

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)

~~~

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

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

~~~

**Seared Hervey Bay Scallop, Cauliflower Puree,
Blistered Baby Tomatoes, Asparagus Spears & Trout Pearls**

2019 Lark Hill Riesling - Canberra District (60ml)

~~~

**Ginger Glazed Confit Duck Leg, Candied Lemon, Corn Puree  
Baked Beetroots & Pickled Daikon**

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

~~~

**Herb Crusted Cowra Lamb Loin, Mint Yogurt, Pomegranate Seeds,
Cauliflower, Glazed Eggplant & Rosemary Jus**

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

~~~

**Slow Cooked Angus Beef Cheek, Champignons,  
Pickled Baby Onions, Horseradish & Green Peppercorn Sauce**

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

~~~

**Warm Celeste Fig and Quince Custard tart, Hazelnuts,
Rosemary Ice-Cream, Milk Crumbs & Lemon Balm**

2016 Nugan Estate Cookroothama Vineyard Botrytis Semillon (35ml)

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

Executive Chef Zach Elliott-Oren