

THE CUPS ESTATE

Mornington Peninsula

CHEFS MENU

Our Chefs Menu is designed to showcase seasonal and local produce.

All seven dishes are served in a sharing style over two courses.

\$75pp

Focaccia- freshly baked focaccia / truffle butter

Beetroot Caprese- roast beetroot / fior di latte / prosciutto / hazelnut / fig gel

Kingfish Crudo- lightly cured kingfish / yuzu oil / kiwi fruit / finger lime

Octopus- hibachi grilled octopus / chilli oil / bonito mayo / charred cabbage

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Gnocchi- potato gnocchi / pine mushroom beurre blanc / wild mushroom / black cabbage / pine nut crumb

Beef Cheek – braised beef cheek / cauliflower foam / garlic chips / jus

Parsnip- roast parsnip / smoked labneh / spiced pepita crumb / raisin gel

Optional Additions...

Calamari Taco- piquillo salsa / pickled red cabbage / coriander / black sesame 8 ea

Parmesan & Truffle Fries- french fries / parmesan / truffle mayo 12

DESSERTS & CHEESE

Apple Pie– warm apple terrine / butter biscuit / caramel miso ice-cream / apple tuille 15

Sfinci- sicilian donuts / white chocolate ganache / strawberry / vanilla ice cream (3pcs) – *extra pc \$5ea* 15

Cheese Board- imported artisanal cheeses / lavosh / quince paste / fruit / muscatel 32

CUPS ESTATE WINES

2014 Cups Cuvee

17/65

2019 Pinot Gris

13/45

2021 Chardonnay

17/65

2020 Pinot Rosé

11/35

2019 Pinot Noir

16/55

2021 Merlot

11/35

2018 Syrah

12/40

2016 Moscato

11/35

TAP BEER

Jetty Road Brewery- *Pale Ale*

St Andrews Beach Brewery 'The Strapper'- *Australian Lager*

Pots 7

SOFT DRINKS

Coke, Coke-Zero, Lemonade, Italian Red Orange,

Lemon Lime Bitters, Orange Juice, Apple Juice

5

Capi Sparkling Mineral Water- 750ml

7

COFFEE & TEA

Coffee (Genovese)

4 > soy / almond / oat + 50c

Tea

English Breakfast, Earl Grey, Chamomile, Green,

Peppermint, Lemongrass & Ginger