

# *Courgette Restaurant*

*Five Course Dinner Degustation Menu \$125p.p*

*Matching Vines \$60pp*

*Stone Baked Bread with Smoked Butter \$2*

*Appetiser Supp*

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

*First*

**Yuzu Sesame Seed crusted Atlantic salmon, Pappadam, Aioli,  
Enoki Mushroom, Broad bean, Aromatic coconut Sauce, Lime and coriander**  
*2015 Miceli Michael Sparkling Brut - Mornington Peninsula VIC (60ml)*

*Second*

**Seared Hervey Bay Scallops with Pork Jowl, Fermented Black Garlic,  
Cauliflower puree, Black Pudding Crumbs, Apple**  
*2023 Lark Hill Riesling - Canberra District (60ml)*

*Third*

**Herb-Crusted White Pyrenees Lamb Loin, Croquette, Pumpkin Puree,  
Balsamic Beetroot, Potato Galette, Mint yogurt, Rosemary Jus**  
*2022 Cicada Cherry Nose Pinot Noir- Marlborough New Zealand (60ml)*

*Fourth*

**Black Angus Beef Fillet, Paris Mash, White Asparagus Spear,  
Spinach, Honey Carrot, Red wine Black Truffle Jus**  
*2020 Sergi 'Seductive' Basket Pressed Shiraz - Adelaide Hills SA (60ml)*

*Fifth*

**Pineapple Brulée Tart with Coconut Mouse,  
Mango Ice-cream, Pistachios crumbs**

*2018 Nugan Estate Cookoothama Vineyard Botrytis Semillon (35ml)*

*Sixth Course \$26 Supp*

**Selection of Australian & International Cheeses  
With Pear Compote & Homemade Lavosh**

*We cater for dietary requirements & offer a vegetarian menu on request*