

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

*3 Course Minimum Weekends



Marinated Alto Olives - 9

Appellation Oysters, Cucumber Vinaigrette - 4.50 each

Crumbed Oyster, Garden Tobasco, Marie Rose - 5 each

Fried Piparra Peppers, Bresaola - 12

Crab Toast, Fish Roe, Chives - 17

Entree

Cured Ocean Trout, Garden Beetroot & Radishes, Preserved Lemon Labneh, Crispy Garden Herbs

Cupitt's Estate 2021 Pinot Gris

Smoked and Pickled Local Mushrooms, White Polenta, Basil Oil, Fried Bread

Cupitt's Estate 2021 Sauvignon Blanc

Prawn Conchiglie Pasta, Cupitt's Rosé, Lemon & Chilli Butter, Mandarin

Cupitt's Estate 2021 Gewürztraminer

18 Month Cured Jamon, Puffed Pork Skin, Fig Jam, Truffled Mayo, Cavolo Nero

Cupitt's Estate 2021 Fiano

Main

Artichoke Barigoule, Garden Greens, Haricot Beans, Fried Jerusalem Artichokes

Cupitt's Estate 2021 Pinot Gris

Grilled Pink Snapper, Charred Sweetcorn and Seaweed, Samphire, Garlic Chive

Cupitt's Estate 2021 Sauvignon Blanc

Lamb Rump, Goats Cheese and Couscous Stuffed Pepper, Romesco Sauce, Smoked Pinenuts

Cupitt's Estate 2018 'Carolyn's' Cabernet Sauvignon

Chargrilled Dry Aged Riverina Sirloin, Rocket, Spring Onion, Parsley & Chardonnay Butter

(\$16 Surcharge)

Cupitt's Estate 2020 Shiraz

Sides:

Steamed Kipfler Potatoes, Smoked Butter \$12

Blanched Broccolini, Garden Herb Pesto \$12

To Finish

Garden 'Strawberries & Cream', Vanilla Bean Chantilly, Cupitt's Brut Jelly, Meringue

2021 Cupitt's Estate Botrytis Viognier

Caramelised Brioche Ice Cream Sandwich, Bitter Dark Chocolate

2021 Cupitt's Estate Botrytis Viognier

Cupitt's Estate Fromagerie 'Milton', Pickled Fennel Jam, Lavosh

2021 Cupitt's Estate Botrytis Viognier

Affogato - Vanilla Ice Cream, Guerilla Roasters Espresso, Frangelico Liqueur

Espresso Martini



TASTING MENU

\$120+ Paired Wines \$70



Half Dozen Appellation Oysters, Cucumber Vinaigrette

Fried Piparra Peppers, Bresaola

Crab Toast, Fish Roe, Chives

Cupitt's Estate Brut Cuvee

'Cured Ocean Trout, Garden Beetroot & Radishes, Preserved Lemon

Labneh, Crispy Garden Herbs

Cupitt's Estate 2021 Pinot Gris

Chargrilled Dry Aged Riverina Sirloin, Rocket, Spring Onion, Parsley &
Chardonnay Butter

Cupitt's Estate 2020 Shiraz

Caramelised Brioche Ice Cream Sandwich, Bitter Dark Chocolate

Cupitt's Estate Fromagerie 'Milton', Pickled Fennel Jam, Lavosh

2021 Cupitt's Estate Botrytis Viognier

VEGETARIAN TASTING MENU

\$120+ Paired Wines \$70



Appellation Oysters, Cucumber Vinaigrette - 4.50 each

Crumbed Oyster, Garden Tobasco, Marie Rose - 5 each

Fried Piparra Peppers

Crushed Pea & Spinach, Seaweed, Goat's Cheese

Cupitt's Estate Brut Cuvee

Smoked and Pickled Local Mushrooms, White Polenta, Basil Oil,
Fried Bread

Cupitt's Estate 2021 Sauvignon Blanc

Artichoke Barigoule, Garden Greens, Haricot Beans, Fried
Jerusalem Artichokes

Cupitt's Estate 2021 Pinot Gris

Caramelised Brioche Ice Cream Sandwich, Bitter Dark Chocolate

Cupitt's Estate Fromagerie 'Milton', Pickled Fennel Jam, Lavosh
2021 Cupitt's Estate Botrytis Viognier