



Petersons

ARMIDALE

Winery & Guesthouse

LUNCH

Winter Platter Menu – Groups 8 & above

(Mock menu only- Subject to change on the day)

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

Trio of Dips- \$7.50 pp. Served with toasted Turkish bread

Main Course – All mains & Sides brought to the table to be shared

\$45 pp

Slow cooked beef cheeks in Moroccan spices with sesame yogurt

Mandarin and mustard pork loin steak with pumpkin puree and crushed pepitas

Roasted New England lamb rump with spiced cherry demi-glace, hazelnuts and goat cheese

Salmon fillet with Italian style peperonata butter, and sauce soubise

Olive oil roasted baby potatoes

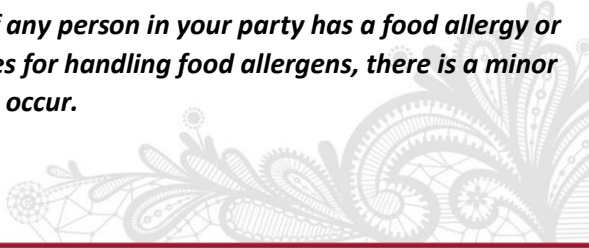
Sweet potato, rocket, haloumi and roasted capsicum salad with toasted seeds

Salad leaf and fresh herb salad with pickled eschalots, walnuts and lemon

Dessert \$16each

Chef's selection on the day. For groups of 10 and above please contact us in regards to your 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

ARMIDALE

Winery & Guesthouse

LUNCH ONLY Winter Individual Menu

This Menu is for groups 7 people and under, for bookings of 8 or more people please see our platter menu option

(Mock Menu only – Subject to change on the day)

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

Trio of Dips- \$7.50 pp. Served with toasted Turkish bread

Main Course

Slow cooked beef cheeks in Moroccan spices with sesame yogurt \$41

Mandarin and mustard pork loin steak with pumpkin puree and crushed pepitas \$39

Roasted New England lamb rump with spiced cherry demi-glace, hazelnuts and goat cheese \$44

Salmon fillet with Italian style peperonata butter, and sauce soubise \$40

Duck leg and shallots au vin rouge with lardons and mushrooms \$41

All Main Course options are accompanied by the following side dishes

Olive oil roasted baby potatoes

Sweet potato, rocket, haloumi and roasted capsicum salad with toasted seeds

Salad leaf and fresh herb salad with pickled eschalots, walnuts and lemon

Dessert - \$16ea

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.

