

RESTAURANT *Cuvée*

GROUP MENU

TO START

A glass of Peterson House Sparkling Pink Blush or Peterson House Sparkling Cuvée
Freshly baked Rye bread rolls with house made Caramelised Balsamic Vinegar, house made Extra Virgin Olive Oil and house made Dukkah

ENTREE

Mixed mushrooms, goat cheese, brioche pastry, balsamic, dukkah (V)
Smoked salmon, angel hair pasta, peas, dill, preserved lemon, cream, white wine (DF opt)
Beef tenderloin, mixed leaf, butter, chili, herbs, lemon, Dijon mustard (GF)

MAIN

Stuffed pumpkin, tomato, capsicum, eggplant, zucchini, onion, rocket, goat feta (GF, V, DF opt, Vegan opt)
Chicken, lemon, oregano, yoghurt, mixed leaf, tomato, olive, feta, cucumber (GF)
Wagyu beef lasagne, béchamel, tomato, gouda, pasta, red wine, duck fat hand cut chips

DESSERT

Nectarine Bavaois - nectarine, white chocolate, nectarine puree, mint (GF)
Chocolate brownie, raspberry chew gelato, raspberry puree, raspberry mascarpone (GF opt)
Gaytime caramel sundae, chocolate sauce, golden crumb gelato, caramel cream, slice, caramel sauce

SIDES

Mixed leaf, grape, tomato, radish, apple yoghurt dressing (GF, DF opt) **\$10**
Duck fat fried potatoes, chives, creme fraiche (GF) **\$12**

Please note:

Groups of 12 adult guests or more, select meals upon arrival. Groups of 30 adults or more will be on an alternate drop menu. While we are happy to accommodate any allergies or dietary requirements, this is a set menu and items are unable to be substituted.

Cakeage is \$5 per person which includes a knife, cutlery and plates on the table or \$8 per person to have it cut by the kitchen and plated with cream and berries.

Our preference is no split bills

2 course \$70

3 course \$85

