



CUPITT'S

ESTATE

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

MARINATED ALTO OLIVES - 9

CUPITT HOUSE BAKED SOURDOUGH, PEPE SAYA'S CULTURED BUTTER

CHOICE OF:

KINGFISH CRUDO, BURNT LEMON DRESSING, CAPERS, PISTACHIO, BONITO MAYO

2021 Cupitt's Estate Riesling

BEEF CARPACCIO, HARISSA, PIQUELLO PEPPERS, BURNT ONION, PANAGRATTO, FERMENTED CHILLI

2020 Cupitt's Estate Rosie's Rosé

CUPITT'S FROMAGE BLANC, GRILLED ASPARAGUS, CUCUMBER SALSA

2020 Cupitt's Estate Chardonnay

CHOICE OF:

PAN-FRIED MURRAY COD, SMOKED AND SUN-DRIED TOMATOES, CHICKPEAS, CRAZY WATER

2020 Cupitt's Estate Chardonnay

CHARGRILLED HALF CHICKEN, FENNEL SEED DRESSING, ROAST GRAPES, MEAD GLAZE

2019 Cupitt's Estate 'Sorrelina' Sangiovese

ZUCCHINI AND BURRATA FUSILLI, ARTICHOKE HEARTS, MISO PARMESAN BRADO, CURED YOLKS

2021 Cupitt's Estate Pinot Gris

CHARGRILLED WAGYU ROST BIFF, ALBION PARK FIELD AND MITTAGONG MUSHROOMS,

DUSTY DOG SHIRAZ JUS

(\$20 SURCHARGE)

2018 Cupitt's Estate Dusty Dog Shiraz

SIDES

GARDEN LEAVES, PARNELL'S HONEY MEAD VINAIGRETTE - 12

KIPFLER POTATOES, PRESERVED LEMON AND CHIVE BUTTER - 12

BROCCOLINI, PINE NUTS, DRIED OLIVES - 12

CHOICE OF:

CUPITT'S MONTE CARLO, WHITE CHOCOLATE VANILLA MOUSSE,

HONEY ROASTED STRAWBERRIES, COOKIE CRUMB

2021 Cupitts Botrytis Viognier

MANGO PANNA COTTA, CARAMELISED PAPAYA, MACADAMIAS, PINEAPPLE, LYCHEE

Lillet Blanc Vermouth

CUPITT'S FROMAGERIE CROOBYAR, HONEY, GRAPES, PICKLED ONION, BACCOS LEAVES

2021 Cupitts Botrytis Viognier

SUNDAY LIFE ESPRESSO MARTINI