



# CUPITT'S

## ESTATE

### RESTAURANT 3-COURSE MENU - 85pp ADD PAIRED WINES - 40pp

MARINATED ALTO OLIVES - 9  
CRUMBED OYSTER, GARDEN TOBASCO, MARIE ROSE - 5 EACH  
APPELLATION OYSTERS, CUCUMBER VINAIGRETTE - 4.50 EACH

#### CHOICE OF:

FRIED CUPITTS HALOUMI, CHARRED GARDEN LEAVES, BABAGANOUSH, CRISPY CORIANDER

*2021 CUPITT'S ESTATE GAMAY*

YELLOWFIN TUNA CRUDO 'PUTTANESCA' DRIED BLACK OLIVE, PICKLED ESCHALLOTS, PIQUELLO PEPPERS ,  
PARSLEY, FERMENTED CHILLI

*2021 CUPITT'S ESTATE ROSIE'S ROSÉ*

PEARL BARLEY RISOTTO, CONFIT DUCK, SPECK, FENNEL, CRUSHED GARDEN HERBS

*2021 CUPITT'S ESTATE ROSIE'S ROSÉ*

MUSSELS AND LITTLE NECK CLAMS, SMOKED TOMATOES, BASIL, PANGRATTATO

*2021 CUPITT'S ESTATE VIOGNIER*

#### CHOICE OF:

PAN FRIED KINGFISH, GARDEN LEAVES, ROAST GARLIC & CULTURED BUTTER SAUCE, CAPERS, SAMPHIRE,  
DRIED GREEN OLIVE, SEAWEED

*2020 CUPITT'S ESTATE CHARDONNAY*

BEEF AL A RAGU, VADOVAN SPICED PUMPKIN FROMAGE BLANC GNOCCHI

CURED GARDEN YOLKS, CHIVES

*2019 CUPITT'S ESTATE SANGIOVESE*

ROAST JERUSALEM ARTICHOKE AND LOCAL MUSHROOM FUSILLI, CHICKPEA, PINENUTS,  
BREAD CRUMBS

*2019 CUPITT'S ESTATE PINOT NOIR*

SMOKED LAMB SHOULDER, BRAISED ZUCCHINI, BORLOTTI BEANS, GOLDEN VERJUICE JUS (\$15 SURCHARGE)

*2018 CUPITT'S ESTATE 'CAROLYN'S' CABERNET*

#### SIDES

CHAT POTATOES, PRESERVED LEMON BUTTER AND CHIVES \$12

BROCCOLINI, SMOKED ALMONDS \$12

#### CHOICE OF:

RICOTTA 'ZEPPOLE' DOUGHNUTS, ORANGE CURD, LEMON VERBENA SUGAR, PISTACHIO

*2021 CUPITT'S BOTRYTIS VIOGNIER*

'SMOKED CHERRY RIPE' SMOKED DARK CHOCOLATE, MARASCHINO CHERRIES, COCONUT

*BROWN BROTHER'S TAWNY PORT*

CUPITT'S FROMAGERIE MILTON, GARDEN APPLE AND FENNEL CHUTNEY, BACCOS LEAVES

*2021 CUPITT'S BOTRYTIS VIOGNIER*

#### ESPRESSO MARTINI

Menu is subject to change

Credit card surcharge 1.5%

Debit card surcharge 0.8%