

# Winery Tour + Long Lunch

## Sample Menu

### **Package Inclusions:**

- Private Tour & Taste experience
- Prosecco on arrival
- Three-course seasonal feasting menu in the **Dining Room**

From \$155 per person - midweek

\$170 per person - Saturday–Sunday

### **Shared entrées**

Ulladulla yellowfin tuna crudo, tonnato dressing, capers

Garden beetroots with gorgonzola dolce, salted walnuts and bitter leaves

### **Shared mains**

Slow-roasted lamb shoulder with rainbow chard and golden jus

Roasted Sommerlad chicken with fennel seed dressing and wilted greens

### **Sides**

Crispy potatoes with rosemary salt

Garden leaves with fresh and pickled vegetables and Cupitt's citrus dressing

### **Dessert (alternate drop)**

Strawberry and Pimm's tart with whipped white chocolate ganache and pistachio

Classic tiramisu with espresso-soaked sponge and mascarpone

# **CUPITTS**

# Winery Tour + Garden Lunch

## Sample Menu

### **Package Inclusions:**

- Private Tour & Taste experience
- Prosecco on arrival
- Shared grazing menu in the **Wine Garden**

From \$125 per person - midweek

\$135 per person - Saturday–Sunday

### **Grazing Menu - shared**

Ulladulla yellowfin tuna crudo with tonnato dressing, capers and garden herbs

Shaved aged prosciutto with pickled cucumbers, pepper and seeded grissini

Fried squid with roasted fennel salt and lemon aioli

Garden zucchini pizza with ricotta, lemon zest and confit garlic base

Prosciutto and red grape pizza with crushed tomato and ricotta

Share-style tiramisu

# **CUPITTS**

# Tasting + Garden Lunch

## Sample Menu

### **Package Inclusions:**

- Guided Wine Tasting Flight at the table
- Shared seasonal grazing lunch in the **Wine Garden**

From \$95 per person - midweek

\$105 per person - Saturday–Sunday

### **Grazing Menu - shared**

Seasonal dip with charred house sourdough

Caprese - buffalo mozzarella, coloured tomatoes, basil, toasted sourdough

Fried squid with roasted fennel salt and lemon aioli

Garden zucchini pizza with ricotta, lemon zest and confit garlic base

Prosciutto and red grape pizza with crushed tomato and ricotta

Share-style tiramisu

# **CUPITTS**

# Group Dining Celebration

## Sample Menu

### **Three course shared lunch or dinner in the Dining Room**

\$90 per person - midweek

\$99 per person - weekend

### **Shared entrées**

Ulladulla yellowfin tuna crudo, tonnato dressing, capers

Garden beetroots with gorgonzola dolce, salted walnuts and bitter leaves

### **Shared mains**

Slow-roasted lamb shoulder with rainbow chard and golden jus

Roasted Sommerlad chicken with fennel seed dressing and wilted greens

### **Sides**

Crispy potatoes with rosemary salt

Garden leaves with fresh and pickled vegetables and Cupitt's citrus dressing

### **Dessert (alternate drop)**

Strawberry and Pimm's tart with whipped white chocolate ganache and pistachio

Classic tiramisu with espresso-soaked sponge and mascarpone

# CUPITTS