

CHEFS MENU

Autumn

flinders mussel toast / nduja sugo / fennel

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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gnocchi / pumpkin / foraged pine mushrooms / black cabbage

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rye sourdough / house cultured butter

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aged duck breast / caramelised cauliflower / golden raisins / pinot jus

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sicilian donuts / baked white chocolate / strawberry

CUPS ESTATE WINES

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

2016 Cups Cuvee 18 / 75

méthode traditionnelle sparkling, aged 6yrs on lees, 85% Pinot Noir, 15% Chardonnay

2023 Pinot Gris 13 / 55

kiwi, apple, 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

2019 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