

Courgette Restaurant

Five Course Degustation Menu \$130pp

Matching Wines \$70

Appetiser Supplement

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

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 Riverby 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

Marinated Duck Maryland, Gruyere Cheese, Kipfler Potatoes
Leeks and Chorizo Veloute`, Chimichurri Sauce
2022 Cicada Cherry Nose Pinot Noir- Marlborough New Zealand

Fourth

Grass-Fed Angus Beef Fillet, 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