

# *Courgette Restaurant*

*Five Course Lunch Degustation Menu \$115p.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 Cookroothama 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*

# *Courgette Restaurant*

*Menu Vegetarian \$125p.p*

*Matching Vines \$60pp*

*Bread \$2 p.p*

***Courgette Blossom, Stracciatella and Sundried Tomato,  
Kalamata Olive Tapenade, Roasted Tomato Puree & Foraged Herb Snow***

*2008 Míceli Michael Sparkling Brut Chardonnay – Mornington Peninsula VIC (60ml)*

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***Slow Roast Globe artichoke, Corn Fritter, Cauliflower Puree,  
Black Garlic, Pesto Beans, Red sorrel***

*2019 Lark Hill Riesling – Canberra District (60ml)*

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***Herb-Crusted Cauliflower Steak & Halloumi, Sweet Pumpkin Puree,  
Balsamic Roasted Baby Beetroot, Potato Galette, Mint yogurt***

*2021 Cicada Cherry Nose Pinot Noir- Marlborough New Zealand (60ml)*

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***Porcini Mushroom & Black Truffle Risotto,  
Sautéed King Brown, Puffed Wild Rice, Foraged Herb Oil***

*2018 Sergi 'Seductive' Basket Pressed Shiraz – Adelaide Hills SA*

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***Pineapple Brulee Tart, Coconut Mousse,  
Mango Ice Cream, Pistachio Crumbs***

*2016 Nugan Estate Cookroothama Vineyard Botrytis Semillon*