

CHEFS MENU

\$85pp

focaccia / roast chicken skin butter / cups estate olive oil

brick tartelette / boneo beetroot / koji cream / toasted yeast

spanner crab crumpet / whipped cod roe / herb emulsion

honey roasted scallop / pumpkin / finger lime / caramalised garlic

kingfish crudo / kombu & sudachi / apple / beach herbs

duck agnolotti / fermented carrot beurre blanc / pickled mustard / black cabbage

hibachi grilled beef / miso soubise / bordelaise / saltbush

OPTIONAL SIDES:

winter greens / pine nut cream / chardonnay dressing \$18

parmesan & truffle fries \$15

DESSERTS & CHEESE

main ridge pear / baked white chocolate / yuzu / espresso \$17

sicilian donuts / 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

2022 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

Pornstar Martini 20

Limoncello Spritz 18

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.

Surcharges:

1.4% Surcharge applies to all card payments

15% Surcharge applies on Public Holidays

