

Four Course Dinner Menu \$88p.p

First

*Dutton Park Duck & Cabbage Gyoza, Spatchcock Ballotine,
French Beans, Green Thai Chili Broth, Coconut Gel*

*Vodka & Beetroot Cured Gravlax, Hawkesbury River Squid,
Baby Capers, Meredith Goat Cheese, Beetroot Chips*

*Lightly Smoked Buffalo Mozzarella, Semi Dried Tomatoes,
Basil, Olive Pesto, Spiced Carrot & Quinoa Corn Fritter*

*Coriander & Cumin Rare Yellowfin Tuna, Sesame Seeds,
Seaweed Cracker, Miso Dressing, Avocado, Wasabi*

Second

*Hunter Valley Quail Breast, Crispy Cigar, Pistachio Terrine,
Eggplant Caviar, Gribiche Sauce, Fried Quail Egg*

*Apple & Star Anise Golden Plains Twice Cooked Pork Belly,
Celeriac Remoulade, Cauliflower Purée*

*Baked Field Mushroom & Dutch Cream Potato Tortellini,
Black Truffle, Mixed Seeds, Butternut Pumpkin Purée*

*Seared Scallops Wrapped in Byron Bay Pork Bacon,
Smoked Eel Brandade, Potato & Leek Custard*

Sides (\$9 supp.)

Apple & Witlof Salad, Blue Cheese Dressing, Walnuts

Garlic Sautéed Peas, Sugar Snaps & Baby Spinach

Paris Mash

Chef James Mussillon

Courgette Restaurant

Third

*Mandagery Creek Venison Loin, Wild Mushroom Sauce,
Pommes Parisienne, Celeriac Purée, Beetroot*

*Herb Crusted Hunter Valley Grass Fed Beef Tenderloin,
Oxtail & Onion Stew, Parsnip Purée, Red Wine Gel*

*Beer Battered Courgette Flower Filled With Ratatouille,
Cashew & Red Pepper Pesto, Soya Beans, Garlic Baked Eggplant*

*Crispy Skin South Coast Snapper, Baby Spinach,
Mussels, Prawns & Scallops, Potato Bobbin, Avruga Caviar Sauce*

Fourth

*Valrhona Dark Chocolate Fondant, Grand Marnier Macaroon,
Orange Sorbet, Aerated Chocolate Sponge, Candied Lemon*

*Walnut & Date Dacquoise, Deep Fried Vanilla bean Custard,
Berry Compote, Rum-Raisin Ice Cream, Sesame Popcorn*

*Pistachio Delight, Basil & Lemon Sorbet,
Pistachio Rocks, Apple Pearls, Sweet Melon*

*Brillat-Savarin, Red Wine Poached Pear,
Granola Cookie, Quince, Lavosh*

Fifth (\$22 supp.)

*Selection of Australian & International Cheeses,
Lavosh, Chutney*

Chef James Mussillon