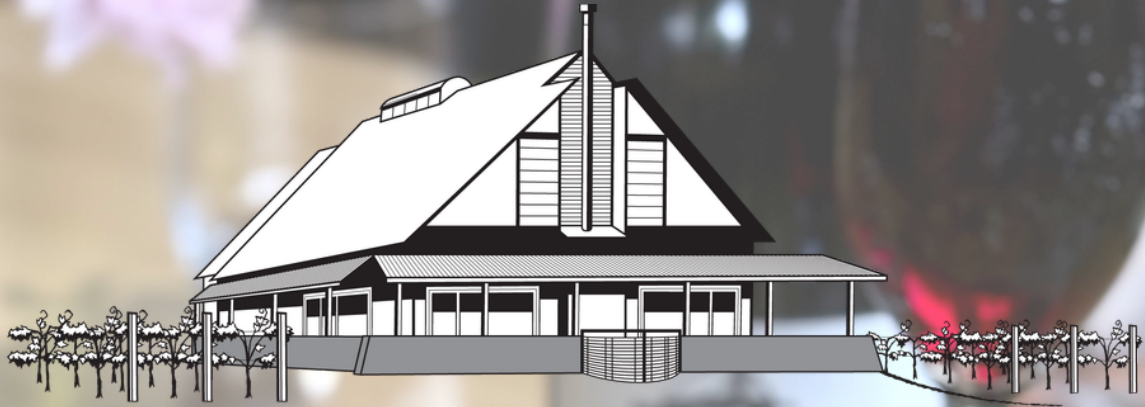
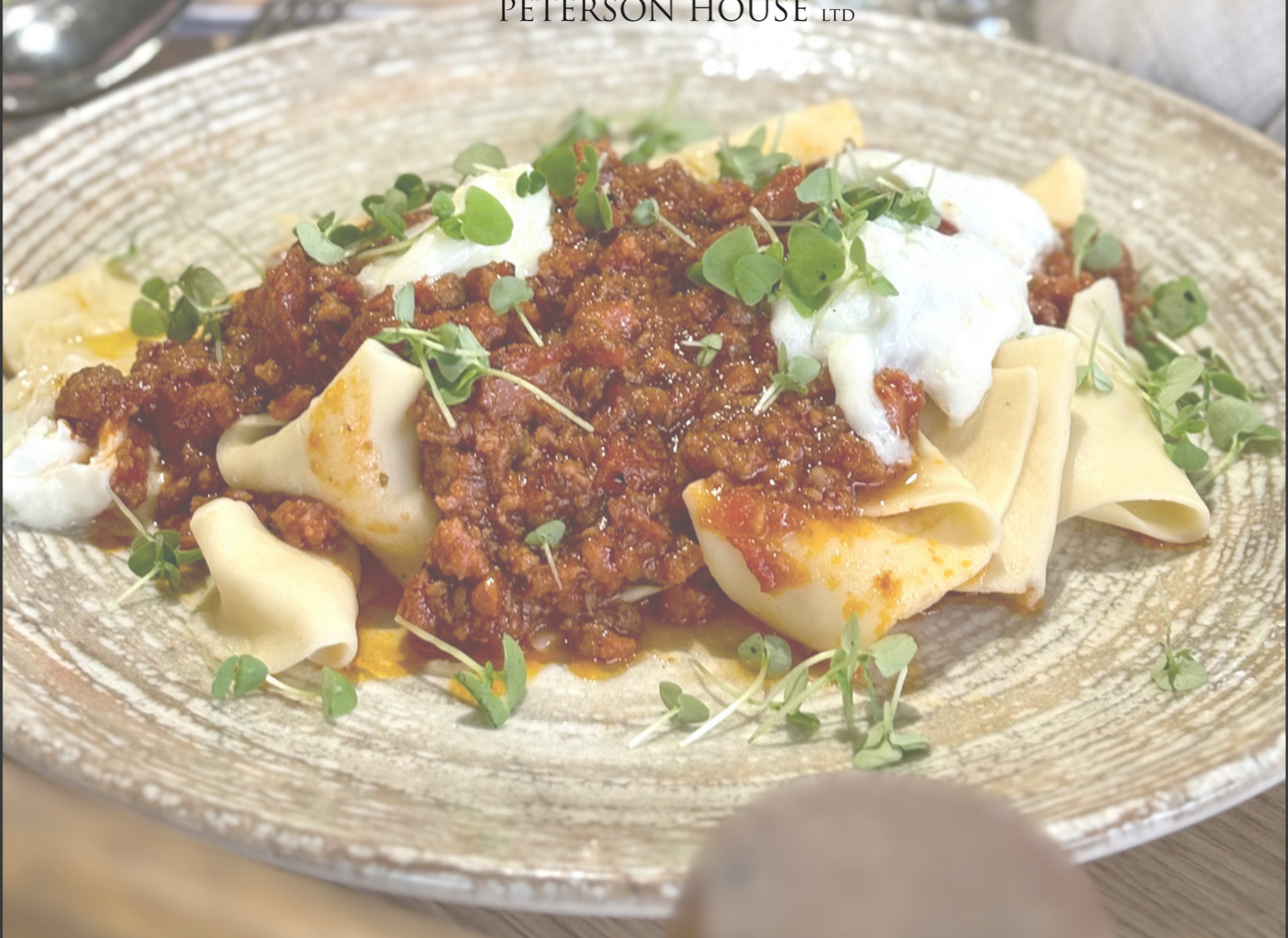




RESTAURANT

Cuvée

PETERSON HOUSE LTD



Welcome to Cuvée

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

All micro herbs and greens from local Farmers Table, seafood from Port Stephens.

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 Cuvée, 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

Chargrilled Turkish bread, extra virgin olive oil, garlic, 18
stuffed capsicum, sundried tomatoes, capers, olives,
parsley (V, GF Opt)

Enjoy with a glass of Peterson House Sparkling 2023 Petit Verdot 16
Saperavi Shiraz

Baked cheese and garlic sourdough pull apart 18

Enjoy with a glass of Peterson House Sparkling 2022 Blanc de Blanc 16

Sydney Rock Oysters, 2023 Picpoul Blanc vinaigrette, ½ Doz 30
cucumber, shallots (A) (GF, DF) Doz 55

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

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Taste and Share

TASTE/SHARE

Tomato arancini, pesto aioli, crumbled fetta, sugo 17/30
(V, GF, Vegan)

Enjoy with a glass of Peterson House Sparkling 2022 Chambourcin 16

Pan fried squid, Nam Jim(I), fresh chilli, coriander 18/31
cashews, lime (GF, DF)

Enjoy with a glass of Peterson House Sparkling 2024 Verdelho 15

Buttermilk fried chicken, jalapeno aioli, corn bread 19/32
crumble, baby herbs

Enjoy with a glass of Peterson House Sparkling 2022 Brut Rose 14

Sticky Soy braised pork belly, slaw, fried rice noodles 20/35
(GF, DF)

Enjoy with a glass of Peterson House Sparkling 2022 Brut Rose 14

Lamb shank ravioli, pulled lamb, mint jus, shaved 21/39
parmesan cheese

Enjoy with a glass of Peterson House Sparkling NV Shiraz 12

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Mains

Saffron roasted cauliflower, Tahini, rocket, tomato
chipotle, brown sugar onion, cranberries, chilli oil
(GF, DF, V, Vegan) 36

*Enjoy with a glass of Peterson House Sparkling 2022
Brut Rose 14*

Chorizo and wagyu beef bolognaise, papperdelle pasta,
fresh mozzarella, baby basil 38

*Enjoy with a glass of Peterson House Sparkling 2019 Cabernet
Sauvignon 16*

Lemon battered Lakes Entrance flat head fillets (A),
colcannon, gremolata, sweet potato crisps (GF) 39

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

Mild goat curry, fragrant white rice, fried basil, coconut
cream, fried Eschallot, house made chilli jam (GF, DF) 45

Enjoy with a glass of Peterson House Sparkling 2024 Roussanne 13

Oven roasted lamb rump, with harissa yoghurt, mushy
peas, fried pitta, served with a cucumber and snow pea
salad (GF) 45

*Enjoy with a glass of Peterson House Sparkling 2023 Petit Verdot
Saperavi Shiraz 16*

SIDES

Pan Fried Brussel sprouts with bacon lard and crème fraiche (GF, DF opt) 12

Sweet potato fries with aioli (GF, DF, V, Vegan) 15

Desserts

White chocolate mousse, black sesame, Matcha ice cream, waffle crisp (GF opt) 17

Enjoy with a glass of Peterson House Sparkling Dolce per Tutti Moscato 16

Tiramisu brownie cake, coffee gelato, dark chocolate flakes 18

Enjoy with a glass of Peterson House Sparkling Rouge Lisse 16

Lemon cobbler, house grown lemons, zesty, sweet warm cobbler, vanilla bean ice cream 18

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

Orange and almond teacake tart, dark chocolate mascarpone, roasted almonds, orange glaze 18

Enjoy with a glass of Peterson House Sparkling Rouge Lisse 16

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

	C / M
COFFEE	
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 MATCHA	10
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
COLD FOAM	
ADD AS A TOPPER TO ANY ICED DRINKS	
VANILLA	3
CARAMEL	3
COCONUT	3

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Beverages

PETERSON HOUSE SPARKLING WHITE

	G / B
Gateway	12/44
Zibibbo	12/44
Cuvee	13/52
2024 Pinot Gris	12/44
Semillon Sauvignon Blanc	13/52
2024 Roussanne	13/52
2022 Semillon Pinot Noir	14/56
2022 Chardonnay Pinot Noir	14/56
2024 Verdelho	15/60
Prosecco	16/64
2023 Picpoul Blanc	16/64
2022 Blanc de Blanc	16/64

PETERSON HOUSE SPARKLING ROSE

	G / B
Pink Blush Rose	13/52
Illusion Rose	12/44
2022 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 Cabernet Sauvignon	16/62
2019 Malbec	16/62
2019 Shiraz	16/62
2018 Tempranillo	16/62
2023 Petit Verdot Saperavi Shiraz	16/62

STILL WHITE WINE

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

STILL RED WINE

2024 Peterson House Shiraz	12/44
2023 Peterson House Merlot	12/44
2022 Lisa McGuigan Pinot Noir	14/56
2023 Petersons Shiraz	16/62
2021 Savannah Estate Merlot	14/56

DESSERT WINES

	G
Peterson House Muscat	14
Peterson House Fortified Tawny	14
Petersons Tawny	14



Beverages

CRAFT

Matso Ginger Beer	12
Matso Mango Beer	12

HAWKERS

Hawkers IPA	12
Hawkers Hazy Pale	12
Hawkers Stout	12

LORD NELSON

3 Sheets	12
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POKOLBIN CIDER HOUSE

Draught Apple	11
Spicy Apple	11
Dark Grape	11
Raspberry	11
Pear	11
Passion Fruit	11

BEER

Carlton Zero %	7.5
Cascade Light	8
Great Northern Super Crisp	10
Corona	10.5

JUICES

Orange	6
Apple	6
Pineapple	6.5
Tomato	6.5
Cranberry	7

SOFT DRINK

Coke	6
Diet Coke	6
Coke No Sugar	6
Pasito	6
Solo	6
Lemonade	6
Ginger Beer	6.5
Ice Cream Spider	7.5
Sparkling Water 750ml	6

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

Apple, peach, kiwi fruit, mango, lime

Apple, cranberry, pomegranate, blueberry, lime

KOMBUCHA | 9

Raspberry Lemonade

Ginger Lemon

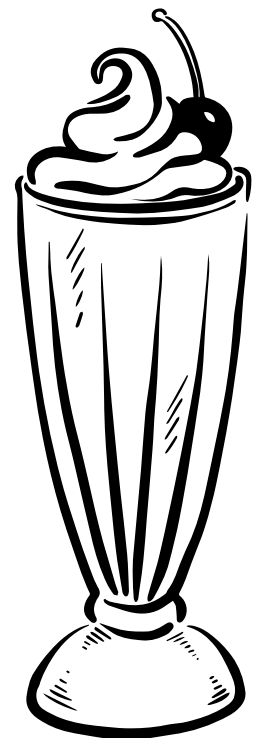
MILKSHAKES | 9

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

TURKISH DELIGHT | 22

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

LYCHEE MARTINI | 22

Vodka, soho, lychee puree, lychee

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, cranberry juice,
apple juice

CARAMEL POPCORN MARTINI | 22

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

Mocktails

PINEAPPLE SPRITZ | 12

Pineapple juice, passion fruit, lemon, lemonade

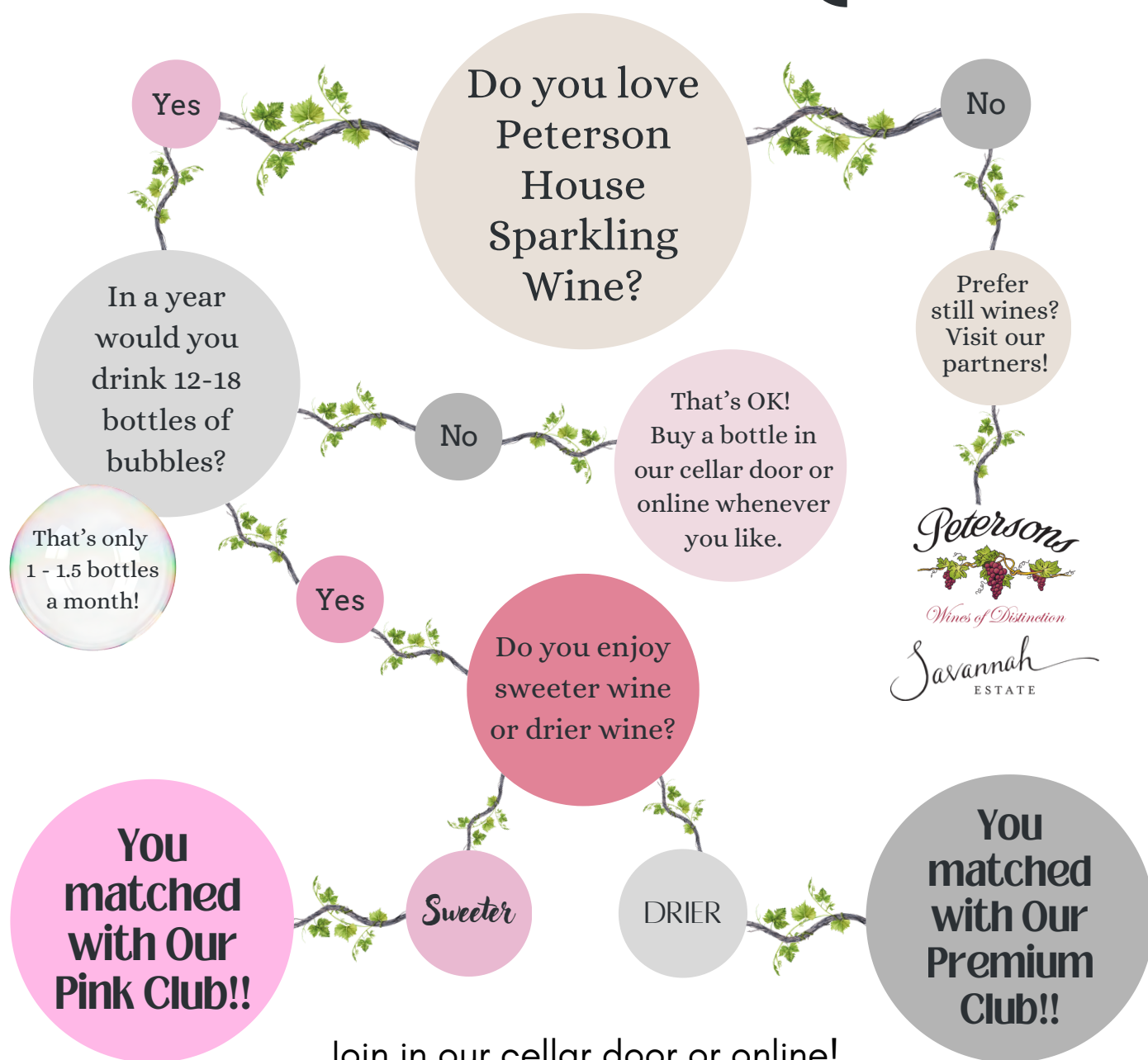
PEACH MOCKTAIL | 14

Peach iced tea, strawberries, mint

VIRGIN MANGO MOJITO | 14

Mango puree, lime, mint, lemonade

Wine Club Quiz



Join in our cellar door or online!

Pink Club

Expect your pink member delivery three times a year



Sign up now

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

Joint Benefits

15% off wines & souvenirs year round
15% off restaurant bill 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 three times a year

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



Sign up now