

Four Course Dinner Menu \$88p.p

First

***Organic Chicken Liver & Foie Gras Parfait, Toasted Brioche,
Caramelised Apple Balsamic, Baby Watercress Salad***

***Seared Clearwater Scallop Wrapped in Byron Bay Pork Bacon,
Smoked Eel Brandade, Potato & Leek Custard***

***Beer Battered Courgette Flower Filled With Lightly
Smoked Buffalo Mozzarella, Basil, Olive Pesto, Carrot Gel***

***Coriander & Cumin Rare Yellowfin Tuna, Yuzu Roasted Seeds,
Seaweed Cracker, Miso Dressing, Avocado, Wasabi***

Second

***Dutton Park Duck & Sage Free Range Spatchcock Ballotine,
Black Truffle Béarnaise, Waffle Potatoes, Aged Cabernet Vinegar***

***Apple & Star Anise Golden Plains Twice Cooked Pork Belly,
Yamba King Prawn, Celeriac Remoulade, Cauliflower Purée***

***Beetroot Tarte Tatin, Delicabra Goat Cheese,
Ginger & Sesame Seed Crisp, Micro Herbs***

***Line Caught Blue Eye Cod & Crustacean Agnolotti,
Fennel, Parsley Foam, Alaskan King Crab***

Sides (\$9 supp.)

Apple & Witlof Salad, Blue Cheese Dressing, Walnuts

Garlic Sautéed Peas, Sugar Snaps & Baby Spinach

Paris Mash

Chef James Mussillon

Courgette Restaurant

Third

*Mandagery Creek Venison Loin, Wild Mushroom Sauce,
Pommes Parisienne, Celeriac Purée, Beetroot*

*Herb Crusted Hunter Valley Grass Fed Beef Tenderloin,
Oxtail & Onion Stew, Parsnip Purée, Red Wine Gel*

*Crispy Potato Galette, Confit Garlic, King Brown Mushroom,
Pea Purée, New Season White Asparagus, Petit Herbs*

*Market Fish Hand Picked By Chef Mussillon, Baby Spinach,
Mussels, Prawns & Scallops, Potato Bobbin, Avruga Caviar Sauce*

Fourth

*Avocado Semifreddo, Ricotta Doughnuts, Chocolate Puffed Rice,
Earl Grey & Honey Ice Cream, Salted Caramel Pearls*

*Velvety Strawberry Mousse, Chocolate Dome, Frozen Mint,
Black Pepper Ice Cream, Berry Pearls, Yoghurt Crunch*

*White Chocolate & Lime Mousse, Ginger Coat, Hazelnut Biscuit,
Crème Diplomat, Lemon Thyme Ice Cream*

*Brillat-Savarin, Red Wine Poached Pear,
Granola Cookie, Quince, Lavosh*

Fifth (\$22 supp.)

*Selection of Australian & International Cheeses,
Lavosh, Chutney*

Chef James Mussillon