

# PEAK HOUSE

EATERY & VENUE

## SET MENU

ENTREE & MAIN **\$46 pp**

ADD HOUSE BEER OR WINE **\$55 pp**

## ENTRÉE

*CHOOSE: CHARCUTERIE BOARDS DESIGNED FOR SHARING OR BOTH  
ENTRÉES FOR YOUR GUESTS TO CHOOSE FROM*

### CHARCUTERIE BOARDS TO SHARE

A SELECTION OF FREE RANGE CURED MEATS, SMOKED SALMON,  
CHEESES, PICKLED GOODS, BREAD & DIPS

**GF ON REQUEST**

**OR**

### SMOKED MARKET FISH

W/ CRUSHED POTATOES, A SOFT POACHED EGG, FRESH ROCKET &  
LEMON PEPPER MAYO **GF, DF**

### JULIENNE BEETROOT & CARROT SALAD

W/ ANCIENT GRAIN, SEASONAL GREEN LEAVES, HUMMUS & COCONUT  
LABNEH **GF, DF, V**

## MAIN

### BEER BATTERED MARKET FISH

W/ FRESH SLAW, FRIES AND HOUSEMADE TARTARE SAUCE **DF**

### OVEN ROASTED LAMB

W/ A ROAST VEGETABLE SALAD AND COCONUT MINT YOGHURT **DF, GF**

### THAI PUMPKIN SOUP SERVED W/ TOASTED CIABATTA

**VE, GF ON REQUEST**

**GF = GLUTEN FREE • DF = DAIRY FREE • V = VEGETARIAN • VE = VEGAN**

**MENU & PRICING IS SUBJECT TO CHANGE**  
ONE BILL PAYMENT IS PREFERRED FOR LARGE GROUPS

# PEAK HOUSE

EATERY & VENUE

## SET MENU

MAIN & DESSERT **\$46 pp**  
ADD HOUSE BEER OR WINE **\$55 pp**

## MAIN

### BEER BATTERED MARKET FISH

W/ FRESH SLAW, FRIES AND HOUSEMADE TARTARE SAUCE **DF**

### OVEN ROASTED LAMB

W/ ROAST VEGETABLE SALAD AND COCONUT

MINT YOGHURT **DF, GF**

### THAI PUMPKIN SOUP SERVED

W/ TOASTED CIABATTA

**VEGAN, GF ON REQUEST**

## DESSERT

### BLACK FOREST CHEESECAKE

W/ BERRY COMPOTE AND FRESH CREAM **GF**

### SUPREME AFFOGATO

FRESH ESPRESSO, VANILLA ICE CREAM AND YOUR CHOICE OF

LIQUOR SERVED W/ BISCOTTI **GF ON REQUEST**

### SPICED APPLE AND RHUBARB CRUMBLE

W/ VANILLA ICE CREAM **GF, VEGAN ON REQUEST**

**GF = GLUTEN FREE • DF = DAIRY FREE • V = VEGETARIAN • VE = VEGAN**

**MENU & PRICING IS SUBJECT TO CHANGE**  
*ONE BILL PAYMENT IS PREFERRED FOR LARGE GROUPS*

# PEAK HOUSE

EATERY & VENUE

## SET MENU

ENTREE, MAIN & DESSERT **\$60 pp**  
ADD HOUSE BEER OR WINE **\$69 pp**

## ENTRÉE

*CHOOSE: CHARCUTERIE BOARDS DESIGNED FOR SHARING OR  
BOTH ENTRÉES FOR YOUR GUESTS TO CHOOSE FROM*

### CHARCUTERIE BOARDS TO SHARE

A SELECTION OF FREE RANGE CURED MEATS, SMOKED SALMON,  
CHEESES, PICKLED GOODS, BREAD & DIPS  
**GF ON REQUEST**

### SMOKED MARKET FISH

W/ CRUSHED POTATOES, A SOFT POACHED EGG, FRESH ROCKET &  
LEMON PEPPER MAYO **GF, DF**

### JULIENNE BEETROOT & CARROT SALAD

W/ ANCIENT GRAIN, SEASONAL GREEN LEAVES, HUMMUS & COCONUT  
LABNEH **GF, DF, V**

## MAIN

### BEER BATTERED MARKET FISH

W/ FRESH SLAW, FRIES AND HOUSEMADE TARTARE SAUCE **DF**

### OVEN ROASTED LAMB

W/ ROAST VEGETABLE SALAD AND COCONUT  
MINT YOGHURT **DF, GF**

### THAI PUMPKIN SOUP SERVED

W/ TOASTED CIABATTA  
**VEGAN, GF ON REQUEST**

## DESSERT

### BLACK FOREST CHEESECAKE

W/ BERRY COMPOTE AND FRESH CREAM **GF**

### SUPREME AFFOGATO

FRESH ESPRESSO, VANILLA ICE CREAM AND YOUR CHOICE OF  
LIQUOR SERVED W/ BISCOTTI **GF ON REQUEST**

### SPICED APPLE AND RHUBARB CRUMBLE

W/ VANILLA ICE CREAM **GF, VEGAN ON REQUEST**

**MENU & PRICING IS SUBJECT TO CHANGE**

*ONE BILL PAYMENT IS PREFERRED FOR LARGE GROUPS*