



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 Restaurant Cuvee's caramelised balsamic reduction, and extra virgin olive oil

Entrée

Dukkah crusted squid with a sticky balsamic mayo

Heirloom tomato tart with caramelised onion duetto and house made basil oil (Vegan optional)

Pork and Chicken terrine with plum cherry paste

Main

Sweet potato salad with lentils, pepita seeds, pomegranate and marinated Binnorie dairy fetta (V, GF)

Moisture infused pork striploin on a salad of smashed chat potatoes, pink lady, cucumber, almonds and mint with a yoghurt dressing (GF)

Grilled chicken supreme served on a bed of blistered cherry tomatoes, asparagus and grilled haloumi finished with a balsamic drizzle

Dessert

Chocolate cherry pavlova topped with a chocolate cream and spiced cherries (GF)

Raspberry, pistachio ice cream bomb served on a white chocolate crackle

Summer fruits in mulled cider syrup with vanilla mascarpone

Extra Sides

Green leaf salad with shaved parmesan & pear (V)	9.5
Green beans sautéed in an almond butter (GF)	9
Shoestring fries sprinkled with rosemary salt	8.5
Crispy smashed chats & chorizo sausage with tomato coulis and garlic aioli	12

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