



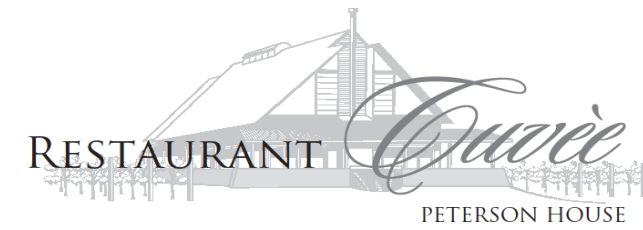
### Starters

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 Cuvée's caramelised balsamic reduction and extra virgin olive oil (V, DF)		7
add house made dukkah		4
Damper style bread roll served with a selection of dips and butters <i>(please ask your server for today's selection)</i>		14

### Entrée

Dukkah crusted kangaroo served on a bed of freekeh, cauliflower & pomegranates, with a beetroot puree <i>Enjoy with a glass of Peterson House Sparkling NV Shiraz</i>		18
		<b>8</b>
Rocket pesto arancini served with a smoky aioli and house-made, semi-dried tomatoes (V) <i>Enjoy with a glass of Peterson House Sparkling 2011 Malbec</i>		19
		<b>15</b>
Chicken liver pate served with mixed marinated olives, cornichons spiced bread and house made lavosh (GF optional) <i>Enjoy with a glass of Peterson House Sparkling 2010 Shiraz</i>		18
		<b>12</b>
Smoked duck maryland on a velvet parsnip puree with a dark cherry jus (GF) <i>Enjoy with a glass of Peterson House Sparkling 2011 Malbec</i>		19
		<b>15</b>
Chorizo and prawns tossed in an apricot glaze sprinkled with marinated feta (GF, DF optional) <i>Enjoy with a glass of Peterson House Sauvignon Blanc Semillon</i>		22
		<b>10</b>

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



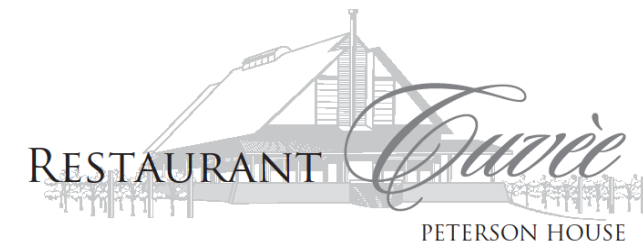
### Main course

Field mushroom risotto with fresh sage and drizzled with truffle oil (GF, V, Vegan optional)	30
Add confit duck	8
<i>Enjoy with a glass of Peterson House Sparkling 2015 Pinot Noir Chardonnay</i>	<b>12</b>
Lamb rump served on a bed of pea puree, braised red cabbage and topped with parsnip crisps (GF)	37
<i>Enjoy with a glass of Peterson House Malbec Petit Verdot Shiraz</i>	10
Seafood green curry served with jasmine rice, topped with coriander and fried shallots <i>(please ask your server for today's seafood selection)</i>	36
<i>Enjoy with a glass of Peterson House Sparkling 2016 Verdelho</i>	<b>14</b>
300g beef cutlet served with caper and garlic buttered Balmain bug on a bed of smashed potatoes with a red wine jus (GF)	48
<i>Enjoy with a glass Peterson House Sparkling 2010 Shiraz</i>	<b>14</b>
Penne pasta tossed in a honey, sage, and pumpkin sauce, sprinkled with smoked almonds and goats' cheese (V, GF)	30
Add chorizo	5
<i>Enjoy with a glass of Peterson House Sparkling Malbec Petit Verdot Shiraz</i>	<b>10</b>

### Sides

Confit carrots glazed in honey (GF, DF, V)	9.5
Fried baby chats in rosemary salt and crème fraiche (GF, DF optional)	10
Green leaf salad with shaved parmesan & pear (V)	8.5

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



### Dessert Menu

Chocolate pudding served with a brown sugar whiskey sauce and vanilla bean ice-cream	16.5
<i>Enjoy with a glass of Peterson House Muscat</i>	10
Traditional tiramisu, stacked sponge fingers soaked in coffee and Tia Maria liqueur, with a cinnamon mascarpone	16.5
<i>Enjoy with a glass of Peterson House Muscat</i>	10
Raspberry souffle served with white chocolate macadamia semi freddo and vanilla poached rhubarb	16.5
<i>Enjoy with a glass of Peterson House Dolce Per Tutti Moscato</i>	14
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>	11.5

### 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

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