



### **Group Lunch Menu**

2 courses \$55.00pp or 3 courses \$70.00pp

#### **Bread**

Peterson's freshly baked bread rolls served with; Caramelized balsamic, Pukara Estate extra virgin olive oil

#### **Entrée**

Twice cooked confit pork belly on a summer salad of fresh nectarines, asparagus & walnuts with a sweet muscat dressing (GF,DF)

Tempura battered zucchini flowers, stuffed with truffle infused polenta on vine ripened tomato sauce (V)

Sliced kangaroo loin served on a Binnorie dairy labna and baby beet salad with a sweet red wine vinaigrette (GF)

#### **Main**

Oven roasted field mushroom stuffed with sour dough, pesto and Binnorie dairy feta (V)

Roasted Coffs Harbour blue eyed cod on a fresh lemon and cracked pepper risotto (GF)

Pan fried chicken breast served on a bed of fine cut ratatouille and steamed asparagus (GF, DF)

Barbecued pork striploin on baby roasted fennel, parsley cous cous and drizzled with Peterson House Muscat jus

#### **Dessert**

Fresh mango sorbet with a salad of whole lychees and mint infused with lemon grass

Chocolate mousse and flourless chocolate cake stack with vanillabean ice cream

Vanilla bean brulee with our Christmas pudding ice cream and almond biscotti

#### **Extra Sides**

New Potatoes tossed in garlic and parsley butter	8.5
Steamed broccolini with sea salt	8.5
Rocket and walnut salad with a ginger and seeded mustard dressing	8.5

*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*

**No split bills**