

CHEF'S MENU

Early Spring

\$110pp

beef tartare / hawkes farm potato cake / hollandaise / caramalised garlic

spring pea tart / leek / bergamot / smoked kelp

fraser island spanner crab / celeriac / kohlrabi / apple

murray cod / sea lettuce beurre blanc / yarra valley salmon roe / beach herbs *

casoncelli / artichoke / pecorino / hazelnut

250yo sourdough foccacia

black angus beef / whipped tahini / shallot / saltbush

chargrilled cabbage / green sauce vierge

sfinci / vanilla custard / rhubarb / ginger / pistachio *

Additions-

coffin bay oyster / green apple / sudachi / sea blight - \$7ea

spanish anchovy toast / espelette butter / piquillo pepper / lilliput capers- \$10ea

parmesan & truffle fries- \$15

CUPS ESTATE

TASTING MENU

Early Spring

\$80pp

beef tartare / hawkes farm potato cake / hollandaise / caramalised garlic

spring pea tart / leek / bergamot / smoked kelp

fraser island spanner crab / celeriac / kohlrabi / apple

casoncelli / artichoke / pecorino / hazelnut

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CUPS ESTATE

CUPS ESTATE WINES

2017 Cups Cuvee	18 / 75
2024 Pinot Gris	13 / 55
2024 Chardonnay	21 / 85
2022 Pinot Rose	12 / 48
2022 Pinot Noir	16 / 65
2022 'Raimondo Reserve' Pinot Noir	21 / 85
2022 Merlot	12 / 45
2020 Syrah	13 / 52
2018 Sparkling Shiraz	16 / 65
2016 Moscato	11 / 40

COCKTAILS

Espresso Martini	20
Limoncello Spritz	18
Cups Negroni Spritz	22

MOCKTAILS / 0%

Lemon & Ginger Spritz	15
Gin & Tonic	15
Limoncello	15
Erdinger Alcohol Free Wheat Beer	10

BEER

Peroni Nastro Azzuro 330ml	10
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SOFT DRINKS

Coke / Coke Zero / Lemon Lime Bitters / Orange & Mango / Ginger Beer	5
Capi Sparkling Water 750ml	7