



CUPITT'S

ESTATE

RESTAURANT GROUP DINING

FOR GROUPS LARGER THAN 10 GUESTS

85PP

APPELLATION OYSTERS, CUCUMBER VINAIGRETTE 4.5 EACH

ENTREE (SERVED SHARED-STYLE)

**CUPITT FROMAGERIE WHIPPED FETA, TROUT ROE, CHIVES, SOURDOUGH FLATBREADS
VEAL CARPACCIO, GARDEN EGGS, SMOKED HORSERADISH MAYONNAISE, CELERY,
CAPERS, CHIVES**

MAIN (SERVED SHARED-STYLE)

**SLOW ROASTED LAMB SHOULDER WITH WHITE WINE AND ROSEMARY
PAN FRIED BLUE EYE COD, TUSCAN KALE, WARRIGAL GREENS, GARLIC SCAPE BUTTER
SAUCE, PARSLEY OIL
KIPFLER POTATOES, PRESERVED LEMON AND CHIVE BUTTER
GREEN BEANS, TOASTED AND CRUSHED PINE NUTS, DRIED OLIVES**

DESSERT (SERVED ALTERNATELY)

**DARK CHOCOLATE MOUSSE, WHOLE ORANGE SYRUP, GARDEN FLOWERS AND ZEST
COCONUT PANNA COTTA, FRESH AND DRIED BERRIES, PISTACHIOS**

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

Special dietary requirements can be catered for with advance notice.

Kids Menu available for children under 12.

Please note that a 10% gratuity applies to the final bill for all groups of 10 and above.

