

*3 Course Minimum Weekends

2 COURSE - 68 PP / 3 COURSE* - 85PP
ADD PAIRED WINES; 2 COURSE - 28PP / 3 COURSE - 40PP



Marinated Alto Olives - 9

Appellation Oysters, Cucumber Vinaigrette - 4.50 each

Crumbed Oyster, Garden Tobasco, Marie Rose - 5 each

Choice Of

Butternut Pumpkin & Cupitt's feta, Charred Flatbread, Pickled Brown Onions

Cupitt's Estate 2021 Bout á Bout

Poached Octopus, Chorizo, Jerusalem Artichokes, Peppers, Horseradish, Fermented Chilli

Cupitt's Estate 2021 'Goldie Grüner Veltliner'

Confit Duck Pearl Barley Risotto, Fennel, Garden Herbs

Cupitt's Estate 2021 Gamay

Jervis Bay Mussels and Clams, Leeks, Sour Cream, Lemon Verbena

Cupitt's Estate 2021 Rosie's Rosé

Choice Of

Fried Eggplant 'Moussaka', Salted Ricotta, Cured Egg Yolk

Cupitt's Estate 2021 Gamay

Crispy Skinned Barramundi, Cauliflower & Miso, Charred Floretto, Almonds, Citrus & Chardonnay

Cupitt's Estate 2021 Sauvignon Blanc

Roast Spatchcock, Local Mushrooms, Savoy Cabbage, Fried Bread & Sage

Cupitt's Estate 2019 Syrah

**Chargrilled Wagyu RostBiff, Burnt Eschallot, Speck, Merlot Vinegar Butter & Jus
(\$15 Surcharge) *Cupitt's Estate 2019 Dusty Dog Shiraz***

Sides: Steamed Kipfler Potatoes, Rosemary, Thyme & Oregano Butter \$12

Blanched Broccolini, Crushed Garden Herbs \$12

Choice Of:

Sticky Mandarin Pudding, Caramelized Segments, Mascarpone

2021 Cupitt's Estate Botrytis Viognier

Chocolate Mousse 'Kingston', Milk Caramel, Coconut and Pretzel

2021 Cupitt's Estate Botrytis Viognier

Cupitt's Estate Fromagerie 'Flor Azul', Garden Beetroot & Blueberry Chutney, Lavish

2021 Cupitt's Estate Botrytis Viognier

Affogato - Vanilla Ice Cream, Guerilla Coffee, Frangelico Liqueur

Espresso Martini



TASTING MENU

5 Courses \$120+ Paired Wines \$70



Appellation Oysters, Cucumber Vinaigrette - 4.50 each

Crumbed Oyster, Garden Tobasco, Marie Rose - 5 each

**Butternut Pumpkin & Cupitt's Feta, Charred Flatbread,
Pickled Brown Onions**

Cupitt's Estate 2021 Bout á Bout

**Poached Octopus, Chorizo, Jerusalem Artichokes, Peppers,
Horseradish, Fermented Chilli**

Cupitt's Estate 2021 'Goldie Grüner Veltliner'

**Crispy Skinned Barramundi, Cauliflower & Miso, Charred Floretto,
Citrus & Chardonnay**

Cupitt's Estate 2021 Sauvignon Blanc

**Chargrilled Wagyu RostBiff, Burnt Eschallots, Speck, Merlot
Vinegar Butter, Jus**

Cupitt's Estate 2019 Dusty Dog Shiraz

Sticky Mandarin Pudding, Caramelized Segments, Mascarpone

Cupitt's Estate 2021 Botrytis Viognier

Cupitt's Fromagerie 'Flor Azul, Apple and Persimmon Gel, Baccos Leaves - 18

VEGETARIAN TASTING MENU

5 Courses \$120+ Paired Wines \$70



Appellation Oysters, Cucumber Vinaigrette - 4.50 each

Crumbed Oyster, Garden Tobasco, Marie Rose - 5 each

**Roasted & Spiced Butternut Pumpkin, Flatbread, Toasted Pepitas,
Cupitt's Feta, Pickled Brown Onions**

Cupitt's Estate 2021 Bout á Bout

**Jerusalem Artichokes, Peppers, Burnt Eschallots, Horseradish,
Fermented Chilli**

Cupitt's Estate 2021 'Goldie Grüner Veltliner'

**Charred Floretto, Cauliflower & Miso, Smoked Almonds, Citrus &
Chardonnay**

Cupitt's Estate 2020 Chardonnay

Fried Eggplant 'Moussaka', Salted Ricotta, Cured Egg Yolk

Cupitt's Estate 2021 Gamay

Sticky Mandarin Pudding, Caramelised Segments, Mascarpone

2021 Cupitt's Estate Botrytis Viognier

Cupitt's Fromagerie 'Flor Azul, Apple and Persimmon Gel, Baccos Leaves - 18

Available for Dinner Tuesday to Saturday
Menu subject to change

Credit card surcharge 1.5%
Debit card surcharge 0.8%