



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



## The Cuvee Experience

Defined by our Head Chef as a  
blend of good company, delicious food, relaxation & indulgence!!

Starting with,

\*

Local Port Stephens Sydney Rock oysters ,with soy pearls, wasabi,  
pickled ginger and fresh lemon

\*

Beer battered zucchini flowers stuffed with Binnorie Dairy Labna and preserved lemon

\*

Szechwan pepper squid, crispy pappadums, fresh mango,  
coriander, drizzled with a sweet soy dressing

\*

Shot Glass of Sorbet

\*

Five spice marinated quail on a thai salad, tossed in a chilli lime dressing

\*

Grain fed beef fillet, potato rosti, sweet beetroot jam, with a Peterson House Shiraz jus

\*

Chocolate tart with fresh summer berry salad and raspberry syrup

\*

Coffee, Tea & Petit Four

\$85 per/person

Please allow approximately 2 hours

10% surcharge applies on public holidays  
No split bills



## Bread

Morpeth Sourdough served with the choice of  
House made Olive Tappenade  
Pesto, Dukkah and Balsamic **8**

## Entrée

Local Port Stephens Sydney Rock oysters ,with soy pearls, wasabi,  
pickled ginger and fresh lemon **Half Dozen 16.5**  
**Dozen 26.5**

Beer battered zucchini flowers stuffed with Binnorie Dairy  
Labna and preserved lemon (V) **16**

Roasted field mushroom filled with sourdough,  
Persian fetta and basil pesto on a rocket salad (V) **16**

Fresh figs wrapped in prosciutto, burnt goat's cheese  
and caramelised balsamic (GF) **16**

Five spice marinated quail on a thai salad,  
tossed in a chilli lime dressing (GF) **18**

Szechwan pepper squid, crispy pappadums, fresh mango,  
coriander, drizzled with a sweet soy dressing **17**



## Main course

|  |    |
|--|----|
| Parmesan polenta with chargrilled mediterranean vegetables served on a rich tomato sauce (V)                               | 25 |
| Confit of pork belly, tossed through a salad of bean sprouts, coriander, snow peas and a light ponzu dressing.             | 29 |
| Cuvee style spicy lamb burger on brioche, cucumber raita, capsicum and tomato relish with thick hand cut chips             | 29 |
| Confit of duck, on a bed of Australian green lentils and crispy speck, served on an apricot puree (GF)                     | 30 |
| Pan fried Atlantic salmon on a bed of warm rocket & tomato brushetta (GF)  | 33 |
| Chargrilled Veal cutlet on cumin scented kumara mash, watercress salad, topped with a mild sweet onion and chilli jam (GF) | 35 |
| Grain fed beef fillet, potato rosti, sweet beetroot jam, with a Peterson House Shiraz jus (GF)                             | 35 |

## Sides

|  |   |
|--|---|
| Thick cut potato chips tossed in Maldon sea salt | 7 |
| Steamed snow peas sprinkled with Nigella seeds   | 8 |
| Rocket, pear and parmesan salad                  | 7 |



## Dessert

|   |    |
|---|----|
| House made vanilla bean ice cream topped with sweet balsamic glazed strawberries (GF)   | 14 |
| Lemon and lime curd, sliced almond bread and whipped chantilly cream  | 15 |
| Chef's selection of mixed sorbet  | 15 |
| Chocolate tart with fresh summer berry salad and raspberry syrup  | 15 |
| Strawberry and ricotta warm bruschetta accompanied by house made vanilla bean ice cream   | 15 |
| Cheese Plate<br>King Island Black Pepper Cheddar and Smelly Cheese Wash rind served with Pukara Estate Mixed Hunter Olives and crisp breads | 17 |
| Buttermilk panna cotta with <b>Pink Blush</b> sorbet, fairy floss and a tasting glass of Pink Blush Sparkling Wine (GF)                     | 18 |

A beautiful accompaniment to any dessert is our Peterson House Botrytis Semillon

**9 glass / 30 bottle**



### 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 Cuvée            | 8.5 glass | 30 |
| Doux                       |           | 30 |
| 2006 Semillon Pinot Noir   |           | 35 |
| 2006 Chardonnay Pinot Noir |           | 35 |
| 2008 Sauvignon Blanc       |           | 37 |

### Peterson House Sparkling Red Wines

|                             |           |    |
|-----------------------------|-----------|----|
| 2007 Merlot Cabernet Shiraz | 7.5 glass | 25 |
| 2006 Chambourcin            |           | 37 |

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## White Wines

|   |                  |           |
|---|------------------|-----------|
| 2008 Peterson House Semillon <i>Hunter Valley</i>           | <b>7.5 glass</b> | <b>29</b> |
| 2008 Peterson House Chardonnay <i>Hunter Valley</i>         | <b>7.5 glass</b> | <b>29</b> |
| 2008 Peterson House Sauvignon Blanc <i>Adelaide Hills</i>   | <b>7.5 glass</b> | <b>29</b> |
| 2008 Peterson's Mt View Verdelho <i>Hunter Valley</i>       | <b>8 glass</b>   | <b>35</b> |
| 2008 Savannah Estate Riesling <i>Hunter Valley</i>          |                  | <b>35</b> |
| NV Peterson's Mt View Cuvée Chardonnay <i>Hunter Valley</i> |                  | <b>37</b> |
| 2008 Peterson's Mt View Viognier <i>Hunter Valley</i>       |                  | <b>40</b> |

## Red Wines

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

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### Dessert Wines

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

### Fortified Wine

|   |                |           |
|---|----------------|-----------|
| Peterson House Reserve Muscat <i>Rutherglen</i> | <b>8 glass</b> | <b>33</b> |
| Peterson's Mt View Vintage Port <i>Mudgee</i>   |                | <b>29</b> |

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