

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, Atlantic Salmon, Pappadam,  
Shiitake, Aromatic Coconut, Lime & Coriander**

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

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**Seared Yellowfin Tuna, Avocado & Blood Orange Micro Salad
Leek Ash, Caramelised Onion Soubise, Potato Crisp**

2019 Lark Hill Riesling - Canberra District (60ml)

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**Artisan Duck, Maple & Cognac Sausage, Seared Scallop,  
Soft Polenta, Sweet & Sour Pickled Red Cabbage**

*2019 Kerralee Ruby Pinot Noir Rose - Canberra District (60ml)*

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**Roasted Cowra Lamb Loin, Potato Galette, Cauliflower Puree,
Baby Eggplant, Fioretto, Warrigal, Rosemary Jus**

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

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**Angus Beef Filet & Ox Tail, Paris Mash, Pea Puree, Mushroom  
Wattle Seed & Native Bush Tomato Demi-Glaze**

*2016 Sergi 'Seductive' Basket Pressed Shiraz - Adelaide Hills SA (60ml)*

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**Lindt Chocolate Marquise, Fresh Raspberries,
Hazelnut Praline Ice-cream, Chocolate Shards**

2016 Nugan Estate Cookkoothama Vineyard Botrytis Semillon (35ml)

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

Executive Chef James Musillon

Chef Sania Tahmassebi