



CUPITT'S

ESTATE

RESTAURANT GROUP DINING

SAMPLE MENU - SUBJECT TO CHANGE

HOUSE MADE SOURDOUGH, CULTURED BUTTER

ENTREE (SERVED SHARED STYLE)

CURED OCEAN TROUT, CHORIZO, JERUSALEM ARTICHOKES, PEPPERS, HORSERADISH,
FERMENTED CHILLI

FRIED CUPITTS HALOUMI, EGGPLNT, CHARRED GARDEN GREENS

MAIN (SHARED STYLE)

CRISPY SKINNED BARRAMUNDI, CAULIFLOWER & MISO, CHARRED FLORETTO, CITRUS &
CHARDONNAY

ROAST SPATCHCOCK, LOCAL MUSHROOMS, SAVOY CABBAGE, FRIED BREAD & SAGE

SIDES

STEAMED POTATOES, ROSEMARY, THYME & OREGANO BUTTER

BLANCHED BROCCOLINI, CRUSHED GARDEN HERBS

DESSERT (SERVED ALTERNATELY)

STICKY MANDARIN PUDDING, CARAMELIZED SEGMENTS, MASCARPONE

CHOCOLATE MOUSSE 'KINGSTON' BISCUIT, MILK CARAMEL, COCONUT AND PRETZEL



Credit card surcharge 1.5%

Debit card surcharge 0.8%