

THE CUPS ESTATE

Mornington Peninsula

GLUTEN FREE CHEF'S MENU

Our Chefs Menu is designed to showcase seasonal and local produce.

All seven dishes are served in a sharing style over two courses.

\$75pp

Estate Olives- marinated & warmed estate olives

Beetroot Caprese- roast beetroot / plum / fior di latte / pancetta / puffed wild rice

Kingfish Crudo- lightly cured kingfish / buttermilk / cucumber / kiwi granita / finger lime

Hapuka- hapuka fillet/ jerusalem artichoke / nduja crust / chilli oil / beach succulents

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Kipfler 'Gnocchi'- kipfler potato / pumpkin / shimeji mushroom / japanese spinach / macadamia crumb

Porcini Chicken- porcini stuffed chicken / parsnip puree / chicken jus / saltbush

Autumn Harvest- roast pumpkin / heirloom carrot / lemon squash / macadamia cream / raisin salsa

Optional Additions...

Calamari Taco- piquillo salsa / pickled red cabbage / coriander / black sesame 8 ea

Parmesan & Truffle Fries- french fries / parmesan / truffle mayo 12

DESSERTS & CHEESE

Mango Cheesecake -mango sorbet / cream cheese / passionfruit curd / biscuit crumb / raspberry 15

Cheese Board- imported artisanal cheeses / lavosh / quince paste / fruit / muscatel 32

CUPS ESTATE WINES

2014 Cups Cuvee

17/65

2019 Pinot Gris

13/45

2021 Chardonnay

17/65

2019 Peninsula Rosé

11/35

2019 Pinot Noir

16/55

2021 Merlot

11/35

2018 Syrah

12/40

2016 Moscato

11/35

TAP BEER

Jetty Road Brewery- *Pale Ale*

St Andrews Beach Brewery 'The Strapper'- *Australian Lager*

Pots 7

SOFT DRINKS

Coke, Coke-Zero, Lemonade, Italian Red Orange,
Lemon Lime Bitters, Orange Juice, Apple Juice

5

Sparkling Mineral Water- 750ml

7

COFFEE & TEA

Coffee (Genovese)

4 > soy & almond + 50c

Tea

English Breakfast, Earl Grey, Chamomile, Green,

Peppermint, Lemongrass & Ginger

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VEGETARIAN CHEF'S MENU

Our Chefs Menu is designed to showcase seasonal and local produce.

All seven dishes are served in a sharing style over two courses.

\$75pp

Focaccia- freshly baked focaccia / truffle butter

Beetroot Caprese- roast beetroot / plum / fior di latte / puffed wild rice

Kohlrabi Crudo- kohlrabi / buttermilk / cucumber / kiwi granita / finger lime

Croquette- leek & pecorino croquette / citrus mayo

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Gnocchi- potato gnocchi / pumpkin / shimeji mushroom / japanese spinach / macadamia crumb

Mushroom- roast mushroom / parsnip puree / saltbush

Autumn Harvest- roast pumpkin / heirloom carrot / lemon squash / macadamia cream / raisin salsa

Optional Additions...

Enoki Taco- crispy enoki mushroom / piquillo salsa / pickled red cabbage / coriander / black sesame 8 ea

Parmesan & Truffle Fries- french fries / parmesan / truffle mayo 12

DESSERTS & CHEESE

Mango Cheesecake -mango sorbet / cream cheese / passionfruit curd / biscuit crumb / raspberry 15

Sfinici- sicilian donuts, white chocolate ganache / strawberry / vanilla ice cream (3pcs) - *extra pc \$5ea* 15

Cheese Board- imported artisanal cheeses / lavosh / quince paste / fruit / muscatel 32

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13/45

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17/65

2019 Peninsula Rosé

11/35

2019 Pinot Noir

16/55

2021 Merlot

11/35

2018 Syrah

12/40

2016 Moscato

11/35

TAP BEER

Jetty Road Brewery- *Pale Ale*

St Andrews Beach Brewery 'The Strapper'- *Australian Lager*

Pots 7

SOFT DRINKS

Coke, Coke-Zero, Lemonade, Italian Red Orange,

Lemon Lime Bitters, Orange Juice, Apple Juice

5

Sparkling Mineral Water- 750ml

7

COFFEE & TEA

Coffee (Genovese)

4 > soy & almond + 50c

Tea

English Breakfast, Earl Grey, Chamomile, Green,

Peppermint, Lemongrass & Ginger

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PESCATARIAN CHEF'S MENU

Our Chefs Menu is designed to showcase seasonal and local produce.

All seven dishes are served in a sharing style over two courses.

\$75pp

Focaccia- freshly baked focaccia / truffle butter

Beetroot Caprese- roast beetroot / plum / fior di latte / puffed wild rice

Kingfish Crudo- lightly cured kingfish / buttermilk / cucumber / kiwi granita / finger lime

Hapuka- hapuka fillet/ jerusalem artichoke / chilli oil / beach succulents

Gnocchi- potato gnocchi / pumpkin / shimeji mushroom / japanese spinach / macadamia crumb

Mushroom- roast mushroom / parsnip puree / saltbush

Autumn Harvest- roast pumpkin / heirloom carrot / lemon squash / macadamia cream / raisin salsa

Optional Additions...

Calamari Taco- piquillo salsa / pickled red cabbage / coriander / black sesame 8ea

Parmesan & Truffle Fries- french fries, parmesan, truffle mayo 12

DESSERTS & CHEESE

Mango Cheesecake –mango sorbet / cream cheese / passionfruit curd / biscuit crumb / raspberry 15

Sfinici- sicilian donuts, white chocolate ganache, strawberry, vanilla ice cream (3pcs) – *extra pc \$5ea* 15

Cheese Board- imported artisanal cheeses / lavosh / quince paste / fruit / muscatel 32

CUPS ESTATE WINES

2014 Cups Cuvee

17/65

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13/45

2021 Chardonnay

17/65

2019 Peninsula Rosé

11/35

2019 Pinot Noir

16/55

2021 Merlot

11/35

2018 Syrah

12/40

2016 Moscato

11/35

TAP BEER

Jetty Road Brewery- *Pale Ale*

St Andrews Beach Brewery "The Strapper"- *Australian Lager*

Pots 7

SOFT DRINKS

Coke, Coke-Zero, Lemonade, Italian Red Orange,

Lemon Lime Bitters, Orange Juice, Apple Juice

5

Sparkling Mineral Water- 750ml

7

COFFEE & TEA

Coffee (Genovese)

4 > soy & almond + 50c

Tea

English Breakfast, Earl Grey, Chamomile, Green,

Peppermint, Lemongrass & Ginger

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VEGAN CHEF'S MENU

Our Chefs Menu is designed to showcase seasonal and local produce.
\$65pp

Focaccia- freshly baked focaccia / estate olive oil

Beetroot Caprese- roast beetroot / plum / puffed wild

Kohlrabi Crudo- kohlrabi / cucumber / kiwi granita / finger lime

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Gnocchi- potato gnocchi / pumpkin / shimeji mushroom / japanese spinach / macadamia & pine nut crumb

Autumn Harvest- roast pumpkin / heirloom carrot / lemon squash / macadamia cream / raisin salsa

Optional Additions...

Enoki Taco- crispy enoki mushroom / piquillo salsa / pickled red cabbage / coriander / black sesame 8
French Fries- 12

DESSERTS

Mango & Raspberries-mango sorbet / fresh raspberries 15

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11/35

TAP BEER

Jetty Road Brewery- *Pale Ale*
St Andrews Beach Brewery 'The Strapper'- *Australian Lager*
Pots 7

SOFT DRINKS

Coke, Coke-Zero, Lemonade, Italian Red Orange,
Lemon Lime Bitters, Orange Juice, Apple Juice
5

Sparkling Mineral Water- 750ml
7

COFFEE & TEA

Coffee (Genovese)
4 > soy & almond + 50c
Tea
English Breakfast, Earl Grey, Chamomile, Green,
Peppermint, Lemongrass & Ginger

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KIDS CHEF'S MENU

\$35pp

First Course

Focaccia- freshly baked focaccia / truffle butter

Calamari Taco- crispy calamari taco / mayo

Croquette- leek & cheese croquette/ mayo

Second Course

Gnocchi- potato gnocchi / butter / parmesan

DESSERTS & CHEESE

Mango Cheesecake –mango sorbet / cream cheese / passionfruit curd / biscuit crumb / raspberry 15

Sfini- sicilian donuts / white chocolate ganache / strawberry / vanilla ice cream (3pcs) – *extra pc \$5ea* 15

Cheese Board- imported artisanal cheeses / lavosh / quince paste / fruit / muscatel 32

SOFT DRINKS

Coke , Coke-Zero , Lemonade, Italian Red Orange,

Lemon Lime Bitters, Orange Juice, Apple Juice

5

Sparkling Mineral Water- 500ml

7