



CUPITT'S

ESTATE

OUTDOOR GROUP DINING

DESIGNED FOR GROUPS OF 12+

APPELLATION OYSTERS, CUCUMBER VINAIGRETTE 4.5 EACH

GRAZING MENU - \$40PP

Designed as a light bite while you soak up the sunshine on the Lawn, served shared-style

MARINATED ALTO OLIVES

CUPITT FROMAGERIE WHIPPED FETA, ROE, CHIVES, SOURDOUGH FLATBREADS

BURRATA, SMOKED TOMATOES, MERLOT VINAIGRETTE, HOUSE SOURDOUGH

FENNEL CURED OCEAN TROUT, YOGHURT TARTARE, ZUNI PICKLES, CURED YOLKS

SALT AND PEPPER LAKES ENTRANCE SQUID, CHARRED PEPPERS, PRESERVED LEMON MAYO

FRIED SPICED CAULIFLOWER, SMOKED ALMOND CREAM, BUCKWHEAT, CAPERS, SEEDS

CHIPS, SMOKED AIOLI

LOOKING FOR SOMETHING A LITTLE MORE SUBSTANTIAL?

ADD SOME PIZZAS

MARGHERITA - Crushed Tomato, Garden Basil, Mozzarella, Cupitt Fromage Blanc + \$26 per pizza

GARDEN - Estate Grown Zucchini, Garden Pesto, Cupitt Feta, Lemon, Mint + \$27 per pizza

FUNGI - Mittagong Rail Tunnel Shiitakes, Black Olive, Rosemary, Thyme, Black Truffle Oil + \$28 per pizza

PORK & FENNEL - Italian Pork & Fennel Sausage, Roasted Fennel, Garden Brassica, Sage + \$28 per pizza

BANQUET - \$75PP

For those that want it all! A delicious menu featuring all of the favourites, served shared-style.

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SALT AND PEPPER LAKES ENTRANCE SQUID, CHARRED PEPPERS, PRESERVED LEMON MAYO

FRIED SPICED CAULIFLOWER, SMOKED ALMOND CREAM, BUCKWHEAT, CAPERS, SEEDS

SLOW ROASTED LAMB SHOULDER WITH WHITE WINE AND ROSEMARY

KIPFLER POTATOES, PRESERVED LEMON AND CHIVE BUTTER

GREEN BEANS, TOASTED AND CRUSHED PINE NUTS, DRIED OLIVES

GARDEN SALAD, MEAD VINAIGRETTE

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

Special dietary requirements can be catered for with advance notice

Pricing subject to change without notice.