

Courgette Restaurant

Five Course Vegetarian Degustation Menu \$85pp

Matching Vines \$50pp

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

2019 Riverby Estate Sauvignon Blanc - New Zealand (80ml)

~ ~ ~

**Barbeque Glazed Tofu, Smoked Crème Fraiche,
Yellow Beetroot, Star Fruit & Sunflower Seeds**

2020 Lark Hill Riesling - Canberra District (80ml)

~ ~ ~

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

2019 Pankhurst Sangiovese Rose - Canberra District (80ml)

~ ~ ~

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

2018 Sergi 'Seductive' Basket Pressed Shiraz - Adelaide Hills SA (80ml)

~ ~ ~

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

2016 Nugan Estate Cookeroothama Vineyard Botrytis Semillon (40ml)

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

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

Executive Chef Lach Elliott-Oren