



## Group Lunch Menu

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

### To Start

A complimentary glass of Petersons Sparkling Pink Blush or Petersons Sparkling Cuvee

### Bread

Peterson's freshly baked bread rolls served with Peterson House caramelised balsamic reduction, and extra virgin olive oil

### Entrée

Honey roasted pork belly served with red apple, cabbage, and mango slaw (DF, GF)

Smoked trout tossed with asparagus and radish on an avocado puree (DF, GF)

Roasted carrot hummus topped with Hunter Belle feta, olives, marinated cherry tomatoes and crusty bread (V), (DF, GF, Vegan optional)

### Main

Duck Maryland on a salad of mango, cucumber, chilli, snow pea, finished with a sweet soy dressing (GF, DF)

Barramundi fillet on a salad of crusty bread, capsicum, baby tomatoes, olives and a basil coulis

Lentil croquettes on a salad of pumpkin, crispy chickpeas, steamed kale, with smoked yoghurt (V)

### Dessert

Bailey's chocolate chip mousse topped with salted chocolate dirt

Vanilla bean cheesecake, with coffee caramel and fresh berries (GF)]

Rosewater brulee tart with pistachio ice - cream and rosewater aero chocolate

### Extra Sides

Caprese salad with tomatoes, bocconcini and balsamic dressing (GF)	9.5
Duck fat kipfler potatoes tossed with a rosemary salt	8
Green leaf salad with shaved parmesan & pear (V)	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*