



## October Long Weekend

Enjoy a leisurely lunch this October long weekend.

3 courses for \$65.00pp

### Entrée

Blue Cheese and caramelized onion tart on a pear and rocket salad  
served with ginger mustard dressing (V)

Cauliflower soup drizzled with black truffle oil and served with a crusty roll (GF bread available)

A salad of duck confit, asparagus, blood orange and baby leaves

### Main

Goats cheese gnocchi with roasted tomato, olives and tossed spinach (V)

Char grilled boneless spatchcock on roasted root vegetables drizzled with beurre rouge (GF)

Green curry barramundi fillets with a crispy rice cake fresh coriander

Pan fried kangaroo loin served on parmesan polenta with  
steamed asparagus and Peterson House shiraz jus

### Dessert

After dinner mint brownie stack topped with warm chocolate sauce

House made vanilla bean ice cream topped with sweet balsamic glazed strawberries (GF)

Pear crème brulee with creamy ginger infused ice cream (GF)

*Please note*

*Bookings available both Saturday & Sunday at 12.30pm*

*To reserve your table contact Restaurant Cuvée 4998 7881 or [cuvée@petersonhouse.com.au](mailto:cuvée@petersonhouse.com.au)*

*Children's lunch menu is also available. No split bills*