CHEF'S MENU

Spring

$110pp

beef tartare / potato cake / hollandaise / caramalised garlic

asparagus tart / green leek / grape / smoked kelp

fraser island spanner crab / celeriac / kohlrabi / apple

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blue fin tuna carpaccio / sea lettuce / tomato water / bottarga *

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spinach tortelli / main ridge goat's curd / spring peas / smoked speck

250 year old sourdough focaccia

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black angus beef / whipped tahini / charred onion / saltbush

yellow beans / green tomato / basil oil

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sfinci / vanilla custard / rhubarb / pistachio *

Additions-

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

spanish anchovy toast / espelette butter / lilliput capers / pickled shallot- $10ea

parmesan & truffle fries- $15

CUPS ESTATE

TASTING MENU

Early Spring

$80pp

beef tartare / potato cake / hollandaise / caramalised garlic

asparagus tart / green leek / grape / smoked kelp

fraser island spanner crab / celeriac / kohlrabi / apple

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spinach tortelli / main ridge goat's curd / spring peas / smoked speck

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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
Rhubarb Vermouth	16
Rosso Vermouth	16

MOCKTAILS / 0%

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

BEER

Peroni Nastro Azzuro 330ml	10

SOFT DRINKS

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