

RESTAURANT *Cuvée*

GROUP MENU

TO START

A glass of Peterson House Sparkling Pink Blush or Peterson House Sparkling Cuvée

Warm baked cheese and garlic sourdough cob pull apart

ENTREE

Caramelised onion tart, blue cheese, fig (V)

Braised pork belly, coconut slaw, chives, palm sugar caramel (DF, GF)

Buttermilk fried chicken, jalapeno aioli, corn bread crumble, baby herbs

MAIN

Pumpkin and chickpea curry, coconut yoghurt, date paste, pappadum (DF, V, Vegan)

Confit duck maryland, sweet soy sauce rice, coconut crumb, house made chilli jam (DF)

Chorizo and wagyu beef bolognese, papperdelle pasta, fresh mozzarella, baby basil

DESSERT

Lemon cobbler, house grown lemons, zesty, vanilla bean ice cream

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

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

SIDES

Fries, balsamic aioli, rosemary salt **\$12**

Roasted carrots, honey, fig and seeded mustard butter (GF) **\$12**

Crushed potato, curry maple dressing (GF, DF) **\$14**

Please note:

Groups of 12 adult guests or more, select meals upon arrival. Groups of 30 adults or more will be on an alternate drop menu. While we are happy to accommodate any allergies or dietary requirements, this is a set menu and items are unable to be substituted.

Cakeage is \$5 per person which includes a knife, cutlery and plates on the table or \$8 per person to have it cut by the kitchen and plated with cream and berries.

Our preference is no split bills

2 course \$78

3 course \$92

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

