

# *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 Atlantic Salmon, 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**

*Cowra Lamb 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**

*Mango Snow Egg, Mango Granita & Jelly,  
Persian Fairy Floss, Almond Crunch*

*Lemon Myrtle Doughnuts, Lemon & Honey Yoghurt,  
Strawberry Ice Cream, Blackberries, Cookie Nut Crumble*

*Dark Lindt Chocolate Mousse, Freeze Dried Licorice,  
Kirsch Custard Filled Cherries, Cherry Sorbet*

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

## **Fifth** (\$22 supp.)

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

*Chef James Mussillon*