



Function Menus



Thank you for considering Restaurant Cuvee for your upcoming function.

Our restaurant is situated within Peterson House, a beautiful sandstone building with massive aged timber beams, overlooking our vineyard and cottage gardens.

Here at Restaurant Cuvee we pride ourselves on being able to deliver a personalized and unique dining experience for all our guests be it an anniversary, birthday, family reunion or post wedding breakfast.

Our restaurant can cater for groups from 16 – 100 people for breakfast and lunch and is open 7 days a week. We are also open for private dinners for groups of up to 100 people by appointment.

Following you will find a selection of group menus and a booking form. Please note menus are subject to seasonal change and price increase.

In order to secure your booking we need a completed booking form returned to us along with a \$500.00 deposit.

If we can help with any further information or you would like to make an appointment to view our beautiful restaurant, please do not hesitate in contacting me on 02 4998 7881 or naomi@petersonhouse.com.au

Kind Regards

Naomi Chapman
Wedding & Events Manager



Light Breakfast Menu

Fresh Fruit Platters
Served to the centre of the table

With the following served alternate drop:

Pancakes
Served with Canadian Maple syrup & Chantilly cream



"Piccolo"
Bacon & free range eggs with thick cut toast

Coffee and Tea

\$25.00 per person



Champagne Breakfast

On arrival
Glass of Peterson House Sparkling Wine

Served to the centre of the table
Seasonal Fruit Platter
&
Freshly Baked Danishes

Served to each guest
"Magnum Breakfast"
Bacon, Sausage, Scrambled Eggs, Grilled Tomato,
Hash Brown, and thick cut toast.

Coffee and Tea

\$38.50 per person



Breakfast Selection Menu

Guests select from the below limited menu upon arrival

Champagne Breakfast	27
Thick cut toast, poached eggs, mushrooms, tomato, bacon, hash brown, chocolates & a glass of champagne	
Vegetarian	18
Poached eggs, sautéed button mushrooms, avocado, grilled tomato, Spinach, hash brown & thick cut toast	
Piccolo	15.5
Bacon & fried eggs with thick cut toast	
Pancakes	15
Served with Canadian Maple Syrup & Chantilly Cream	
Fresh brewed Tea & Coffee	4.5
Orange, Apple or Pineapple Juice	4



Selections Menu

Entrée

Roasted field mushroom filled with sourdough, Persian fetta and basil pesto on a rocket salad

Fresh figs wrapped in prosciutto with burnt goats cheese and caramelized balsamic

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

Mains

Cuvee style spicy lamb burger on brioche, cucumber raita, capsicum and tomato relish with thick hand cut chips

Salmon served on a bed of warm rocket & tomato bruschetta

Confit of pork belly, tossed through a salad of bean sprouts, coriander, snow peas and a light ponzu dressing.

Parmesan polenta with char grilled Mediterranean vegetables served on a rich tomato sauce .

Dessert

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

Buttermilk panna cotta with **Pink Blush** sorbet, fairy floss and a tasting glass of Pink Blush

Chocolate tart with fresh summer berry salad and Baileys sauce

2 course \$50.00 per person

3 courses \$64.00 per person



Please select two dishes to be served alternate drop

Vintage Menu – Option 1

All meals served alternatively

Entree

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

Main

Grilled chicken breast on thick cut ratatouille and fresh asparagus

Confit pork belly, tossed through a salad of bean sprouts, coriander, snow peas and a light ponzu dressing.

Dessert

House made vanilla bean ice cream topped with sweet balsamic glazed strawberries.

Chocolate tart with fresh summer berry salad and raspberry syrup

\$75.00 per person



Vintage Menu – Option 2

All meals served alternatively

Entree

Fresh figs wrapped in prosciutto, burnt goats cheese and caramelised balsamic

Marinated tomato tart, sweet onion puree and mixed green salad

Main Course

Confit pork belly, tossed through a salad of bean sprouts, coriander, snow peas and a light ponzu dressing.

Grilled chicken breast on thick cut ratatouille and fresh asparagus

Dessert

Chocolate tart with fresh summer berry salad and raspberry syrup

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

\$75.00pp



Cuvee Menu

All meals served alternatively

Entree

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

Main Course

Cuvee style spicy lamb burger on brioche, cucumber raita, capsicum and tomato relish with thick hand cut chips

Confit of duck, on a bed of Australian green lentils and crispy spec, served on an apricot puree

Dessert

Strawberry and ricotta warm bruschetta accompanied by house made vanilla bean ice cream

Lemon and lime curd, sliced almond bread and whipped chantilly cream

Beverages

3 hour beverage package

Sparkling Wine, White Wine, Red Wine, Standard Beers, Soft Drinks & Juice



\$100.00 per person

Magnum Menu – Option 1

Canapes

Chef Selections

½ hour service

All meals served alternatively

Entree

Fresh figs wrapped in prosciutto, burnt goats cheese and caramelised balsamic

Marinated tomato tart, sweet onion puree and mixed green salad

Main Course

Confit pork belly, tossed through a salad of bean sprouts, coriander, snow peas and a light ponzu dressing.

Grilled chicken breast on thick cut ratatouille and fresh asparagus

Dessert

Chocolate tart with fresh summer berry salad and raspberry syrup

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

Beverages

3 hour beverage package

Sparkling Wine, White Wine, Red Wine, Standard Beers, Soft Drinks & Juice



\$115.00pp

Magnum Menu – Option 2

Canapes

Chef Selections

½ hour service

All meals served alternatively

Entree

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

Main Course

Cuvee style spicy lamb burger on brioche, cucumber raita, capsicum and tomato relish with thick hand cut chips

Confit of duck, on a bed of Australian green lentils and crispy spec, served on an apricot puree

Dessert

Strawberry and ricotta warm bruschetta accompanied by house made vanilla bean ice cream

Lemon and lime curd, sliced almond bread and whipped chantilly cream

Beverages

3 hour beverage package

Sparkling Wine, White Wine, Red Wine, Standard Beers, Soft Drinks & Juice



\$120.00 per person

Birthday Celebration Menu

Canapes

Chef Selections

½ hour service

All meals served alternatively

Entree

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

Marinated tomato tart, sweet onion puree and mixed green salad

Main Course

Char grilled veal cutlet on cumin scented kumara mash, watercress salad, topped with a mild sweet onion and chilli jam

Grilled chicken breast on thick cut ratatouille and fresh asparagus

Dessert

Plating of Birthday Cake

Beverages

3 hour beverage package

Sparkling Wine, White Wine, Red Wine, Standard Beers, Soft Drinks & Juice

\$105.00pp



Degustation Experience



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

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Beer battered zucchini flowers stuffed with Binnorie Dairy and preserved lemon

*

Fresh figs wrapped in prosciutto, burnt goats cheese and caramelised balsamic

*

Shot Glass of Sorbet

*

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

*

Pan fried atlantic salmon on a bed of warm rocket & tomato brushetta

*

Chocolate tart with fresh summer berry salad and raspberry syrup

*

Coffee, Tea & Handmade Petit Four

\$95 per/person



Function Booking Form

Date of Function _____

Contact Information

Organisers Name: _____

Phone Number: _____

Email Address: _____

Postal Address: _____

Suburb: _____ State: _____ Post code: _____

Function Information

Estimated number of guests _____

Menu Selection _____

Deposit & Final Payment

My deposit of \$500 is being paid by the following method in order to secure the above date my booking which is to be held at Restaurant Cuvee.

Cash / Credit Card / Direct Deposit / Cheque

Final payment is due 14 days prior to the function along with final numbers.

Name: _____ Signature: _____



Date: _____