

# *Courgette Restaurant*

*Five Course Lunch Degustation Menu \$120 pp*

*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*