

Courgette Restaurant

Vegetarian Degustation Menu \$130pp

Matching Wines \$70

Bread & Smoked Cultured Butter \$3 each

Amuse-Bouche

Caramelised Onion, Thyme and Olive on Toasted Brioche

First

**Meredith Goats Cheese Cloud, Heirloom Tomatoes,
Smashed Avocado, Crispy Ash Brioche, Micro Basil**
2022 Riverby Estate Sauvignon Blanc - Marlborough New Zealand

Second

**Corn Croquette, Pea pure, Black Garlic, Caramelised Nashi Pear
Pickled Ginger and Reddish, Burnt Apple Puree**
2023 Lark Hill Riesling - Canberra District

Third

**Charred Aubergine with Garlic Hummus, Persian Feta,
Salt Baked Carrots, Beetroot Vinaigrette**
2022 Cicada Cherry Nose Pinot Noir - Marlborough New Zealand

Fourth

**Courgette Blossom Pumpkin Filled, Baked Portobello Mushroom,
Gorgonzola Iceberg lettuce, Red Pepper, Mixed Seeds**
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