

## CHEFS MENU

Early Autumn

pumpkin toast / kim chi / persimmon

chicken skin crisp / pate / fermented chilli / grape

moreton bay bug tartelette / spiced pea / bisque

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peppered yellow fin tuna / cape schanck tomato / ponzu

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potato gnocchi / seasonal greens / pine nuts

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rye sourdough / foraged saltbush butter

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aged duck breast / jus / red hill blackberry

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sicilian donuts / baked white chocolate / main ridge strawberry

## CUPS ESTATE WINES

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

2015 Cups Cuvee 18 / 75  
*méthode traditionnelle sparkling, aged 6yrs on lees, 85% Pinot Noir, 15% Chardonnay*

2022 Pinot Gris 13 / 55  
*ripe pear & quince notes, crisp & clean finish*

2023 Chardonnay 18 / 75  
*Med to full bodied Chardonnay with stone fruit & subtle brioche notes*

2021 Pinot Rosé 12 / 48  
*100% Pinot Noir Rose, dry style - strawberry & vanilla notes, versatile food wine*

2021 Pinot Noir 16 / 65  
*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 / 45  
*light bodied merlot with smoky black currant notes*

2018 Syrah 13 / 52  
*light bodied shiraz, black forest fruit & spice, silky tannins*

2018 Sparkling Shiraz 16 / 65  
*the festive season in a bottle*

2016 Moscato 11 / 40  
*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