

CHEFS MENU

Late Autumn

\$110pp

flinders mussel / potato cake / hollandaise

scallop / nduja crust / fennel / verjus butter

duck piadina / fermented chilli / spring onion / pickled shallot

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blue fin tuna / ajo blanco / charred rock melon / samphire *

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black cabbage casoncelli / pine mushrooms / pine nuts / currants

house focaccia

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pasture raised chicken / carrot / black garlic

butter lettuce / toasted almond / lemon vinaigrette

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caramalised pear / hazelnut / mascarpone / buckwheat

CUPS ESTATE

CUPS ESTATE WINES

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

2016 Cups Cuvee 18 / 75

méthode traditionnelle sparkling, aged 7yrs on lees, 80% Pinot Noir, 20% Chardonnay

2023 Pinot Gris 13 / 55

kiwi, apple, pear & quince notes, crisp & clean finish

2024 Chardonnay 21 / 85

Med to full bodied Chardonnay with stone fruit & subtle brioche notes

2022 Pinot Rosé 12 / 48

100% Pinot Noir Rose, dry style - strawberry & vanilla notes, versatile food wine

2022 Pinot Noir 16 / 65

regional specialty, smooth, earthy notes with uplifting cherry & plum fruit notes

2022 '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

2020 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

Limoncello Spritz 18

Cups Rose & Peach Spritz 18

MOCKTAILS

Lemon & Ginger Spritz 15

Elderflower Mojito 16

BEER

Peroni Nastro Azzuro- (330ml bottle) 10

SOFT DRINKS 5

TASTING MENU

Early Autumn

\$80pp

flinders mussel / potato cake / hollandaise

scallop / nduja crust / fennel / verjus butter

duck piadina / fermented chilli / spring onion / pickled shallot

.....

black cabbage casoncelli / pine mushrooms / pine nuts / currants

house focaccia

.....

pasture raised chicken / fennel / nori / madeira jus

butter lettuce / toasted almond / lemon vinaigrette

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