

# Petersons Summer Lunch Platter Menu 2024-2025

## **Groups of 8 & over**

Mock Menu Only – Subject to change

### **To start**

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 *(gf crackers available)*

Trio of Dips- \$7.50 pp. Served with toasted Turkish bread *(gf crackers available)*

### **Main Course \$41.00pp**

#### **All meats & sides are served to the table to share**

Pinot caramel duck breast with hazelnut crumble <sup>(gf)</sup>

Brown sugar and garlic butter roasted pork scotch fillet <sup>(gf)</sup>

Roasted lamb rump with a porcini and caramelised onion jus, mushrooms and parsley <sup>(gf)</sup>

Pan-seared barramundi with fennel puree, and a walnut, lemon and herb salsa<sup>(gf)</sup>

Roasted beef eye fillet with eschalots and a tarragon and red wine jus<sup>(gf)</sup>

#### **Side dishes**

Olive oil roasted baby potatoes <sup>(gf)</sup>

Rucola salad with dill, Chevre, pear relish, roasted onion and almonds <sup>(gf)</sup>

Tomato, radish, crisp flatbread, olive and cucumber salad <sup>(gf available)</sup>

### **Dessert - \$15pp**

Chefs selection on the day, for groups over 10 guests please contact us to discuss your dessert options.

***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.***

# Petersons Summer Individual Menu 2024-2025

***Individual menu is for bookings under 8 people, for bookings larger than 8 guests please see our platter lunch menu.***

Mock Menu Only - subject to change

## **To start**

Antipasto board -\$15 pp. Includes a selection of cured meats, cheeses, olives, marinated vegetables, fruit, dips, nuts, and pickles -Served with toasted Turkish bread *(GF crackers available)*

Trio of Dips- \$7.50 pp. Served with toasted Turkish bread *(GF Crackers Available)*

## **Main Course**

Pinot caramel duck breast with hazelnut crumble <sup>(gf)</sup> \$40.00

Brown sugar and garlic butter roasted pork scotch fillet<sup>(gf)</sup> \$34.00

Roasted lamb rump with a porcini and caramelised onion jus, mushrooms and parsley<sup>(gf)</sup> \$43.00

Pan-seared barramundi with fennel puree, and a walnut, lemon and herb salsa <sup>(gf)</sup> \$34.00

Beef eye fillet with eschalots and a tarragon and red wine jus<sup>(gf)</sup> \$45.00

## **Side dishes**

Olive oil roasted baby potatoes

Rucola salad with dill, Chevre, pear relish, roasted onion and almonds

Tomato, radish, crisp flatbread, olive and cucumber salad <sup>(gf available)</sup>

## **Dessert \$15pp**

Chef's Selection on the day

***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.***