

# *Courgette Restaurant*

*Vegetarian Dinner Degustation Menu \$130pp*

*Matching Wines \$70 pp*

*Stone Baked Bread, Smoked Butter*

## *First*

**Courgette Blossom stuffed with Stracciatella Cheese,  
Blistered Vine-ripened Tomatos, Olive & Herb Snow**

*2015 Miceli Michael Sparkling Brut - Mornington Peninsula VIC*

## *Second*

**Caramelised Globe Artichoke, Corn Fritter, Black Garlic  
Cauliflower, Nashi Pear, Crispy Peas, Micro Herbs**

*2023 Lark Hill Riesling - Canberra District*

## *Third*

**Herb-Crusted Cauliflower Steak & Halloumi, Beetroot  
Potato Galette, and Mint yogurt, Pumpkin Puree**

*2022 Cicada Cherry Nose Pinot Noir- Marlborough New Zealand*

## *Fourth*

**Wild Mix Mushroom and Garden Pea Risotto,  
Parmesan, Porcini Truffle Oil, Micro Herbs**

*2020 Sergi 'Seductive' Basket Pressed Shiraz - Adelaide Hills SA*

## *Fifth*

**Lindt Chocolate Bon Bon, Yoghurt Sorbet, Blackberries  
Salted Caramel Mousse, Coconut Almond Truffle**

*2020 Chateau Audient Sauternes - France*

## *Sixth Course \$26 Supplement*

**Selection of Australian & International Cheeses  
With Pear Compote & Homemade Lavosh**

*Minimum 2 Guests*

*We cater for dietary requirements & offer a vegetarian menu on request*