

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

Honey glazed Dutch carrots, whipped Danish feta, toasted almonds, fresh thyme, extra virgin olive oil (GF)

Lime and cracked pepper fried squid (I), lime aioli, coriander, chilli (GF, DF)

Kangaroo spring rolls, pickled carrot, radish, Nam Jim

MAIN

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

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

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

DESSERT

Tiramisu brownie cake, coffee gelato, dark chocolate flakes

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

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

SIDES

Roasted sweet potato, fetta, pistachio, cranberries, and maple (GF) **\$12**

Salad of cucumber, blueberry, goats 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) **\$14**

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

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

