RESTAURANT Cuvée

PETERSON CHAMPAGNE HOUSE LTD

Group Lunch Menu

2 courses $55.00pp or 3 courses $70.00pp

Entrée

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

Cauliflower soup drizzled with black truffle oil and served with a crusty roll (GF bread available)

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

Main

Goats cheese gnocchi with roasted tomato, olives and tossed spinach (V)

Char grilled boneless spitchcock on roasted root vegetables drizzled with beurre rouge(GF)

Green curry barramundi fillets with a crispy rice cake fresh coriander

Pan fried kangaroo loin served on parmesan polenta with
steamed asparagus and Peterson House shiraz jus

Sides to share

Thick cut potato chips tossed in Maldon sea salt

Rhubarb and spinach salad (GF)

Brussel sprouts with crispy pancetta

Dessert

House made vanilla bean ice cream topped with sweet balsamic glazed strawberries (GF)

Kaffir Lime leaf panna cotta with caramelized mandarin (GF)

Fig crème brulee with creamy ginger infused ice cream (GF)

Please note

12 – 30 pax : Guests select upon arrival

30+ : Organiser selects prior to arrival, two options from each course to be served alternate drop

Children's lunch menu is also available. No split bills