



Petersons

ARMIDALE

Winery & Guesthouse

Autumn and Winter Group Menu – Groups of 8 and 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 5RTG

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

Main Course to share

\$47pp

Barramundi fillet with creamy leeks and fennel, and a zesty walnut salsa verde

Meltingly tender beef cheeks, slowly cooked in red wine with chorizo and aromatics

Sticky orange jam and mild chilli pork belly rashers with a hint of soy and coriander

Roasted lamb rump with a honey and macadamia crumble, velvety carrot, and thyme jus

Accompanying side dishes

Olive oil roasted baby potatoes

Salad leaves with soft figs, blue cheese vinaigrette, parsley, shaved courgette and pear

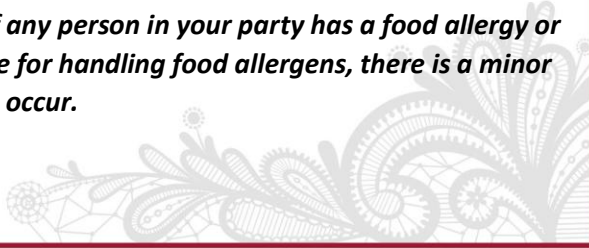
Warm carrot, orange, softened leek, rocket leaf and toasted almonds with sherry vinegar and olive oil

Dessert

Chef's Selection on the day

\$17

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 practice for handling food allergens, there is a minor risk that contamination may occur.





Petersons

ARMIDALE

Winery & Guesthouse

Lunch Only – Autumn & Winter Individual Menu

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

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

Barramundi fillet with creamy leeks and fennel, and a zesty walnut salsa verde \$39

Meltingly tender beef cheeks, slowly cooked in red wine with chorizo and aromatics \$45

Sticky orange jam and mild chilli pork belly rashers with a hint of soy and coriander \$41

Roasted lamb rump with a honey and macadamia crumble, velvety carrot, and thyme jus
\$44

Pan-seared duck breast with sweet port gastrique, red grapes and thyme \$44

Accompanying side dishes

Olive oil roasted baby potatoes

Salad leaves with soft figs, blue cheese vinaigrette, parsley, shaved courgette and pear

Warm carrot, orange, softened leek, rocket leaf and toasted almonds with sherry vinegar and olive oil

Dessert

\$17

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 practice for handling food allergens, there is a minor risk that contamination may occur.

