

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

Tomato arancini, pesto aioli, crumbled fetta, sugo (V, GF, Vegan opt)
Pan fried squid (I), Nam Jim, fresh chilli, coriander cashews, lime (GF, DF)
Sticky Soy braised pork belly, slaw, fried rice noodles (GF, DF)

MAIN

Saffron roasted cauliflower, Tahini, rocket, tomato chipotle, brown sugar onion, cranberries, chilli oil (GF, DF, V, Vegan)
Lemon battered Lakes Entrance flat head fillets (A), colcannon, gremolata, sweet potato crisps (GF)
Chorizo and wagyu beef bolognese, pappardelle pasta, fresh mozzarella, baby basil

DESSERT

Tiramisu brownie cake, coffee gelato, dark chocolate flakes
Lemon cobbler, house grown lemons, zesty, vanilla bean ice cream
Orange and almond teacake tart, dark chocolate mascarpone, roasted almonds, orange glaze

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**

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

