

Three Course Lunch \$66 pp

Entrée

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

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

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

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

Main

*Mandagery Creek Venison Loin, Wild Mushrooms 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*

Chef James Mussillon

Courgette Restaurant

Sides (\$9 supp.)

Garlic Sautéed Peas, Sugar Snaps & Baby Spinach

Paris Mash

Hand Cut Chips

Apple & Witlof Salad, Blue Cheese Dressing, Walnuts

Dessert

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

**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**

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

Cheese Board (\$22 supp.)

Selection of Australian & International Cheese

Chef James Musillon