

CHEFS MENU

Early Autumn

\$110pp

chive pancake / horseradish crème fraiche / salt bush

flinders mussel / potato cake / hollandaise

beef rib piadina / main ridge goats' cheese / pickled green tomato

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blue eye crudo / yuzu kosho / cucumber / local wakame

.....

squid ink tagliarini / spanner crab / tomato / chilli

focaccia

.....

pasture raised chicken / fennel / nori / madeira jus

cabbage / mustard dressing

.....

smoked chocolate / blackberry / sesame / estate olive oil

CUPS ESTATE

CUPS ESTATE WINES

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

2016 Cups Cuvee 18 / 75

methode 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

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\$80pp

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