

Courgette Restaurant

Five Course Dinner Degustation Menu \$130pp

Matching Wines \$70 pp

Stone Baked Bread, Smoked Butter

Appetiser Supplement

Freshly Shucked Merimbula Oysters
(4 @ \$16) (8 @ \$32) (12 @ \$48)

First

**Atlantic Salmon, Yuzu Sesame Seeds, Avruga Caviar,
Aioli, Tomato Avocado Salsa, Aromatic Sauce**

2015 Miceli Michael Sparkling Brut - Mornington Peninsula VIC

Second

**Seared Hervey Bay Scallops, Berkshire Pork Belly,
Black Garlic, Cauliflower puree, Nashi Pear**

2023 Lark Hill Riesling - Canberra District

Third

**Herb-Crusted White Pyrenees Lamb Loin, Pumpkin,
Potato Galette, Mint yogurt, Rosemary Jus**

2022 Cicada Cherry Nose Pinot Noir - Marlborough New Zealand

Fourth

**Black Angus Beef Fillet, Paris Mash, Asparagus
Cream Spinach, Dutch Carrot, Red wine Jus**

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

Fifth

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