



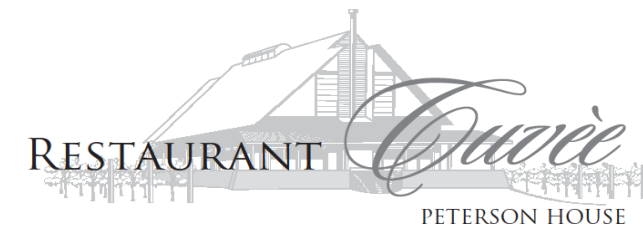
### Starters

Fresh Port Stephens Sydney Rock oysters with fresh lemon (GF, DF, NF)	½ Dozen	18
	Dozen	29
<i>Enjoy with a glass of 2013 Peterson House Sparkling Semillon Pinot Noir</i>		<b>12</b>
Warm baked bread rolls served with Restaurant Cuvee's caramelised balsamic reduction and extra virgin olive oil (V, DF)		7
add house made dukkah		4

### Entrée

Finely sliced duck prosciutto on house made spiced bread, lemon thyme ricotta and baby dried figs		18
<i>Enjoy with a glass of Peterson House Sparkling Prosecco</i>		<b>14</b>
Roasted carrot hummus topped with Hunter Belle feta, olives, marinated cherry tomatoes and crusty bread (V, GF & vegan optional)		16
<i>Enjoy with a glass of Peterson House Sparkling Prosecco</i>		<b>14</b>
Seared Hiramasa King Fish with fine salad of compressed pear and ginger (DF, GF)		18
<i>Enjoy with a glass of Peterson House Sparkling Cuvee</i>		<b>10</b>
Honey roasted pork belly served with a red apple cabbage and mango slaw (DF, GF)		17
<i>Enjoy with a glass of 2017 Peterson House Chardonnay</i>		<b>10</b>
House smoked trout tossed with asparagus, radish and fine herbs on a creamy avocado puree (DF, GF)		19
<i>Enjoy with a glass of Peterson House 2012 Sparkling Semillon Reserve</i>		<b>14</b>

Chinese menu available upon request 如有需要可提供中文菜單  
 GF – gluten free, DF – dairy free, V – vegetarian



### Main course

Confit duck Maryland on a salad of mango, cucumber, chilli, snow pea vine and finished with a sweet soy dressing (GF, DF) 35

*Enjoy with a glass of 2011 Peterson House Sparkling Petit Verdot* 15

Seared wallaby on an orange reduction, baby beets, wild mushrooms, and sprinkled with goat's cheese (GF) 36

*Enjoy with a glass of Peterson House Petit Verdot* 15

Daintree farmed Barramundi fillet on a salad of crusty bread, capsicum, baby tomatoes, olives and a basil coulis 34

*Enjoy with a glass of Peterson House 2014 Sparkling Chardonnay Pinot Noir* 12

300g beef cutlet on a spiced tomato coulis, potato gratin and sticky balsamic onions (GF) 40

*Enjoy with a glass Peterson House Sparkling 2010 Shiraz* 14

Lentil croquettes on a salad of pumpkin, crispy chickpeas, steamed kale and drizzled with smoked yoghurt (V, GF) 33

*Enjoy with a glass of Peterson House Sparkling Malbec Petit Verdot Shiraz* 10

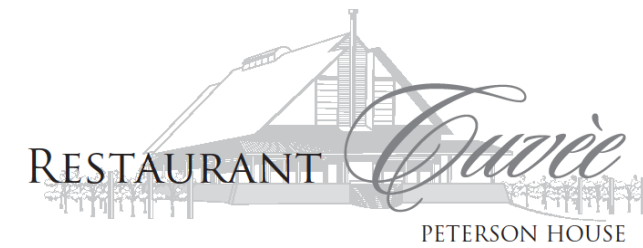
### Sides

Caprese salad with baby heirloom tomatoes, bocconcini, with white balsamic dressing. (GF) 9.5

Duck fat kipfler potato in rosemary salt (GF, DF) 10

Green leaf salad with shaved parmesan & pear (V) 8.5

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



### Dessert Menu

Bailey's chocolate chip mousse topped with salted chocolate dirt	16.5
<i>Enjoy with a glass of Peterson House Fortified Shiraz</i>	<b>11.5</b>
Vanilla bean cheesecake, with coffee caramel and fresh berries (GF)	16.5
<i>Enjoy with a glass of Peterson House Muscat</i>	<b>10</b>
Rosewater brulee tart with pistachio ice - cream and rosewater aero chocolate	16.5
<i>Enjoy with a glass of Peterson House Dolce Per Tutti Moscato</i>	<b>14</b>
Trio of local Hunter Belle cheeses with apple ginger paste and house made lavosh	23.5
<i>Enjoy with a glass of 2015 Peterson House Sparkling Botrytis Semillon</i>	<b>11.5</b>

### Coffee

Flat White, Cappuccino, Latte, Mocha, Long Black	4.5/5.0
Short Black, Macchiato, Piccolo Latte	4.0
Chai Latte, Hot Chocolate	4.5/5.0
<i>Add syrup, decaf or extra shot</i>	0.5
Affogato	10.0
Affogato served with liquor of your choice	15.0

### Premium Loose Leaf Tea

English Breakfast, Supreme Earl Grey, Peppermint	5.5
Honeydew Green, Oriental Jasmine Green, Malabar Chai (on milk)	6.0

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