

CHEFS MENU

\$85pp

focaccia / saltbush butter / cups estate extra virgin olive oil

roast beetroot / plum / main ridge goats curd / macadamia / truffle oil

yellow fin tuna / yuzu crème fraiche / red hill apple / finger lime / togarashi

hibachi grilled octopus / chilli oil / miso emulsion / charred leek

potato gnocchi / brown butter / local pine mushrooms / tuscan cabbage / pine nuts

wagyu beef short rib / celeriac cream / pearl onion / golden raisins

green beans / roast fennel / lemon oil / pancetta

DESSERTS & CHEESE

vanilla & passionfruit dacquoise / mango sorbet / mango snow

17

sicilian donuts / white chocolate ganache / strawberry / vanilla ice-cream

17

local & imported artisanal cheeses / lavosh / quince paste / fruit / muscatel

32

CUPS ESTATE WINES

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

2015 Cups Cuvee 17 / 65

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

2021 Pinot Gris 13 / 45

ripe pear & quince notes, crisp & clean finish

2020 Pinot Rosé 12 / 40

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

2019 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

2021 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 Sparkling Shiraz 17 / 65

naturally carbonated shiraz, cranberry like sweetness

2016 Moscato 11 / 35

light dessert wine, 6.5% alc, musk & floral notes

TAP BEER & SOFT DRINKS

St Andrews Beach Brewery- Golden Ale / Lager 7

Coke, Lemon Lime Bitters, Lemonade, Sparkling Orange, Apple & Orange Juice 5