



Group Lunch Menu

2 courses \$55.00pp or 3 courses \$70.00pp

To Start

A complimentary glass of Petersons Sparkling Pink Blush or Petersons Sparkling Cuvée

Bread

Peterson's freshly baked bread rolls served with Peterson House caramelised balsamic Reduction, dukkah and extra virgin olive oil

Entrée

Pork and pistachio terrine with cornichons, croutes and honey Dijon dressing (DF) (GF option)

Seared tuna loin on avocado purée, beetroot stained pear couscous and smoked aioli (DF)

Chickpea and eggplant tagine topped with dukkah, preserved lemon, labna, yoghurt flatbread (V)

Main

Crispy skin 5 spice pork belly, with red cabbage mash, caramelised onion, drizzled with Peterson House Merlot jus (GF, NF)

Hunter Valley pumpkin spaghetti, with goats cheese, macadamia nuts & fried sage (V)

Chicken Supreme on a salad of peach, pecans, kipflers, binnorie feta tossed through Dijon mustard & local honey (GF, DF option available)

Dessert

Cuvée Style Affogato served with peanut praline ice cream, baileys, crostoli with a double shot espresso

Coconut panna cotta, glazed in a passion fruit jelly, finished with a lychee salsa (GF, DF)

Chocolate eton mess, berry coulis, chocolate ginger cake & poached pears

Extra Sides

Warm honey roasted pumpkin, candied walnuts and apple salad with cider aioli (GF, V) 8

Crispy smashed chats with roasted garlic and thyme (V, GF) 8

Green leaf salad with shaved parmesan & pear (V) 8

*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.
\$4 per person cakeage will apply
Menu subject to seasonal change*