

RESTAURANT *Cuvée*

PETERSON HOUSE LTD



Welcome to Cuvee

With a modern Australian menu, Head Chef Chad Pridue uses his years of experience to create a menu that uses freshseasonal produce and as many local suppliers as possible.

All micro herbs and greens from local Farmers Table, seafood from Port Stephens, and honey from Head Chef's own apiary.

From a quick bite between tastings, to a long, leisurely lunch,our menu is designed to provide something for all guests.

We hope you enjoy your stay here at Restaurant Cuvee, and look forward to seeing you again soon.



A surcharge of 10% applies on Sundays and a surcharge of 15% applies on Public Holidays

Starters

Tomato bruschetta, baby basil, fresh mozzarella, 16
caramelised balsamic

Enjoy with a glass of Peterson House Sparkling Prosecco 16

Warm sourdough cob loaf, house made dukkah, 17
caramelised balsamic, confit garlic oil (DF)

Enjoy with a glass of Peterson House Sparkling 2022 14
Chardonnay Pinot Noir

Oven baked mezze skillet, brie, feta stuffed capsicum, 38
muscat figs, candied pecans, prosciutto wrapped
pear, olives, blueberry cranberry merlot jam, burrata,
grilled sourdough (GF opt)

Enjoy with a glass of Peterson House Sparkling Prosecco Rose 16

Fresh Pacific Oysters, fresh lemon, Pink Blush salt

½ Dozen 30

1 Dozen 55

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Taste and Share

TASTE/SHARE

Pacific Oysters, 2023 Picpoul Blanc vinaigrette, 30/55
cucumber, shallots (GF, DF)

Enjoy with a glass of Peterson House Sparkling 2023 Picpoul Blanc 16

Flash fried prawns and squid, mushroom, baby 24/36
tomatoes, spanish onion, coriander, coconut, tom yum
(GF, DF)

Enjoy with a glass of Peterson House Sparkling 2024 Pinot Gris 12

Smoked duck breast, raisins, orange, hazelnuts, red 21/37
cabbage, seeded mustard dressing (GF, DF)

Enjoy with a glass of Peterson House Sparkling 2022 Chambourcin 16

Milk braised pork belly, green mango, capsicum, onion, 21/36
lychee, mango vinaigrette (GF)

Enjoy with a glass of Peterson House Sparkling NV Shiraz 12

Crumbed zucchini flowers, house-made labna, fine cut 17/29
ratatouille (GF)

Enjoy with a glass of Peterson House Sparkling 2022 Pinot Noir 14

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Mains

Masterstock chicken maryland, mushroom medley, chili, coriander, rice noodles (DF)	35
<i>Enjoy with a glass of Peterson House Sparkling 2021 Brut Rose</i>	14
Pistachio crusted 4 point lamb rack, pomegranate, whipped feta, mint pesto, crunchy potatoes (GF)	52
<i>Enjoy with a glass of Peterson House Sparkling 2019 Shiraz Cabernet</i>	16
Soy & maple pulled 12 hour brisket, Vietnamese salad, sesame aioli, flat bread (DF)	44
<i>Enjoy with a glass of Peterson House Sparkling 2018 Shiraz</i>	16
Potato gnocchi salad, pumpkin, candied pecans, marinated goat cheese, pepitas, sage, locally grown leaves (GF,V, Vegan opt)	35
<i>Enjoy with a glass of Peterson House Sparkling 2022 Pinot Noir</i>	14
Baby Eddy Bay barramundi fillet, preserved lemon & asparagus risotto, fresh cracked pepper (GF)	40
<i>Enjoy with a glass of Peterson House Sparkling 2023 Picpoul Blanc</i>	16

SIDES

Chargrilled garden vegetables, feta, rocket pesto (GF, V)	10
Fries, balsamic aioli, rosemary salt	12
Rocket, truffle oil, parmesan, pear salad (GF, V)	15
Duck fat potatoes, chives, steak salt, crème fraiche (GF)	15

Desserts

Filipino Leche Flan, caramel, toffee and lemon sorbet and fresh berries 18

Enjoy with a glass of Peterson House Sparkling Dolce Per Tutti Moscato 14

Pavlova, elderflower cream, strawberry sauce, Davidson plum dust, Lilly Pilly ice cream (GF) 17

Enjoy with a glass of Peterson House Sparkling Rouge Lisse 16

Passion Fruit semifreddo. fresh mango, coconut, strawberry white chocolate (GF) 18

Enjoy with a glass of Peterson House Sparkling Dolce Per Tutti Moscato 14

House baked chocolate cheesecake, coffee ganache, house made sweet dukkah of orange, cocoa nibs, nuts & spices (GF) 19

Enjoy with a glass of Peterson House Muscat 14

Dessert Cocktails

Baileys dessert cocktail, frangelico, kahlua, cream 20

Berries and cream cocktail, vodka, raspberry puree, vanilla syrup, cream, strawberry, whipped cream 20

Tea & Coffee

COFFEE

	C / M
FLAT WHITE	5.5/6
CAPPUCCINO	5.5/6
LATTE	5.5/6
MOCHA	5.5/6
LONG BLACK	5.5/6
SHORT BLACK	4
MACCHIATO	4
PICCOLO LATTE	4.5
MATCHA LATTE	6/6.5
RED VELVET LATTE	6/6.5
COCONUT MOCHA	6/6.5
WHITE HOT CHOCOLATE	6/6.5
CINNAMON CHAI LATTE	5.5/6
VANILLA HONEY CHAI LATTE	5.5/6
GINGER N SPICE CHAI LATTE	5.5/6
PISTACHIO LATTE	5.5/6
HOT CHOCOLATE	6/6.5
COLD BREW ICED LATTE/ ICED LONG BLACK	6.5

ICED COFFEE	10
ICED CHOCOLATE	10
ICED CARAMEL POPCORN	10
ICED TURKISH DELIGHT	10
ICED COOKIES & CREAM	10
ICED COCONUT MOCHA	10
ICED RED VELVET	10
ICED WHITE CHOCOLATE	10

MATCHA

ICED STRAWBERRY MATCHA	10
ICED BLUEBERRY MATCHA	10
ICED WHITE CHOCOLATE MATCHA	10
ICED PISTACHIO MATCHA	10

SOY MILK ALMOND MILK OAT MILK LACTOSE FREE	1
EXTRA SHOT	1
DECAF	1
CARAMEL VANILLA HAZELNUT	1

PREMIUM LOOSE LEAF TEA

ENGLISH BREAKFAST	6.5
SUPREME EARL GREY	6.5
PEPPERMINT	6.5
SENCHA GREEN	6.5
CHAMOMILE	6.5
MALABAR CHAI (ON MILK)	6.5

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Beverages

PETERSON HOUSE SPARKLING WHITE

	G / B
Gateway	12/44
Cuvee	13/52
2024 Pinot Gris	12/44
Zibibbo	12/44
2024 Roussanne	13/52
2022 Pinot Noir	14/56
2022 Chardonnay Pinot Noir	14/56
Prosecco	16/64
2023 Picpoul Blanc	16/64

PETERSON HOUSE SPARKLING ROSE

	G / B
Pink Blush Rose	13/52
Illusion Rose	12/44
2021 Brut Rose	14/56
Dolce per Tutti Moscato	16/62
Rouge Lisse	16/62
Prosecco Rose	16/62

PETERSON HOUSE SPARKLING RED

NV Shiraz	12/44
2022 Chambourcin	16/62
2019 Shiraz Cabernet	16/62
2019 Malbec	16/62
2018 Shiraz	16/62
2018 Tempranillo	16/62

STILL WHITE WINE

2023 Peterson House Chardonnay	12/44
2024 Peterson House Semillon	12/44
2023 Petersons Mt View Semillon	15/58
Petersons Cuvee Chardonnay	15/58
2023 Petersons Hunter Valley Verdelho	14/58
2025 Lisa McGuigan Silver Pinot Grigio	13/52
2023 Petersons Granache Rose	14/58
2023 Savannah Estate Mudgee Marsanne	14/58

STILL RED WINE

2022 Peterson House Shiraz	12/44
2022 Lisa McGuigan Pinot Noir	14/56
2023 Petersons Shiraz	16/62
2021 Savannah Estate Merlot	14/56
2022 Petersons Shiraz Cabernet	15/60

DESSERT WINES

	G
Peterson House Muscat	14
Petersons Tawny	14



Beverages

CRAFT

Matso Mango Beer	11
Matso Ginger Beer	11

LORD NELSON

3 Sheets Pale Ale	10
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HAWKERS

Hawkers Hazy Pale	10
Hawkers IPA	10
Hawkers Stout	10

POKOLBIN CIDER HOUSE

Draught Apple	10
Spicy Apple	10
Dark Grape	10
Raspberry	10
Pear	10
Passion Fruit	10

BEER

Carlton Zero %	7
Cascade Premium Light	7.5
Great Northern	9
Corona	9.5

JUICES

Orange	6
Apple	6
Pineapple	6.5
Tomato	6.5
Cranberry	7

SOFT DRINK

Coke	5
Diet Coke	5
Coke No Sugar	5
Pasito	5
Solo	5
Lemonade	5
Ginger Beer	6
Ice Cream Spider	7.5
Sparkling Water 750ml	7

ICED TEA

Peach	7
Lemon	
Cucumber & Mint	



Beverages

NOAH'S JUICE SMOOTHIES | 9

Apple, nectarine, coconut water, pineapple, lime

Apple, watermelon, mint

Apple, banana, lychee, mango

Apple, peach, mango, kiwifruit, lime

Apple, coconut water, guanabana, mango, passion fruit, dragonfruit

Cranberry, pomegranate, blueberry prebiotic

KOMBUCHA | 9

Raspberry Lemonade

Ginger Lemon

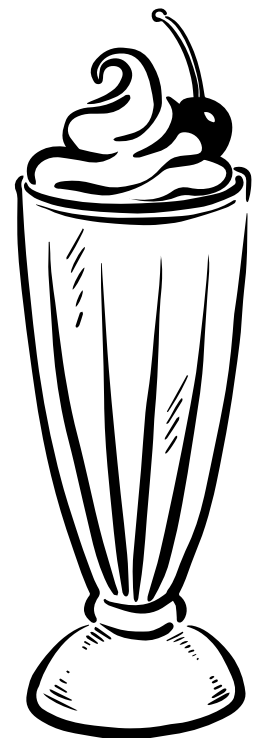
MILKSHAKES | 9

Vanilla

Chocolate

Strawberry

Salted Caramel



Cocktails



DARK AND STORMY | 18

Rum, ginger beer, lime

APEROL SPRITZ | 18

Aperol, Prosecco, soda water

STRAWBERRY SPRITZ | 20

Prosecco, strawberry syrup, lemon juice, lemonade

AMARETTO/ WHISKEY/ PINK GIN SOUR | 22

Lemon juice, egg white, bitters, simple syrup

FRENCH MARTINI | 22

Vodka, Chambord, pineapple juice

APPLE PIE | 22

Pokolbin Distillery Friars secret, Fireball, apple juice

PINA COLADA (SHAKEN) | 22

Malibu, pineapple juice, coconut cream

MIDORI SPLASH | 22

Vodka, Midori, pineapple juice, lemon juice, mint

MUSCAT DREAM | 22

Muscat, lime juice, ginger beer, thyme, orange peel

TURKISH DELIGHT | 22

Vodka, cranberry juice, rose syrup, egg white, fairy floss

MARGARITA | 22

Silver Tequila or Spicy Tequila, Cointreau, lime

ESPRESSO MARTINI | 22

Vodka or Pokolbin Distillery Salted caramel Vodka, Kahlua, espresso, simple syrup

PEACHY ISLAND ICED TEA | 22

Vodka, Gin, Bacardi, Tequila, Peach Schnapps, lemon juice, peach iced tea

CHERRY SOUR | 22

Pokolbin Distillery Cherry liqueur, Gin, Triple Sec, lemon juice, egg white

LYCHEE MOJITO | 22

Soho, bacardi, lime, mint, soda, lychee

MANGO & COCONUT HEAT | 22

Lychee, bacardi, spicy tequila, coconut cream, chili syrup, mango

COCONUT CRANBERRY COOLER | 22

Peach schnapps, malibu, lychee, cranberry juice, apple juice

CARAMEL POPCORN MARTINI | 22

Salted caramel vodka, popcorn syrup, caramel syrup, cream, caramel popcorn

LYCHEE MARTINI | 22

Vodka, soho, lychee puree, lychee

Mocktails

PINEAPPLE PASSION FRUIT SPRITZ | 12

Pineapple juice, passion fruit, lemon, lemonade

PEACHY ICED TEA | 14

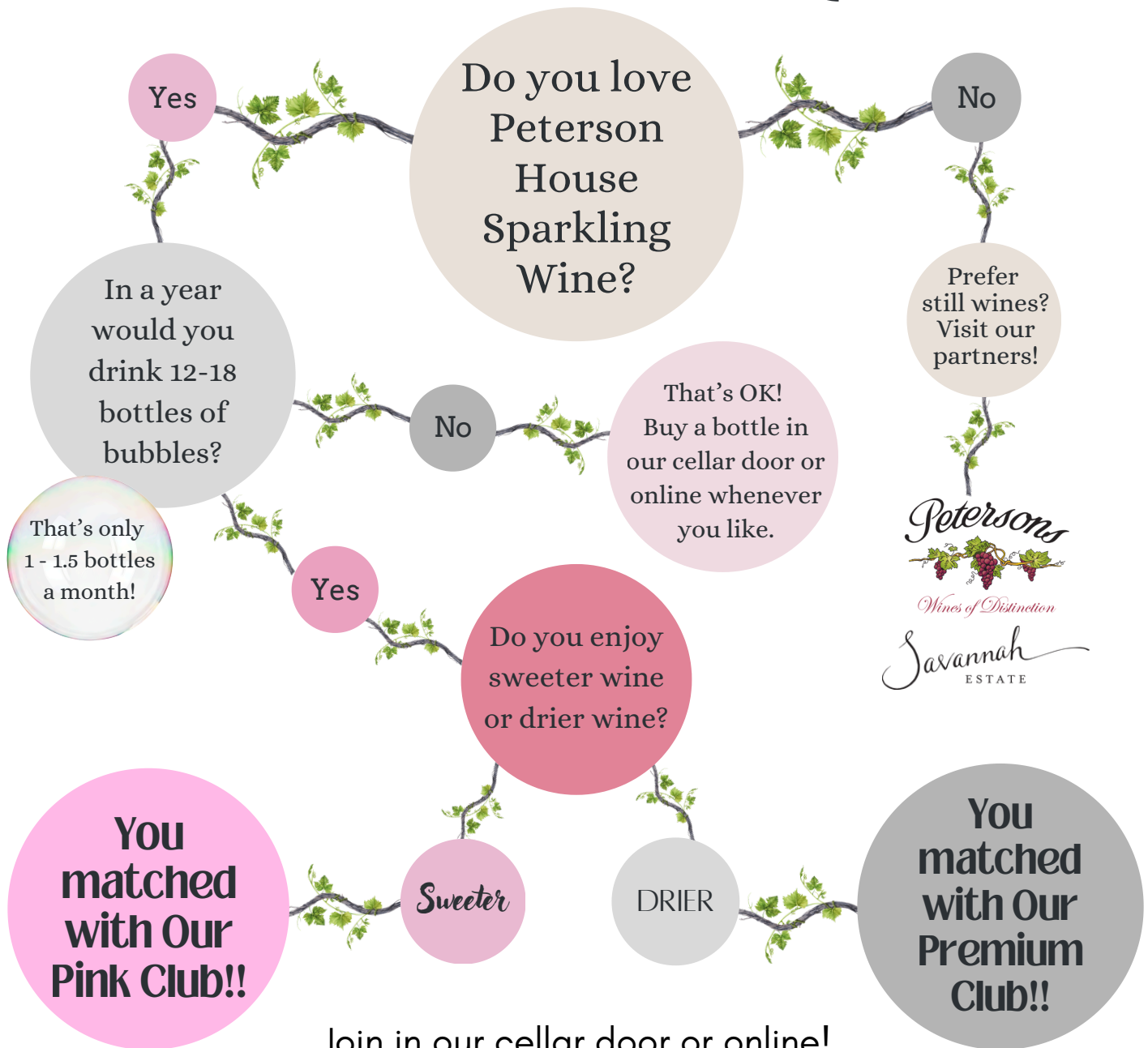
Peach iced tea, strawberries, mint

VIRGIN MANGO MOJITO | 14

Mango puree, lime, mint, lemonade

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Wine Club Quiz



Join in our cellar door or online!

Pink Club

Expect your pink member delivery every

April, August & November!



Sign up now

Enjoy six bottles of Pink Blush Rose three times a year! Or tailor your own six pack yourself.

Joint Benefits

15% off wines year round
15% off food year round
10% off wine purchases at our partner wineries

Enjoy a complimentary tasting for up to six guests in our cellar door with bubbles tailored to you with a cheese platter.

Receive exclusive invites to member only events as well as a newsletter to keep you updated.

Premium Club

Expect your premium member delivery every

March, June & October!

Enjoy four bottles of traditional methode sparkling wines chosen by our expert winemaker. Or tailor your pack yourself.



Sign up now