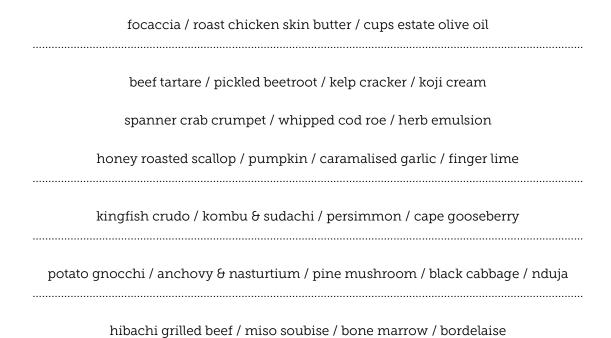
# **CHEFS MENU**

\$85pp



# **OPTIONAL SIDES:**

grilled autumn greens / pine nut cream / chardonnay dressing \$18 parmesan & truffle fries \$15

#### **DESSERTS & CHEESE**

raspberry & yuzu dacquoise / cheesecake cream / malt ice cream \$17

sicilian donuts / white chocolate ganache / strawberry \$17

cheese plate / lavosh / quince paste / fruit / muscatel

one cheese- \$15 two cheese- \$24

Triple Cream Brie- Brillat-Savarin Affine, AOP, Cow's milk, (Gilly-les-Citeaux-France)

Gruyere- Belfaux Swiss Gruyere AOP, Cow's milk (Switzerland)

# **CUPS ESTATE WINES**

estate grown, single vineyard wines, reflecting our unique coastal location...

2015 Cups Cuvee 17 / 65 méthode traditionnelle sparkling, aged 6yrs on lees, 85% Pinot Noir, 15% Chardonnay

2021 Pinot Gris 13 / 45 ripe pear & quince notes, crisp & clean finish

2021 Pinot Rosé 12 / 40 100% Pinot Noir Rose, dry style strawberry & vanilla notes, versatile food wine

2021 Pinot Noir 16 / 55 regional specialty, smooth, earthly notes with uplifting cherry & plum fruit notes

2021 'Raimondo Reserve' Pinot Noir 21 / 85 our premium pinot noir, intense fruit & forest floor notes, excellent structure

2022 Merlot 12 / 40 light bodied merlot with smoky black currant notes

2018 Syrah 13 / 45 light bodied shiraz, black forest fruit & spice, silky tannins

2016 Moscato 11 / 35 light dessert wine, 6.5% alc, musk & floral notes

# COCKTAILS

Espresso Martini 20 Passionfruit Caprioska 20

#### BEER & SOFT DRINKS

Peroni Nastro Azzuro- (330ml bottle) 10 Coke, Lemon Lime Bitters, Lemonade, Sparkling Orange, Apple & Orange Juice 5

#### Dietary Requirements:

We are unable to substitute or alter dishes from the Chefs Menu.

We do offer a variety of alternative menus to cater for specific dietary requirements:

Vegetarian / Pescatarian / Vegan +

Gluten, Nut, Seafood, Pork, Beef Free Menu's

Please note: If you require a Dairy Free menu, you must select the Vegan Menu.

Thank you for your understanding.