



# CUPITT'S

ESTATE

## SHARED TASTING MENU

75 PER PERSON

ADD MATCHED WINE - 50

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CORN AND SPRING ONION FRITTERS, CORIANDER LABNEH

*CUPITT BRUT CUVEE*

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BAKED CUPITT'S VEUVE, PARNELL'S BURNT HONEY, ALMONDS, SOURDOUGH  
FENNEL CURED OCEAN TROUT, PICKLED ZUCCHINI, YOGHURT TARTARE,  
SNOW PEA SPROUTS

*CUPITT 2021 SAUVIGNON BLANC*

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PAN-FRIED BARRAMUNDI, SEAWEED, WARRIGAL GREENS, ROASTED SESAME  
DRESSING

FRIED POTATOES, BLACK GARLIC LABNEH

*CUPITT 2021 PINOT GRIGIO*

FRIED CAULIFLOWER, TAHINI & YOGHURT, PINENUTS, RAISINS, GREEN OLIVES

CHARGRILLED WAGYU RUMP ROSTBIFF, VOUDAVAN BUTTER, ROAST ONION  
PETALS

GARDEN LEAVES w MEAD VINAIGRETTE  
*CUPITT 2017 'CAROLYN'S CABERNET SAUVIGNON*

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ORANGE SCENTED CHURROS, SALTED DARK CHOCOLATE GANACHE,  
LEMON MYRTLE SUGAR

