

CHEFS MENU

\$85pp

focaccia / roast chicken skin butter / cups estate olive oil

beef tartare / pickled beetroot / kelp cracker / koji cream

spanner crab crumpet / whipped cod roe / herb emulsion / oyster leaf

baked scallop / nduja crust / cauliflower cream / verjuice butter / finger lime

kingfish crudo / kombu & sudachi / persimmon / cape gooseberry

potato gnocchi / whipped ricotta / mushroom / zucchini / pecorino crumb

hibachi grilled beef / miso soubise / bone marrow / bordelaise

OPTIONAL SIDES:

grilled autumn greens / pine nut cream / truffle salt \$18

truffle fries / saltbush togorashi \$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)

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.

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, earthy 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