

# *Courgette Restaurant*

*Seven Course Degustation Menu \$125pp*

*Matching Vines \$60pp*

**Courgette Blossom, Sun-dried Tomato, Basil,  
Mozzarella & Baked Tomato Coulis**

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

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**Yuzu Sesame Seed Crusted Aromatic Tofu, Pappadam,  
Shiitake, Aromatic Coconut, Lime & Coriander**

*2017 Riverby Estate Sauvignon Blanc – New Zealand (60ml)*

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**Garlic and Thyme Baked Portabella Mushroom, New Season Asparagus,  
Chipotle Pepper Mousse & Pickled Kohl Rabi**

*2019 Lark Hill Riesling – Canberra District (60ml)*

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**Tempura Broccolini, Roasted Cauliflower Puree, Green Beans,  
Blistered Baby Tomatoes, Basil & Pinenut Pesto**

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

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**Seared Halloumi, Potato Galette, Cauliflower Puree,  
Baby Eggplant, Fioretto, Warrigal**

*2017 Lenton Brea Lady Douglas Cabernet Sauvignon – Margaret River WA (60ml)*

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**Fresh Cheese Curd Ravioli, Pot-au-feu of Heirloom Tomatoes,  
Brown Butter Crumb, Parmesan & Basil**

*2016 Sergi 'Seductive' Basket Pressed Shiraz – Adelaide Hills SA*

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**Warm Celeste Fig and Quince Custard tart, Hazelnuts,  
Rosemary Ice-cream, Milk crumbs, Lemon balm**

*2016 Nugan Estate Cookroothama Vineyard Botrytis Semillon*

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*Executive Chef Zach Elliott-Oren*