

# *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**

*Cowra Lamb 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**

**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**

## **Cheese Board** (\$22 supp.)

**Selection of Australian & International Cheese**

*Chef James Musillon*