnt Eggplant Puree,
Baked Sweet Potato, Green Asparagus & Pickled Walnut**

2019 Lenton Brea Lady Douglas Cabernet Sauvignon - Margaret River WA (60ml)

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**Roast Portobello Mushroom, Pomme Puree, Slow Baked Celeriac,  
Hazelnuts, Oyster Leaf & Café de Paris Sauce**

*2018 Sergi 'Seductive' Basket Pressed Shiraz - Adelaide Hills SA (60ml)*

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**Frozen Elderflower Meringue, Rockmelon Granita,
White Chocolate and Cardamom Cremeux & Puffed Barley**

2016 Nugan Estate Cookkoothama Vineyard Botrytis Semillon (35ml)

**Selection of Australian & International Cheeses
Homemade Lavosh (\$26 Supp)**

We cater for dietary requirements & we have a vegetarian menu.

Executive Chef Lach Elliott-Oren