



## Group Lunch Menu

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

### To Start

A complimentary glass of Peterson House Sparkling Pink Blush or Peterson House Sparkling Cuvee

### Bread

Peterson House freshly baked bread roll served with Peterson House caramelised balsamic reduction, and extra virgin olive oil

### Entrée

Smoked duck maryland on a velvet parsnip puree with a dark cherry jus (GF)

Chicken liver pate served with mixed marinated olives, cornichons, spiced bread and house made lavosh (GF optional)

Rocket pesto arancini served with a smoky aioli and house made semi-dried tomatoes (V)

### Main

Confit duck and field mushroom risotto with fresh sage and drizzled with truffle oil (GF, V, Vegan optional)

Lamb rump served on a bed of pea puree, braised cabbage and topped with parsnip crisps (GF)

Penne pasta tossed in a honey, sage and pumpkin sauce, sprinkled with almonds and goats' cheese (V)

### Dessert

Chocolate pudding served with a brown sugar whiskey sauce and vanilla bean ice-cream

Traditional tiramisus soaked in coffee and Tia Maria liqueur, with a classic mascarpone

Raspberry souffle served with white chocolate macadamia semi freddo and vanilla poached rhubarb

### Extra Sides

Honey glazed confit carrots	9.5	
Fried baby chats tossed with a rosemary salt, topped with crème fraiche		10
Green leaf salad with shaved parmesan & pear (V)	8.5	

*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*