

MOCK MENU ONLY

Petersons Lunch Menu

(Groups of 8 people and over)

Starters

Antipasto board - \$15.00 pp –Includes a selection of cured meats, cheeses, olives, marinated vegetables, fruit, dips, nuts, and pickles -*Served with toasted Turkish bread*

Trio of freshly made dips - \$7.50 pp – served with toasted Turkish bread

Main Course \$41.00pp – All meats & sides are served to the table to be shared

All Mains & Sides are gluten free

Slow cooked beef cheeks in Moroccan spices accompanied by sesame yoghurt

Maple & miso glazed duck breast with pear & pecans

Pan- seared barramundi fillet with a saffron & tomato broth

Roasted Milly Hilly lamb rump with confit eschalots, a red wine & porcini demi-glaze

Pork loin steak with an orange & fennel compote & pumpkin puree

All meals served with

Seasoned baby potatoes

Avocado, radish & pickled cucumber with salad leaves & black sesame

Sweet potato, fetta & rocket leaf salad with a walnut dressing

Dessert-\$15.00

Chefs' selection on the day

For groups above 10 please contact the team for alternate drop selection

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.