



CUPITT'S

ESTATE

CHEF'S PRE FIXE MENU - 85pp

Marinated Alto Olives - 9
Appellation Oysters, Cucumber Vinaigrette - 4.5ea
Cupitt Fromagerie Whipped Feta, Trout Roe, Chives, Sourdough Flatbreads - 12
Tempura Oyster Po'Boy - 14

Cupitt House Baked Sourdough, Pepe Saya's Cultured Butter

Choice Of:

Mussels and Clams, Leeks, Samphire, Chardonnay Vinegar, Seaweed Butter
Veal Carpaccio, Garden Eggs, Smoked Horseradish Mayonnaise, Celery, Capers, Chives
Smoked Tomato 'Panzanella', Fried Sourdough, Roasted Peppers, Tomme de Chevre

Choice Of:

Pan Fried Blue Eye Cod, Tuscan Kale, Warrigal Greens, Garlic Scape Butter Sauce, Parsley Oil
Seared Duck Breast & Confit Leg, Garden Beetroots, Burnt Onion, Mulberry Vinaigrette
Roast Eggplant, Fermented Shiitake Mushrooms, Straccetti, Chilli, Pangrattato
400g Chargrilled 8 Marble Score Rost Biff, Asparagus, Dusty Dog Shiraz Jus (surcharge applies)

SIDES

Garden Leaves, Herbs, Shaved Vegetables, Parnell's Honey Mead Vinaigrette - 12
Kipfler Potatoes, Preserved Lemon and Chive Butter - 12
Green Beans, Toasted and Crushed Pine Nuts, Dried Olives - 12

Choice Of:

Dark Chocolate Mousse, Whole Orange Syrup, Garden Flowers and Zest
Ricotta Doughnuts, Cardamom and Lemon Myrtle Sugar, White Chocolate
Coconut Panna Cotta, Fresh and Dried Berries, Pistachios
Cupitt Fromagerie Cheese Selection
Sunday Life Espresso Martini
Orange Infused Old Fashioned

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

Special dietary requirements can be catered for with advance notice.

Group Menus are required for 10 or more adults.

Kids Menu available