



Petersons

ARMIDALE

Winery & Guesthouse

Room Number: _____

Time: _____

MOCK MENU ONLY – Daily changing menu

Complimentary Bread to start.

Entrée

Broccolini and blue cheese soup

Tomato & basil arancini with basil mayonnaise

Lemon & garlic sauteed tiger prawns

Main

Pan seared pork loin steak with a cranberry and muscat glaze served with buttered chatt potatoes and seasonal greens

Eye fillet steak with a red wine jus, sautéed mushrooms, twice baked house made chatt chips and steamed beans

Confit duck leg with a orange, cherry sauce, crushed buttered baby potatoes and steamed broccolini

Dessert

Sticky date pudding with warm butterscotch sauce & vanilla bean ice-cream

Apple, raspberry & coconut crumble with boysenberry ice-cream

Chocolate, rum & raisin tart with English toffee ice-cream

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

Two course - \$60.00pp Three courses - \$75.00pp

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.

