



Petersons

ARMIDALE

Winery & Guesthouse

Menu

Room Number: _____

Time: _____

Complimentary bread to start

Entrée

Broccoli and blue cheese soup with crunchy croutons

Tomato and Basil arancini with a red pepper mayo and rocket leaves

House made trio of dips with warm Turkish bread

(Roasted capsicum & cashew, zucchini relish, creamy Beetroot)

Main

Pan seared pork loin steak with a cranberry and muscat glaze served with buttered chatt potatoes and seasonal greens (G.F)

Eye fillet steak with a red wine jus, sauteed mushrooms, twice baked house made chatt chips and steamed beans (G, F)

Confit duck leg with a orange, cherry sauce, crushed buttered baby potatoes and steamed broccolini (G.F)

Dessert

Sticky date pudding with warm butterscotch sauce and vanilla bean ice cream

Blackberry semi-fredo with poached strawberries (G.F)

Apple port berry crumble with boysenberry ice-cream

Some items are limited, please return your menu to reception as soon as possible to avoid disappointment.

\$55pp - 2 courses

\$68pp – 3 courses

When making your booking or placing your order please inform us if any person in your party has a food allergy or intolerance. Whilst every effort is made to comply with best practices for handling food allergens, there is a minor risk that contamination may occur.

