

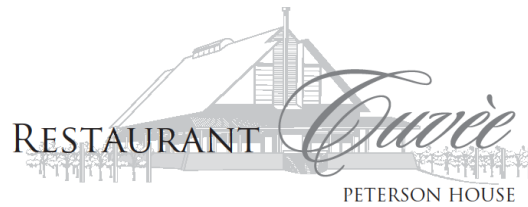
Starters

Fresh Port Stephens Sydney Rock oysters with fresh lemon (GF, DF, NF)	½ Dozen	18
	Dozen	29
<i>Enjoy with a glass of Peterson House Sparkling 2014 Semillon Pinot Noir</i>		12
Warm baked bread rolls served with Restaurant Cuvee's caramelised balsamic reduction and extra virgin olive oil (V, DF)		7
add house made dukkah		4
Damper style bread roll served with a selection of dips and butters <i>(please ask your server for today's selection)</i>		14

Entrée

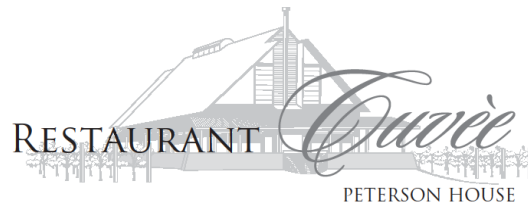
Dukkah crusted kangaroo served on a bed of freekeh, cauliflower & pomegranates, with a beetroot puree		18
<i>Enjoy with a glass of Peterson House Sparkling NV Shiraz</i>		8
Rocket pesto arancini served with a smoky aioli and house-made, semi-dried tomatoes (V)		19
<i>Enjoy with a glass of Peterson House Sparkling 2011 Malbec</i>		15
Pumpkin and caramelised onion tart with goat's cheese mousse drizzled with rosemary and balsamic oil (V)		18
<i>Enjoy with a glass of Peterson House Sparkling 2015 Brut Rose</i>		12
Smoked duck maryland on a velvet parsnip puree with a dark cherry jus (GF)		19
<i>Enjoy with a glass of Peterson House Sparkling 2011 Malbec</i>		15
Chorizo and prawns tossed in an apricot glaze sprinkled with marinated feta (GF, DF optional)		22
<i>Enjoy with a glass of Peterson House Sauvignon Blanc Semillon</i>		10

Chinese translation menu available upon request 如有需要可提供中文菜單
GF – gluten free, DF – dairy free, V – vegetarian



Main course

Field mushroom risotto with fresh sage and drizzled with truffle oil (GF, V, Vegan optional)	30
Add confit duck	8
<i>Enjoy with a glass of Peterson House Sparkling 2015 Pinot Noir Chardonnay</i>	12
Lamb rump served on a bed of pea puree, braised red cabbage and topped with parsnip crisps (GF)	37
<i>Enjoy with a glass of Peterson House Malbec Petit Verdot Shiraz</i>	10
Chef's selection of fish on roasted fennel, tomato, and asparagus served with grilled lemon and caper butter (GF, DF optional)	36
<i>(please ask your server for today's seafood selection)</i>	
<i>Enjoy with a glass of Peterson House Sparkling 2014 Semillon Pinot Noir</i>	12
Slow braised wagyu beef cheek served with garlic potato puree roasted cauliflower, sautéed mushrooms and confit garlic (GF)	38
<i>Enjoy with a glass Peterson House Sparkling NV Shiraz</i>	8
Pan-fried partridge with caramelised pear, fried gorgonzola gnocchi candied walnuts and a house made crème fraiche dressing	38
<i>Enjoy with a glass of Peterson House Sparkling Pinot Noir Chardonnay Meunier</i>	18



Sides

Brussels sprouts topped with smoked almonds, pomegranates and a lemon beurre noisette 10.5

Shoestring fries sprinkled with rosemary salt 8.5

Green leaf salad with shaved parmesan & pear (V) 9.5

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Dessert Menu

Chocolate fudge cake layered with peanut butter salted caramel topped with white chocolate ganache and toasted meringue 16.5

Enjoy with a glass of Peterson House Muscat 10

Spiced rice pudding with coconut crumble, blackberry puree coconut sorbet (GF, DF, Vegan optional) 16.5

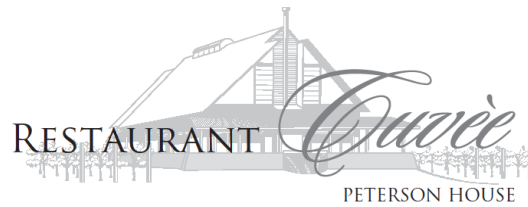
Enjoy with a glass of Peterson House Dolce Per Tutti Moscato 14

Baked pink lady apple filled with candied walnuts and sultanas served with ginger cake crumb and vanilla bean ice cream 16.5

Enjoy with a glass of Peterson House Rouge Lisse 14

Trio of local Hunter Belle cheeses with apple ginger paste and house made lavosh 23.5

Enjoy with a glass of 2015 Peterson House Sparkling Botrytis Semillon 11.5



Coffee

Flat White, Cappuccino, Latte, Mocha, Long Black	4.5/5.0
Short Black, Macchiato, Piccolo Latte	4.0
Chai Latte, Hot Chocolate	4.5/5.0
<i>Add syrup, decaf or extra shot</i>	0.5
Affogato	10.0
Affogato served with liquor of your choice	15.0

Premium Loose Leaf Tea

English Breakfast, Supreme Earl Grey, Peppermint	5.5
Honeydew Green, Oriental Jasmine Green, Malabar Chai (on milk)	6.0

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