

# *Courgette Restaurant*

*Five Course Dinner Degustation Menu \$130pp*

*Matching Wines \$70*

## *Appetiser Supplement*

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

**Sourdough Bread & Smoked Cultured Butter \$3 each**

## *Amuse-Bouche*

**Rabbit and Confit Onions Terrine, Chicken Liver Pate`  
Toasted Brioche, Cornichons, Black fig Marmalade**

## *First*

**Courgette blossom, Garlic Prawn, Aromatic Coconut Curry  
Kaffir Lime, Buffalo Yoghurt, Tomato, Micro Coriander**  
*2022 Ríverby Estate Sauvignon Blanc - Marlborough New Zealand*

## *Second*

**Seared Hervey Bay Scallops, Berkshire Pork Belly,  
Black Garlic, Cauliflower, Boudin Noir, Nashi Pear**  
*2023 Lark Hill Riesling - Canberra District*

## *Third*

**Free Range Spatchcock, Gruyere Cheese, Kipfler Potatoes  
Leeks and Chorizo Veloute`, Chimichurri Sauce**  
*2022 Cicada Cherry Nose Pinot Noir- Marlborough New Zealand*

## *Fourth*

**Wagyu Beef Cheek MB-6, Cream Spinach, Celeriac Puree  
Baby Turnip, 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*