



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

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

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

This is to ensure 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 for 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



Bread

Peterson's freshly baked bread rolls served with; 8.5
 Caramelised balsamic, Pukara Estate extra virgin olive oil and
 house made dukkah

Entrée

Port Stephens Sydney Rock Oysters
 served with pickled ginger air (GF, DF) ½ Dozen 15.5 Dozen 25.5
Enjoy with a glass of 2008 Peterson House Sparkling Blanc de Blanc Reserve **12**

Seared Canadian scallops accompanied with a mango, chilli and
 coriander salsa (GF) 17.5
Enjoy with a glass of 2008 Peterson House Sparkling Semillon Pinot Noir **9.5**

Twice cooked confit pork belly on a summer salad of fresh nectarines,
 asparagus & walnuts with a sweet muscat dressing (GF, DF) 18.5
Enjoy with a glass of 2009 Peterson House Sparkling Chambourcin **9.5**

Tempura battered zucchini flowers, stuffed with truffle infused polenta
 on vine ripened tomato sauce (V) 16.5
Enjoy with a glass of 2010 Peterson House Sparkling Sauvignon Blanc **9.5**

Pumpkin cannelloni filled with sun-dried tomato and goats cheese,
 fresh basil pesto and caramelised balsamic (GF, V) 16.5
Enjoy with a glass of 2009 Peterson House Sparkling Sangiovese Barbera Cabernet **8**

Sliced kangaroo loin served on a Binnorie dairy labna and
 beet salad with a sweet red wine vinaigrette (GF) 17.5
Enjoy with a glass of 2006 Peterson House Sparkling Durif Reserve **12**

GF – gluten free, DF – dairy free, V – vegetarian



Main course

Oven roasted field mushroom stuffed with sour dough, pesto and Binnorie dairy feta (V) <i>Enjoy with a glass of 2009 Peterson House Still Chardonnay</i>	26.5 8
Roasted Coffs Harbour blue eyed cod on a fresh lemon and cracked pepper risotto (GF) <i>Enjoy with a glass of 1997 Peterson House Sparkling Blanc de Blanc Museum Release</i>	34.5 14
Pan fried chicken breast served on a bed of fine cut ratatouille and steamed asparagus (GF, DF) <i>Enjoy with a glass of 2008 Peterson House Sparkling Chardonnay Pinot Noir</i>	30.5 9.5
Seared Red Gate Farm duck breast with sautéed wombok, topped with an Asian pear chutney (GF) <i>Enjoy with a glass of 2009 Peterson House Sparkling Chambourcin</i>	33.5 9.5
Barbecued pork striploin on baby roasted fennel, parsley cous cous and drizzled with Peterson House Muscat jus <i>Enjoy with a glass of 2009 Peterson House Sparkling Sangiovese Barbera Cabernet</i>	32.5 8
Grange beef tenderloin on cauliflower puree, almond butter green beans finished with a seeded mustard jus (GF) <i>Enjoy with a glass of N/V Peterson House Sparkling Shiraz</i>	38.5 8

Sides

New Potatoes tossed in garlic and parsley butter	8.5
Steamed broccolini with sea salt	8.5
Rocket and walnut salad with a ginger and seeded mustard dressing	8.5

GF – gluten free, DF – dairy free, V – vegetarian



Dessert

Fresh mango sorbet with a salad of whole lychees and mint infused with lemon grass	15.5
Passionfruit tart with house made coconut ice cream and toasted coconut	15.5
Chocolate mousse and flourless chocolate cake stack with vanilla bean ice cream	15.5
Vanilla bean brulee with our spicy fruit ice cream and almond biscotti	15.5
Seasonal Hunter Valley cheeses served with house made lavosh	18.5
Cuvee's chocolate tasting plate for two of;	32
Bitter chocolate spring rolls with berry compote White chocolate and crème de menthe tart Milk chocolate mousse on almond praline Rocky road ice cream with chocolate	

A beautiful accompaniment to any dessert is our:

Peterson House 2009 Still Botrytis Semillon	10 glass	30
Peterson House Dolce Per Tutti Moscato	12 glass	38
Peterson House 2011 Sparkling Botrytis Semillon	12 glass	36
Peterson House Muscat	8 glass	33



Soft Drinks

Coca Cola, Diet Coke, Lift & Sprite	4
Juices: Apple, Orange or Pineapple	5
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

Cuvée	8.5 glass	30
2010 Sauvignon Blanc	9.5glass	32
2008 Semillon Pinot Noir	9.5 glass	32
2008 Chardonnay Pinot Noir	9.5 glass	32
2008 Blanc de Blanc Reserve	12 glass	38
1997 Blanc de Blanc Museum Release	14 glass	52
Pink Blush	8 glass	25
Illusion Rose	8 glass	26

Peterson House Sparkling Red Wines

2009 Sangiovese Barbera Cabernet	8 glass	28
N/V Shiraz	8 glass	25
2009 Chambourcin	9.5 glass	32
2006 Durif Reserve	12 glass	40



White Wines

2009 Peterson House Semillon	8 glass	30
2009 Peterson House Chardonnay	8 glass	30
2011 Peterson's Mt View Verdelho <i>Mudgee</i>	8 glass	35
NV Peterson's Mt View Cuvée Chardonnay <i>Hunter Valley</i>		37
2009 Peterson's Mt View Viognier <i>Hunter Valley</i>		42

Red Wines

2009 Peterson House Shiraz	8 glass	29
2009 Peterson House Merlot	8 glass	29
2004 Peterson's Mt View Petit Verdot <i>Mudgee</i>		40
2009 Peterson's Mt View Shiraz <i>Mudgee</i>		45
2009 Peterson's Mt View "Back Block" Shiraz <i>Hunter Valley</i>		95

French Champagne

Dom Paragon		200
Moet Chandon		120

White Wines

2003 Tyrrells HVD Semillon		74
2002 Tyrrells Vat 47 Chardonnay		128

Fortified Wine

Peterson House Reserve Muscat <i>Rutherglen</i>	8 glass	33
Peterson's Mt View Vintage Port <i>Mudgee</i>		35