

# RESTAURANT *Cuvée*

## GROUP MENU

### TO START

*A glass of Peterson House Sparkling Pink Blush or Peterson House Sparkling Cuvée*  
Freshly baked Damper 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)  
Squid, Napolitano sauce, olives, capsicum, onion, bread, preserved lemon gremolata  
(GF, DF opt)  
Beef tenderloin, crusty bread, garlic, feta, tomato, spanish onion, chipotle tomato relish,  
basil, white balsamic reduction (GF opt)

### 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

Dropped waffle, raspberry chew gelato, chocolate sauce, berry puree  
Chocolate sponge cake, spiced cherries, coconut mascarpone, cherry gelato  
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**  
Fries with balsamic aioli

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**

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

