

Courgette Restaurant

Vegetarian Lunch Degustation Menu \$120 pp

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