RESTAURANT Cuvée

GROUP BREAKFAST

A glass of Peterson House sparkling wine on arrival followed by your choice of one of the following:

Coconut chia pudding
(V, Vegan, GF, DF)
Coconut chia pudding, berry coulis, fresh berries, desiccated coconut, vegan ice cream

Pumpkin Goat Cheese Tart
(V)
Pumpkin goat cheese tart, rocket, chickpea salad dressed in a oregano, honey & balsamic drizzle

Pulled Leg Ham Benedict
(GF optional)
Pulled leg ham served on an english muffin, poached eggs, baby spinach with orange, honey & seeded mustard hollandaise

Chilli Chorizo Scrambled Eggs
(GF opt) (DF)
Scrambled eggs, popcorn chorizo, house made chilli jam, fresh rocket, toasted sourdough

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.
Our preference is no split bills.

$39.50 per person
A surcharge of 10% applies on Sundays and a surcharge of 15% applies on Public Holidays

