

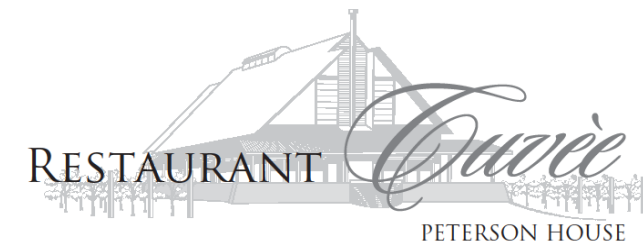
**Starters**

Fresh Port Stephens Sydney rock oysters with fresh lemon (GF, DF, NF)	½ Dozen	18
	Dozen	29
<i>Enjoy with a glass of 2012 Peterson House Sparkling Semillon Pinot Noir</i>		<b>9.5</b>
Port Stephens Sydney rock oysters Kilpatrick	½ Dozen	18
	Dozen	30
<i>Enjoy with a glass of 2015 Peterson House Sparkling Merlot</i>		<b>9.5</b>

**House made bread**

Warm baked bread rolls served with Restaurant Cuvée's caramelised balsamic reduction, extra virgin olive oil and dukkah (V, DF)		8
Baked damper roll filled with caramelised onion and cream cheese, topped with fresh shallots (V)		9

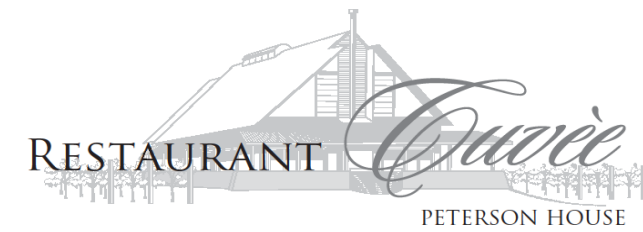
Chinese menu available upon request 如有需要可提供中文菜單  
 GF – gluten free, DF – dairy free, V – vegetarian



### **Entrée**

Char grilled king prawns with garlic brulee and fresh chilli (GF)	19
<i>Enjoy with a glass of N/V Peterson House Sparkling Semillon Sauvignon Blanc</i>	<b>9.5</b>
Tomato and chorizo Arancini with paprika mayonnaise and baby herbs	17
<i>Enjoy with a glass of 2012 Peterson House Sparkling Sangiovese</i>	<b>12</b>
Roasted field mushrooms with garlic, herbs and melted mozzarella cheese topped with sundried tomato and caramelised balsamic (GF,V)	16
<i>Enjoy with a glass of 2015 Peterson House Sparkling Merlot Mataro Granache</i>	<b>8</b>
Coconut pancake, seared salmon, Asian herbs and finished with a palm sugar caramel (DF, GF)	19
<i>Enjoy with a glass of 2014 Peterson House Sparkling Brut Rose</i>	<b>9.5</b>
Pumpkin cannelloni filled with Tofu ricotta, fresh herbs, baked with house made tomato sauce (Vegan, DF, GF)	16
<i>Enjoy with a glass of N/V Peterson House Sparkling Shiraz</i>	<b>7</b>

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



### **Main course**

Waygu brisket, slow cooked on a creamy parmesan, garlic mash and sautéed mushrooms (GF) 36

*Enjoy with a glass of 2009 Peterson House Sparkling Cabernet Sauvignon reserve* 14

Maple and Dijon chicken cutlet, roasted butternut pumpkin, caramelised onions and sprout (GF, DF) 34

*Enjoy with a glass of N/V Peterson House Sparkling Cuvee* 8

Hunter Valley pumpkin spaghetti, with fresh chili, labna, macadamia nuts & fried sage (V) 30

Have the option to add Chilli Duck Chorizo 35

*Enjoy with a glass of N/V Peterson House sparkling Cuvee* 8

Lamb loin on mild blue cheese risotto and merlot jus (GF) 36

*Enjoy with a glass of 2015 Peterson House Sparkling Merlot* 9.5

Crispy whole fried snapper with ginger, fried shallots, coriander and Asian dressing (DF) 36

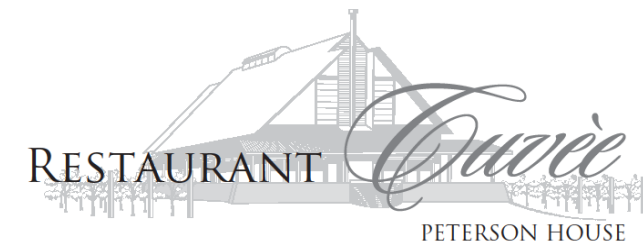
*Enjoy with a glass of N/V Peterson House Sparkling Illusion* 7

### **Sides**

Warm honey roasted pumpkin, candied walnuts & apple salad with cider aioli (GF, V, DF) 9.5

Sweet potato fries served with a ranch dressing (DF, GF, V) 8

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



### Dessert Menu

Warm Banana and Fig date pudding served with warm butterscotch sauce, salted oat crumbs and vanilla bean ice cream	16.5
<i>Enjoy with a glass of 2015 Peterson House Sparkling Botrytis Semillon</i>	<b>11.5</b>
Poached Pink Lady's in cinnamon sugar and maple caramel, topped with almond date crumble and house made coconut gelato [DF, GF, V]	16.5
<i>Enjoy with Cider Houses' Classic Draught Apple Cider</i>	<b>9</b>
Decadent Chocolate Cake served with coffee cream cheese mouse and hazelnut ice cream	16.5
<i>Enjoy with a glass of N/V Peterson House Muscat</i>	<b>11.5</b>
Trio of Local Hunter Belle Cheeses with apple ginger paste and house made lavosh	21.5
<i>Enjoy with a glass of 2015 Peterson House Sparkling Botrytis Semillon</i>	<b>11.5</b>