



# CUPITT'S

ESTATE

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## RESTAURANT GROUP DINING

FOR GROUPS LARGER THAN 10 GUESTS

\$85PP

HOUSE MADE SOURDOUGH, CULTURED BUTTER

### ENTREE (SERVED SHARED-STYLE)

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

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

### MAIN (SERVED SHARED-STYLE)

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

FENNEL SEED MARINATED CHICKEN, ROASTED RED GRAPES, FENNEL,  
CRUSHED GARDEN HERBS

KIPFLER POTATOES, PRESERVED LEMON AND CHIVE BUTTER  
FIORETTO , TOASTED AND CRUSHED PINE NUTS, DRIED OLIVES

### DESSERT (SERVED ALTERNATELY)

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

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



Credit card surcharge 1.5%

Debit card surcharge 0.8%