



RESTAURANT *Cuvee*
BREAKFAST

Granola (DF) (Vegan)	20
House made oats, coconut granola, coconut yoghurt, mixed berry compote	
Hot Chocolate French Toast	26
Brioche French toast, chocolate sauce, vanilla mascarpone, chocolate ice cream, mini marshmallow	
Continental Breakfast	22
Natural yoghurt, mixed berry compote, seasonal fruits, chef's selection of pastries	
Fried Burrata Toast (GF opt)	24
Burrata, romesco, crispy prosciutto, mini poppy seed bagel	
Breaky Burger	28
Bread, bacon, roasted tomato, cheese, hash brown, House made BBQ sauce, fried egg, bacon onion beer jam	
Corn Fritters (GF) (V) (DF opt) (Vegan opt)	29
Corn fritter, caramelised balsamic, avocado salsa, crème fraiche, mesclun	
1/2 serve - 1 fritter	24
add smoked salmon	5.5
add bacon	5.5
add mushrooms	3.5
Honey Halloumi Bowl (GF) (V) (DF opt) (Vegan opt)	29
Saffron quinoa, green apple, avocado, pickled chili, honey halloumi, pomegranate, poached egg, seasonal greens	
Roasted Mushrooms (DF) (V) (GF opt) (Vegan opt)	30
Herb and wine roasted mushrooms, hummus, tomatoes, balsamic reduction, dukkah, focaccia, poached eggs	
Pulled Pork Mexican Benedict (GF opt) (DF opt)	31
Pulled pork, black bean salsa, poached eggs, mexican chili hollandaise, focaccia	
Omelette (GF opt) (DF opt)	29
Omelette style egg, sausages, tomato chipotle relish, focaccia	
Steak & Eggs (GF opt) (DF opt)	38
Beef tenderloin, tomato, sour cream mayo, chimichurri, fried eggs, focaccia	
Bubbly Breakfast (DF) (GF opt)	38
Focaccia, poached eggs, spinach, candied beetroot, mushroom, tomatoes, hash brown, avocado, hummus	
Glass of Pink Blush or Cuvee	-
Glass of Prosecco	4

ADD A LITTLE SOMETHING EXTRA TO YOUR BREAKY

Gluten free toast	2.5	Spinach	3.5
Egg	2.5	Avocado	4.5
Focaccia	2.5	Mexican Chili hollandaise (DF)	4.5
Hash browns (2)	3.5	Bacon	5.5
Herb & wine mushrooms	3.5	Smoked salmon	5.5
Tomatoes	3.5	Halloumi	5.5

A surcharge of 10% applies on Sundays and a surcharge of 15% applies on Public Holidays

BEVERAGES

PETERSON HOUSE SPARKLING WINES

	G / B
PINK BLUSH ROSE	12/46
CUVEE	12/46
PROSECCO	16/58

BREAKFAST COCKTAIL

BLOODY MARY - vodka, tomato juice, salt, pepper, tabasco, worcestershire, lemon, celery	20
PINEAPPLE MIMOSA- pineapple juice, sparkling wine, strawberry	14
MIMOSA - orange juice, sparkling win	14

JUICES

	G
ORANGE	6
PINEAPPLE	6
APPLE	6
TOMATO	6.5
CRANBERRY	6.5
APPLE, POMEGRANTE, GUAVA	7
KIWI PEACH SMOOTHIE	7

COFFEE

	C / M
FLAT WHITE	5/5.5
CAPPUCCINO	5/5.5
LATTE	5/5.5
MOCHA	5/5.5
LONG BLACK	5/5.5
SHORT BLACK	4
MACCHIATO	4
PICCOLO LATTE	4.5
CINNAMON CHAI LATTE	5/5.5
VANILLA HONEY CHAI LATTE	5.5/6
GINGER N SPICE CHAI LATTE	5.5/6
HOT CHOCOLATE	5/5.5
ICED COFFEE/ICED CHOCOLATE	8.5
COLD BREW ICED LATTE/ ICED LONG BLACK	6.5
SOY MILK ALMOND MILK OAT MILK LACTOSE FREE	1
DECAF	0.5
CARAMEL VANILLA HAZELNUT	0.5

PREMIUM LOOSE LEAF TEA

ENGLISH BREAKFAST	6
SUPREME EARL GREY	6
PEPPERMINT	6
SENCHA GREEN	6
CHAMOMILE	6
FRUITS OF EDEN	6
MALABAR CHAI (ON MILK)	6.5

SMOOTHIES

	10
STRAWBERRY SPLIT - Strawberry, Banana	
COCO LOCO - Mango, pineapple, coconut, lime, mint	
BERRY GO ROUND - Raspberry, blackberry, strawberry	
PASH N SHOOT - Passion fruit, mango, pineapple	

MILKSHAKES

	9
VANILLA	
CHOCOLATE	
STRAWBERRY	
SALTED CARAMEL	
LIME	
RASPBERRY	
PINEAPPLE	