

THE CUPS ESTATE

Mornington Peninsula

CHEFS MENU

Our Chefs Menu is designed to showcase seasonal and local produce.
\$75pp

Focaccia- freshly baked focaccia / truffle butter

Peach Caprese- spice roast peach / fior di latte / prosciutto / basil

Tuna Tartare- tuna tartare / compressed watermelon / jalapenos / grapefruit

Scallops- pan fried scallops / corn & chorizo salsa / green onion & citrus oil

Gnocchi- potato gnocchi / pumpkin / shimeji mushroom / japanese spinach / macadamia crumb

Lamb Rump- lamb rump / fennel / golden raisin / saltbush

Zucchini- grilled & pickled zucchini / lemon squash / ricotta / salsa verde

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

If you like Pina Colada -pineapple sorbet / coconut panna cotta / roast pineapple / burnt butter crumb 15

Sfincci- 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

2019 Peninsula 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

Sparkling Mineral Water- 750ml
7

COFFEE & TEA

Coffee (Genovese)

4 > soy & almond + 50c

Tea

*English Breakfast, Earl Grey, Chamomile, Green,
Peppermint, Lemongrass & Ginger*