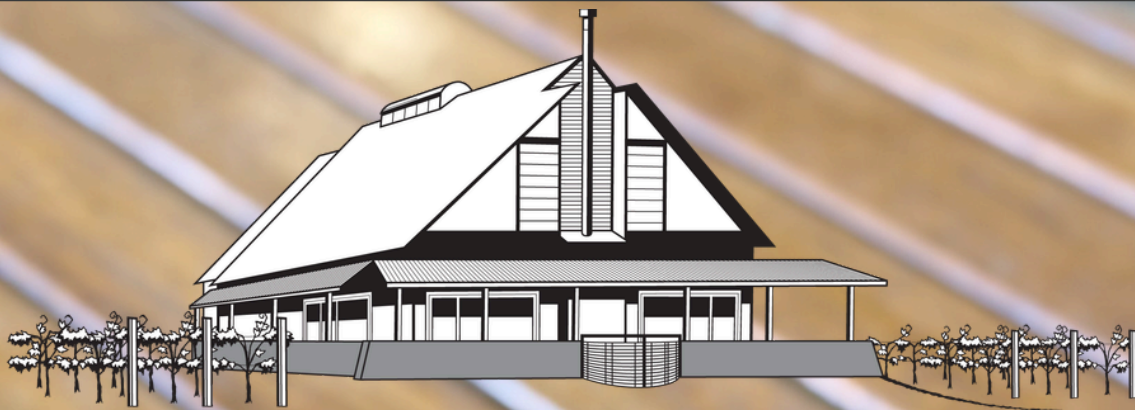




RESTAURANT

Ouvée

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.



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, Semillon Pinot Noir vinaigrette, ½ Doz 30
cucumber, shallots (A) (GF, DF) Doz 55

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

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



Taste and Share

TASTE/SHARE

Kangaroo spring rolls, pickled carrot, radish, Nam Jim 18/30
Enjoy with a glass of Peterson House Sparkling 2023 Chambourcin 16

Lime and cracked pepper fried squid (I), lime aioli, 18/31
coriander, chilli (GF, DF)
Enjoy with a glass of Peterson House Sparkling 2022 Semillon Pinot 14
Noir

Honey glazed Dutch carrots, whipped Danish feta, 18/-
toasted almonds, fresh thyme, extra virgin olive oil (GF)
Enjoy with a glass of Peterson House Sparkling 2022 Brut Rose 14

Australian Mussels (A) Escabeche, grilled capsicum, 21/37
white wine, paprika, toasted sourdough (DF, GF
optional)
Enjoy with a glass of Peterson House Sparkling 2022 Semillon Pinot 14
Noir

Thyme braised short rib, celeriac puree, fried eschalots, 21/37
heirloom tomato, chimichurri, snow pea tendrils (GF)
Enjoy with a glass of Peterson House Sparkling 2019 Malbec 16

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Mains

Pan fried gnocchi, pumpkin puree, local honey, almond flakes, rocket (GF, V) 34

Enjoy with a glass of Peterson House Sparkling Semillon Sauvignon Blanc 13

Pan-fried free-range chicken breast, crushed kipfler potatoes, asparagus, lemon butter sauce, fried thyme (GF) 35

Enjoy with a glass of Peterson House Sparkling 2022 Chardonnay Pinot Noir 16

Etty Bay Barramundi Fillet (A) with Squid Ink Linguini, garlic, butter and white wine sauce, parsley, chilli 48

Enjoy with a glass of Peterson House Sparkling 2024 Verdelho 15

Herb crusted pork cutlet, 5 spiced apple salad, candied pecans, rocket, fresh fennel (GF, DF) 38

Enjoy with a glass of Peterson House Sparkling Semillon Sauvignon Blanc 13

Oven roasted lamb rump, with harissa yoghurt, mushy peas, fried pita, 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

Roasted sweet potato, feta, pistachio, cranberries, maple (GF) 12

Salad of cucumber, blueberry, goat cheese, locally grown spring baby leaves, white caramelised balsamic dressing (GF) 14

Green bean salad with a brown butter vinaigrette, crispy salami and almonds (GF) 12

French fries with hot honey and feta (GF, DF optional) 12

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Desserts

Rhubarb, ooray (Davidson plum) tart with a spiced rum custard (GF) 16

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

Silky lemon posset with vanilla short bread crumble, macerated seasonal berries (GF) 18

Enjoy with a glass of Peterson House Sparkling Zibibbo 12

Vegan orange and pistachio cake, spiced pomegranate poached pear, whipped coconut cream (Vegan, DF) 18

Enjoy with a glass of Peterson House Sparkling Prosecco Rose 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

Gateway	12/44
Zibibbo	12/44
Cuvee	13/52
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
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
2023 Chambourcin	16/62
2019 Cabernet Sauvignon	16/62
2019 Malbec	16/62
2019 Shiraz	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
NV 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
2024 Lisa McGuigan Pinot Noir	14/56
2023 Petersons Shiraz	16/62
2022 Petersons Shiraz Cabernet	15/60

DESSERT WINES

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
Great Northern 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

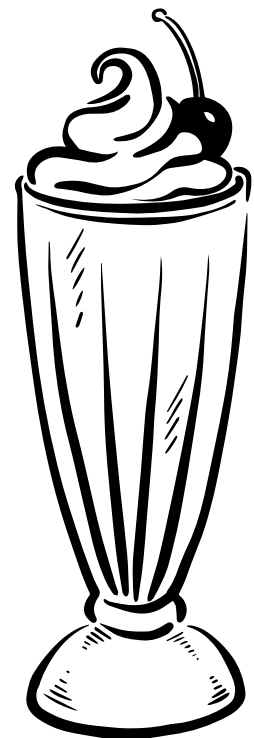
MILKSHAKES | 9

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 SOUR | 22

Lemon juice, egg white, bitters

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

LYCHEE MARTINI | 22

Vodka, soho, lychee syrup, lychee

MARGARITA | 22

Silver Tequila or Spicy Tequila, Cointreau, lime

ESPRESSO MARTINI | 22

Vodka or Pokolbin Distillery Salted caramel Vodka, Kahlua, espresso

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

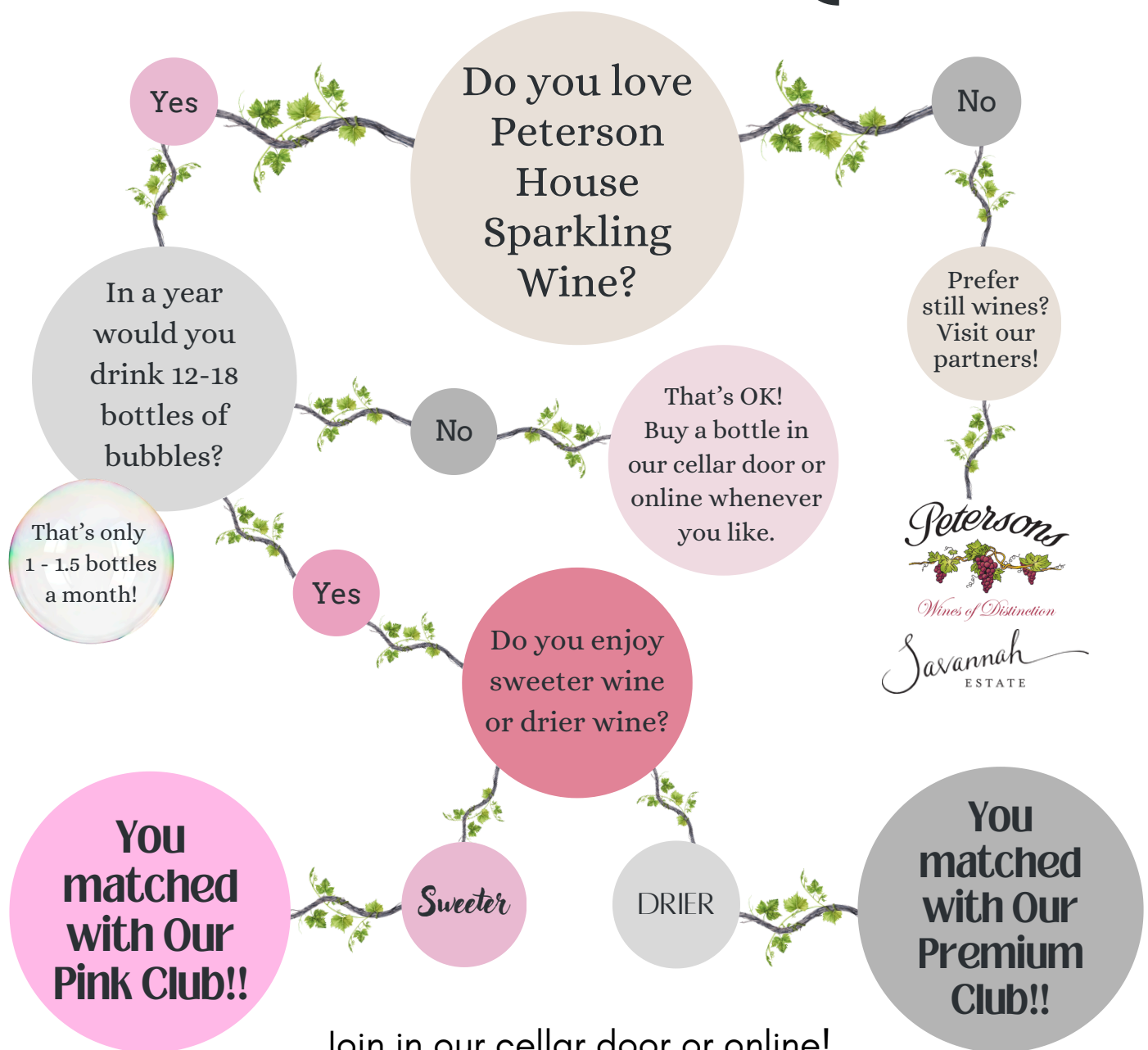
PEACH MOCKTAIL | 14

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