RESTAURANT *Cuvée*
PETERSON HOUSE

In wine we refer to *Cuvee* as being a blend of
different grapes or grapes from a different vintage.

In food we can also refer to *Cuvee* as the blend of, old with new,
sweet with sour, and smooth with crisp to name but a few.

To create this blended menu we have also sourced our products
from as many local suppliers as possible.

This is to ensure that we receive the freshest products available
and help increase our local economy.

We have also designed our new menu to provide something for all our guests.
From a quick bite between tastings,
to a long leisurely lunch,
or guests with special dietary needs.

I hope you enjoy our new menu and I
look forward to cooking for you again!!

Chad Pridue
Head Chef

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Bread

Warm pumpkin and feta tossed in pine nuts and pesto with Sour dough french stick **9**

Morpeth sour dough served with caramelised balsamic and Pukara Estate extra virgin olive oil **8**

Entrée

Oysters ½ Doz **16.5** Doz **26.5**
Fresh Port Stephens Sydney rock oysters served with fresh lemon and Nuoc charm (GF)

Cauliflower soup drizzled with black truffle oil and served with a crusty sour dough roll (V/GF bread available) **14**

Blue cheese and caramelized onion tart on a pear and rocket salad served with ginger mustard dressing (V) **16**

A salad of duck confit, asparagus, blood orange and baby leaves **18**

Braised rabbit with seeded mustard papadelle pasta, fava beans and topped with shaved parmesan cheese **18**

Boneless jumbo quail stuffed with sour dough, fresh sage and pistachios served on matchstick potatoes **18**

Tasting plate of blue cheese and caramelized onion tart, quail, cauliflower soup and duck salad. Ideal for two. **38**

10% Surcharge applies on Public Holidays
No Split bills

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Main course

Goats cheese gnocchi with roasted tomato, capsicum, olives, tossed spinach and goats cheese (V)	**28**
Char grilled boneless spatchcock on roasted root vegetables drizzled with beurre rouge (GF)	**28**
Pan fried kangaroo loin served on parmesan polenta with steamed asparagus, and Peterson House shiraz jus	**29**
Confit pork belly with a salad of caramelized apple, prunes, and Peterson House muscat jus (GF)	**29**
Barramundi fillets in a sweet green curry with a crispy rice cake and fresh coriander	**30**
Slow roasted lamb shanks served with a green pea mash, cherry tomatoes and lamb jus	**34**
Angus 300gr grain feed New York steak with kipfler potatoes, garlic marinated baked field mushroom and sweet capsicum jam	**38**

Sides

Thick cut potato chips tossed in Maldon sea salt	**7**
Creamy mash potatoes	**7**
Rhubarb and spinach salad (GF)	**7**
Brussel sprouts with crispy pancetta	**8**

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Dessert

House made vanilla bean ice cream topped with sweet balsamic glazed strawberries (GF)	**15**
Strawberry and ricotta warm bruschetta accompanied by house made vanilla bean ice cream	**15**
Fig crème brulee with creamy ginger infused ice cream (GF)	**15**
Warm cinnamon apple wedges with pecan coated ice cream and crusty croutons	**15**
Kaffir Lime leaf panna cotta with caramelized mandarin and citrus toffee (GF)	**15**
Chocolate Lovers Tasting Plate White chocolate and macadamia nut tart, warm chocolate pudding, milk chocolate Baileys mousse and rocky road ice cream. Ideal for two.	**30**

A beautiful accompaniment to any dessert is our
Peterson House Botrytis Semillon **9 glass / 30 bottle**

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Soft Drink

Coca Cola, Diet Coke, Lift & Sprite	**4**
Juices: Apple, Orange or Pineapple	**4**
PCH Sparkling Mineral Water	**5.5**

Beer

Heineken, James Boags Premium Lager or Crown Lager	**7**
Tooheys Extra Dry or Tooheys New	**6**
Cascade Premium Light	**5**

Peterson House Sparkling White & Rose Wines

Pink Blush	**7.5 glass**	**25**
Sparkling Cuvèe	**8.5 glass**	**30**
Doux		**30**
2006 Semillon Pinot Noir		**35**
2007 Chardonnay Pinot Noir		**35**
2008 Sauvignon Blanc		**37**

Peterson House Sparkling Red Wines

NV Shiraz	**7.5 glass**	**25**
2006 Chambourcin		**37**

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White Wines

2008 Peterson House Semillon *Hunter Valley*	**7.5 glass**	**29**
2008 Peterson House Chardonnay *Hunter Valley*	**7.5 glass**	**29**
2008 Peterson House Sauvignon Blanc *Adelaide Hills*	**7.5 glass**	**29**
2009 Peterson's Mt View Verdelho *Hunter Valley*	**8 glass**	**35**
2005 Savannah Estate Riesling *Canberra*		**35**
NV Peterson's Mt View Cuvèe Chardonnay *Hunter Valley*		**37**
2009 Peterson's Mt View Viognier *Hunter Valley*		**40**

Red Wines

2006 Peterson House Shiraz	**7.5 glass**	**35**
2007 Peterson House Merlot	**7.5 glass**	**35**
2004 Peterson's Mt View Petit Verdot *Mudgee*		**38**
2008 Peterson's Mt View Cabernet Sauvignon *McLaren Vale*		**40**
2007 Peterson's Mt View Shiraz *Hunter Valley*		**45**
2004 Peterson's Mt View Merlot *Canberra*		**45**
2005 Peterson's Mt View "Back Block" Shiraz *Hunter Valley*		**75**
2001 Peterson's Mt View "Glenesk" Shiraz *Mudgee*		**116**
2002 Peterson's Mt View "Glenesk"Cabernet Sauvignon *Mudgee*		**116**
2006 Peterson's Mt View Malbec/Chambourcin Rosé *Mudgee*		**30**

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Dessert Wines

2007 Peterson House Botrytis Semillon *Hunter Valley/Griffith*	**9 glass**	**30**
2006 Brokenwood "The Umpire's Vineyard"		**35**
Semillon/Chardonnay/SauvBlanc *Cowra*		
2005 Peacock Hill "Good Company" 500ml		**49.5**
Semillon/Sauvignon Blanc *Hunter Valley*		

Fortified Wine

Peterson House Reserve Muscat *Rutherglen*	**8 glass**	**33**
Peterson's Mt View Vintage Port *Mudgee*		**29**

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