



# CUPITT'S

## ESTATE

### OUTDOOR CASUAL DINING

Marinated Alto Olives - 9

Appellation Oysters, Cucumber Vinaigrette - 27 (6) / 54 (12)

Cupitt Fromagerie Whipped Feta, Trout Roe, Chives, Sourdough Flatbreads -12

Burrata, Smoked Tomatoes, Merlot Vinaigrette, Charred House Sourdough - 26

House Cured Fennel Ocean Trout, Yoghurt Tartare, Zuni Pickles, Cured Yolks, Snow Pea Tendrils - 28

Salt And Pepper Lakes Entrance Squid, Charred Pepper's, Capers, Preserved Lemon Mayo - 18

Fried Spiced Cauliflower, Smoked Almond Cream, Buckwheat, Capers, Seeds - 30

'Hunter's Lasagne, Pork Ragu, Cupitt Feta, Bechamel, Orange Gremolata - 32

Chips, Smoked Aioli - 10

Garden Salad, Mead Vinaigrette - 12

### GOURMET PIZZA 12"

#### **MARGARITA - 24**

Crushed Tomato, Garden Basil, Mozzarella, Cupitt Fromage Blanc

#### **GARDEN - 26**

Estate Grown Zucchini, Garden Pesto, Cupitt Feta, Lemon, Mint

#### **FUNGI - 27**

Mittagong Rail Tunnel Shiitakes, Black Olive, Rosemary, Thyme, Black Truffle Oil

#### **NDUJA - 27**

Italian Pork & Fennel Sausage, Roasted Fennel, Garden Brassica, Sage

### KIDS MENU

Fried Chicken, Chips and Salad - 16

Battered Fish, Chips and Salad - 16

Cheese & Tomato Pizza - 16

Cheesy Pasta - 14

### WEEKEND SPECIALS

Slow cooked Meats including Lamb Shoulder and Whole Roasted Chicken with Sides (Pre-Order)

Our menus are seasonal; subject to availability and may change without notice.

Pricing subject to change without notice.

Group Menus are required for 12 or more adults - see Group Dining Menu.