

Courgette Restaurant

Chefs Choice

Five Course Degustation Menu \$85pp

Matching Vines \$50pp

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

2017 Riverby Estate Sauvignon Blanc – New Zealand (80ml)

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

*2019 Lark Hill Riesling – Canberra District (80ml)*

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

2019 Pankhurst Sangiovese Rose – Canberra District (80ml)

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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 (80ml)*

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

2016 Nugan Estate Cooksfoot Vineyard Botrytis Semillon

Executive Chef Zach Elliott-Grenn