

## CHEFS MENU

November 2024

*\$85pp*

focaccia / roast chicken skin butter / cups estate olive oil

---

asparagus tartelette / herb emulsion / flinders kelp furikake

smoked eel crispelle / whipped cod roe / piquillo

honey roasted scallop / pumpkin / finger lime / caramalised garlic

---

kingfish crudo / kombu & sudachi / apple / beach herbs

---

gnocchi / white zucchini / broad beans / pinenut

---

hibachi grilled beef / miso soubise / bordelaise / saltbush

### OPTIONAL SIDES:

parmesan & truffle fries \$15

### DESSERTS & CHEESE

yuzu / nashi pear / baked white chocolate \$17

sicilian donuts / chocolate ganache / strawberry / vanilla ice cream \$17

cheese plate / lavosh / quince paste / fruit / muscatel

one cheese- \$15

two cheese- \$24

*Triple Cream Brie*- Brillat-Savarin Affine, AOP, Cow's milk, (Gilly-les-Citeaux-France)

*Gruyere*- Belfaux Swiss Gruyere AOP, Cow's milk (Switzerland)

## CUPS ESTATE WINES

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

2015 Cups Cuvee 17 / 65

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

2022 Pinot Gris 13 / 45

*ripe 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 / 40

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

2021 Pinot Noir 16 / 55

*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 / 40

*light bodied merlot with smoky black currant notes*

2018 Syrah 13 / 45

*light bodied shiraz, black forest fruit & spice, silky tannins*

2016 Moscato 11 / 35

*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

### *Dietary Requirements:*

*We are unable to substitute or alter dishes from the Chefs Menu.*

*We do offer a variety of alternative menus to cater for specific dietary requirements:*

*Vegetarian / Pescatarian / Vegan +*

*Gluten, Nut, Seafood, Pork, Beef Free Menu's*

*Please note: If you require a Dairy Free menu, you must select the Vegan Menu.*

*Thank you for your understanding.*

### *Surcharges:*

*1.4% Surcharge applies to all card payments*

*15% Surcharge applies on Public Holidays*